

SNACKS	
នំប៉័ងអាំងជាមួយប៉េងប៉ោះ I TOMATO & BASIL BRUSCHETTA	5.75
រិចយ៉បំពង ISPRING ROLLS Fried spring rolls, with pork, taro, peanuts, cabbage, wood ear mushroom, sesame oil.	7.00
ណែម IFRESH ROLLS Pork, lettuce, carrots, cucumber, bean sprout and local herbs.	7.00
ហាំម៉ូស ធីប I HUMMUS DIPS 🐷	7.00
ដំឡូងបារាំងបំពង।FRENCH FRIES 🥝	6.00
បាយស្រួយណាតាំង I NATAING AND RICE CRACKERS Pork, coconut cream and Khmer spices dipping sauce with crispy rice crackers.	7.00
ក្លឹបសាំងវ៉ិច I CLUB SANDWICH	10.50
ហ្វីសតាកូស IFISH TACOS Tortillas, grilled fresh water fish, cumin, paprika, garlic, coriander, sour cream, cilantroes, purple cabbages, avocadoes.	9.00
ហាំម៉ូសពីតា I HUMMUS PITA 💩 Chickpeas, Tahini, lime, garlics, olive oil, served in Pita bread.	7.00
KHMER FOODS	
SALADS	
ញាំល្អុង I GREEN PAPAYA SALAD Green papaya, pork, peanuts, local herbs, sliced tomatoes, basil, lime juice.	6.50
ភ្លាសាច់ត្រី I KHMER CEVICHE Fresh raw fish cures in lime juice, long beans,	8.50

ក្លឹបសាំងវ៉ិច I CLUB SANDWICH	10.50
ហ្វីសតាកូស IFISH TACOS Tortillas, grilled fresh water fish, cumin,	9.00
paprika, garlic, coriander, sour cream, cilantroes, purple cabbages, avocadoes.	
ហាំម៉ូសពីតា I HUMMUS PITA Chickpeas, Tahini, lime, garlics, olive oil, served in Pita bread.	7.00
KHMER FOODS	
SALADS	
ញុំល្អុង I GREEN PAPAYA SALAD Green papaya, pork, peanuts, local herbs, sliced tomatoes, basil, lime juice.	6.50
ភ្លាសាប់ត្រី I KHMER CEVICHE Fresh raw fish cures in lime juice, long beans, red and green capsicums, garlics, shallots, onions, peanuts, local herbs, lime juice,	8.50
SOUPS	
សម្លូវម្ជូវត្រិក្ចាន I KHMER SOUR SOUP Fish, morning glory, lemon grass, fresh lime, local herbs.	8.00
ស្វោរជ្រក់មាន់ ICHICKEN SOUP Chicken, fresh lime, kaffir lime leaves, galangal, mushrooms, onions, local herbs.	7.50
MAIN DISHES	
អាម៉ុកត្រី I AMOK FISH Fish, coconut cream, Amok paste, Khmer spice, noni leaves.	10.00
ត្រីក្រហមចំហុយ I STEAMED FISH FILLET Red snapper fish, steamed in lemon sauce, Chinese cabbages, onions, peanuts, white wine, peppers, local herbs.	11.00
ឡាបសាច់ជ្រូក I LAAB Minced pork, lemon grass, lime, peanuts, mints, celery, spring onions, onions, shallots.	10.00
ឆាត្រប់តៅហ៊ូ l EGGPLANT SAUTÉ WITH TOFU Deep fried eggplants, soft tofu, gingers, garlics, chili sauce, spring onions, sweet basils.	8.00
ឡុកឡាក់សាប់គោ I BEEF LOK LAK Stir fried beef fillet, served with lettuce, onions, tomatoes, cucumbers, fried egg, steamed rice or french fries.	15.00
មាន់អាំង I GRILLED CHICKEN SATAY Chicken skewers marinated in satay with tomatoes and pineapple.	10.50
ឆាការីបង្គារ I FRIED CURRY WITH SHRIMPS Shrimps, coconut milk, onions, curry &Khmer spice, celeries, spring onion, kaffir lime leaves.	10.75
មីកូឡា I MI KOLA Noodle salad with choice of beef or seafood, lettuce, Khmer basil, cucumbers, Kaplou leaves, cabbages, garlics, peanuts, Khmer dressing, topped with boiled egg and spring onions.	8.25

Red snapper fish, steamed in lemon sauce, Chinese cabbages, onions, peanuts, white wine, peppers, local herbs.	
ឡាបសាប៉ុដ្រុក I LAAB Minced pork, lemon grass, lime, peanuts, mints, celery, spring onions, onions, shallots.	10.00
ឆាត្រប់តៅហ៊ូ। EGGPLANT SAUTÉ WITH TOFU Deep fried eggplants, soft tofu, gingers, garlics, chili sauce, spring onions, sweet basils.	8.00
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មាន់អាំង I GRILLED CHICKEN SATAY Chicken skewers marinated in satay with tomatoes and pineapple.	10.50
ឆាការីបង្គារ I FRIED CURRY WITH SHRIMPS Shrimps, coconut milk, onions, curry &Khmer spice, celeries, spring onion, kaffir lime leaves.	10.75
មីកូឡា I MI KOLA Noodle salad with choice of beef or seafood, lettuce, Khmer basil, cucumbers, Kaplou leaves, cabbages, garlics, peanuts, Khmer dressing, topped with boiled egg and spring onions.	8.25
បាយឆាបន្លែសាច់ជ្រុក I FRIED RICE Broccolies, cauliflowers, carrots, green beans, pork served with chicken stock.	9.25
មីឆា I FRIED NOODLE Carrots, Chinese cabbages, bok choys, choy sum with beef or chicken or pork or shrimps.	9.25
ឆ្នាប់ន្លែ I VEGETABLES SAUTÉ Choice of the following vegetables: Morning glory or Kale or Bok Choy or Choy Sum.	7.50
បាយ I STEAMED RICE	1.00
WESTERN FOODS	
STARTERS & SALADS	
Mixed lettuce, kidney beans, corns, rocket leaves, beetroot, avocadoes, barleys, roasted pumpkins, red radishes, cherry tomatoes, feta cheese and balsamic dressing.	10.50
អាវ៉ូកាដូតាតាសាច់ក្ដាម	12.00

Deep fried eggplants, soft tofu, gingers, garlics, chili sauce, spring onions, sweet basils.	
ឡុកឡាក់សាប់គោ I BEEF LOK LAK Stir fried beef fillet, served with lettuce, onions, tomatoes, cucumbers, fried egg, steamed rice or french fries.	5.00
មាន់អាំង I GRILLED CHICKEN SATAY 16 Chicken skewers marinated in satay with tomatoes and pineapple.	9.50
ទាការីបង្គ្រារ I FRIED CURRY WITH SHRIMPS 10 Shrimps, coconut milk, onions, curry &Khmer spice, celeries, spring onion, kaffir lime leaves.	0.75
មីកូឡា IMI KOLA Noodle salad with choice of beef or seafood, lettuce, Khmer basil, cucumbers, Kaplou leaves, cabbages, garlics, peanuts, Khmer dressing, topped with boiled egg and spring onions.	8.25
បាយធាបន្លែសាច់ជ្រូក I FRIED RICE Broccolies, cauliflowers, carrots, green beans, pork served with chicken stock.	9.25
មីឆា I FRIED NOODLE Carrots, Chinese cabbages, bok choys, choy sum with beef or chicken or pork or shrimps.	9.25
ទាប់ន្លែ I VEGETABLES SAUTÉ 💩 Choice of the following vegetables: Morning glory or Kale or Bok Choy or Choy Sum.	7.50
បាយ I STEAMED RICE	1.00
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THE ISTEAMED RICE WESTERN FOODS	1.00
	1.00
WESTERN FOODS STARTERS & SALADS	1.00
WESTERN FOODS STARTERS & SALADS I いい I POWER BOWL Mixed lettuce, kidney beans, corns, rocket leaves, beetroot, avocadoes, barleys, roasted pumpkins, red radishes, cherry tomatoes, feta cheese and balsamic dressing.	
WESTERN FOODS STARTERS & SALADS 「聞着りのIPOWER BOWL ② 16 Mixed lettuce, kidney beans, corns, rocket leaves, beetroot, avocadoes, barleys, roasted pumpkins, red radishes, cherry tomatoes, feta cheese and balsamic dressing. 新済而最新節が資育時 1 12 CRAB AVOCADO TARTARE Avocadoes, crab meat, tomatoes, shallots, spring onions, cilantro.).50
WESTERN FOODS STARTERS & SALADS ដៅវី បូល I POWER BOWL	3.50 2.00
WESTERN FOODS STARTERS & SALADS ដៅវី បូល I POWER BOWL Mixed lettuce, kidney beans, corns, rocket leaves, beetroot, avocadoes, barleys, roasted pumpkins, red radishes, cherry tomatoes, feta cheese and balsamic dressing. អាវិកាដូតាតាសាប់ក្ដាម I CRAB AVOCADO TARTARE Avocadoes, crab meat, tomatoes, shallots, spring onions, cilantro. នីស័រសាឡាត់ I NICOISE SALAD Lettuce, tuna, Anchovies, black olives, potatoes, cherry tomatoes, boiled egg. ស៊ុបល្ពៅ I PUMPKIN SOUP Pumpkin, onions, shallots, butter, whipping cream, milk, topped with sesame seeds and	2.00 2.50

wine, peppers, local herbs.	
ឡាបសាច់ជ្រុក I LAAB Minced pork, lemon grass, lime, peanuts, mints, celery, spring onions, onions, shallots.	10.00
ឆាត្រប់តៅហ៊ូ। EGGPLANT SAUTÉ WITH TOFU Deep fried eggplants, soft tofu, gingers, garlics, chili sauce, spring onions, sweet basils.	8.00
ឡាក់សាច់គោ I BEEF LOK LAK Stir fried beef fillet, served with lettuce, onions, tomatoes, cucumbers, fried egg, steamed rice or french fries.	15.00
មាន់អាំង I GRILLED CHICKEN SATAY Chicken skewers marinated in satay with tomatoes and pineapple.	10.50
ឆាការីបង្គារ IFRIED CURRY WITH SHRIMPS Shrimps, coconut milk, onions, curry &Khmer spice, celeries, spring onion, kaffir lime leaves.	10.75
មីកូ ឡា IMI KOLA Noodle salad with choice of beef or seafood, lettuce, Khmer basil, cucumbers, Kaplou leaves, cabbages, garlics, peanuts, Khmer dressing, topped with boiled egg and spring onions.	8.25
បាយឆាបន្លែសាច់ជ្រូក I FRIED RICE Broccolies, cauliflowers, carrots, green beans, pork served with chicken stock.	9.25
មីឆា I FRIED NOODLE Carrots, Chinese cabbages, bok choys, choy sum with beef or chicken or pork or shrimps.	9.25
ឆាបន្លែ I VEGETABLES SAUTÉ Choice of the following vegetables: Morning glory or Kale or Bok Choy or Choy Sum.	7.50
បាយ i steamed rice	1.00
WESTERN FOODS	
WESTERN FOODS STARTERS & SALADS	
	10.50
STARTERS & SALADS ដៅវី បូល I POWER BOWL Mixed lettuce, kidney beans, corns, rocket leaves, beetroot, avocadoes, barleys, roasted pumpkins, red radishes, cherry tomatoes, feta cheese and balsamic dressing. អាវុកាដូតាតាសាច់ក្ដាម I CRAB AVOCADO TARTARE	10.50
STARTERS & SALADS III បូល I POWER BOWL Mixed lettuce, kidney beans, corns, rocket leaves, beetroot, avocadoes, barleys, roasted pumpkins, red radishes, cherry tomatoes, feta cheese and balsamic dressing. អាវូកាដូតាតាសាច់ក្ដាម I	
STARTERS & SALADS ដៅវី បូល I POWER BOWL Mixed lettuce, kidney beans, corns, rocket leaves, beetroot, avocadoes, barleys, roasted pumpkins, red radishes, cherry tomatoes, feta cheese and balsamic dressing. អាវូកាដូតាតាសាប់ក្ដាម I CRAB AVOCADO TARTARE Avocadoes, crab meat, tomatoes, shallots, spring onions, cilantro. នីស័រសាឡាត់ I NICOISE SALAD Lettuce, tuna, Anchovies, black olives, potatoes,	
STARTERS & SALADS I ប្រាប់ ប្រលា Power Bowl Mixed lettuce, kidney beans, corns, rocket leaves, beetroot, avocadoes, barleys, roasted pumpkins, red radishes, cherry tomatoes, feta cheese and balsamic dressing. អាវូកាដូតាតាសាប់ក្ដាម I CRAB AVOCADO TARTARE Avocadoes, crab meat, tomatoes, shallots, spring onions, cilantro. នីស័រសាឡាត់ I NICOISE SALAD	12.00
STARTERS & SALADS 「誠」でのIPOWER BOWL Mixed lettuce, kidney beans, corns, rocket leaves, beetroot, avocadoes, barleys, roasted pumpkins, red radishes, cherry tomatoes, feta cheese and balsamic dressing. ・ ・ ・ ・ ・ ・ ・ ・ ・ ・ ・ ・ ・ ・ ・ ・ ・ ・	12.00 9.50
STARTERS & SALADS Mixed lettuce, kidney beans, corns, rocket leaves, beetroot, avocadoes, barleys, roasted pumpkins, red radishes, cherry tomatoes, feta cheese and balsamic dressing. 研算可以前面的方式中 I CRAB AVOCADO TARTARE Avocadoes, crab meat, tomatoes, shallots, spring onions, cilantro. Sがいり前 I NICOISE SALAD Lettuce, tuna, Anchovies, black olives, potatoes, cherry tomatoes, boiled egg. がいい I PUMPKIN SOUP Pumpkin, onions, shallots, butter, whipping cream, milk, topped with sesame seeds and bacon.	12.00 9.50
STARTERS & SALADS Mixed lettuce, kidney beans, corns, rocket leaves, beetroot, avocadoes, barleys, roasted pumpkins, red radishes, cherry tomatoes, feta cheese and balsamic dressing. អាវូកាដូតាតាសាប់ក្ដាម I CRAB AVOCADO TARTARE Avocadoes, crab meat, tomatoes, shallots, spring onions, cilantro. នីស័រសាឡាត់ I NICOISE SALAD Lettuce, tuna, Anchovies, black olives, potatoes, cherry tomatoes, boiled egg. ស៊ុបហ្គៅ I PUMPKIN SOUP Pumpkin, onions, shallots, butter, whipping cream, milk, topped with sesame seeds and bacon. MAIN DISHES សាប់ទ្រុងទាអាំង I DUCK BREAST TOURNEDOS WITH ORANGE GRAVY SAUCE Grilled duck breast, onions, peper sauce, steamed	12.00 9.50 7.00
STARTERS & SALADS Mixed lettuce, kidney beans, corns, rocket leaves, beetroot, avocadoes, barleys, roasted pumpkins, red radishes, cherry tomatoes, feta cheese and balsamic dressing. អាវូកាដូតាតាសាច់ក្អាម I CRAB AVOCADO TARTARE Avocadoes, crab meat, tomatoes, shallots, spring onions, cilantro. នីស័រសាឡាត់ I NICOISE SALAD Lettuce, tuna, Anchovies, black olives, potatoes, cherry tomatoes, boiled egg. ស៊ុបល្ពៅ I PUMPKIN SOUP Pumpkin, onions, shallots, butter, whipping cream, milk, topped with sesame seeds and bacon. MAIN DISHES សាច់ទ្រុងទាអាំង I DUCK BREAST TOURNEDOS WITH ORANGE GRAVY SAUCE Grilled duck breast, onions, peper sauce, steamed vegetable served with mashed potatoes. ប៉ុស្ត្រ ស្នេក ហ្វៃ I BISTRO STEAK FRITES Khmer beef tenderloin with peper sauce,	12.00 9.50 7.00

ធាត្រប់តៅហ៊ូ।	8.00
EGGPLANT SAUTÉ WITH TOFU Deep fried eggplants, soft tofu, gingers, garlics, chili sauce, spring onions, sweet basils.	
	45.00
ឡាក់សាច់គោ I BEEF LOK LAK Stir fried beef fillet, served with lettuce, onions, tomatoes, cucumbers, fried egg, steamed rice or french fries.	15.00
មាន់អាំង I GRILLED CHICKEN SATAY Chicken skewers marinated in satay with tomatoes and pineapple.	10.50
ឆាការីបង្គារ I FRIED CURRY WITH SHRIMPS Shrimps, coconut milk, onions, curry &Khmer spice, celeries, spring onion, kaffir lime leaves.	10.75
មីកូឡា IMIKOLA Noodle salad with choice of beef or seafood, lettuce, Khmer basil, cucumbers, Kaplou leaves, cabbages, garlics, peanuts, Khmer dressing, topped with boiled egg and spring onions.	8.25
បាយឆាបន្លែសាច់ជ្រូក I FRIED RICE Broccolies, cauliflowers, carrots, green beans, pork served with chicken stock.	9.25
មីឆា I FRIED NOODLE Carrots, Chinese cabbages, bok choys, choy sum with beef or chicken or pork or shrimps.	9.25
ឆាបន្លែ I VEGETABLES SAUTÉ Choice of the following vegetables: Morning glory or Kale or Bok Choy or Choy Sum.	7.50
បាយ I STEAMED RICE	1.00
WESTERN FOODS	
STARTERS & SALADS	
Mixed lettuce, kidney beans, corns, rocket leaves, beetroot, avocadoes, barleys, roasted pumpkins, red radishes, cherry tomatoes, feta cheese and balsamic dressing.	10.50
អាវូកាដូតាតាសាច់ក្ដាម	12.00
sionions, cilantro. នីស័រសាឡាត់ I NICOISE SALAD Lettuce, tuna, Anchovies, black olives, potatoes,	9.50
ស៊ុបល្ពៅ I PUMPKIN SOUP Pumpkin, onions, shallots, butter, whipping cream, milk, topped with sesame seeds and bacon.	7.00
MAIN DISHES	
សាច់ទ្រូងទាអាំង। DUCK BREAST TOURNEDOS WITH ORANGE GRAVY SAUCE Grilled duck breast, onions, peper sauce, steamed	17.00
vegetable served with mashed potatoes.	45.00
ប៊ីស្ត្រ ស្ទេក ហ្វៃ I BISTRO STEAK FRITES Khmer beef tenderloin with peper sauce, homemade french fries and lettuce.	17.00
សាច់ត្រីសាលម៉ុន। SMOKED SALMON TAGLIATELLE	15.50
Tagliatelles, smoked salmon, broccolies, spring onions, onions, cream.	
ញុកគី ស្ពីនណែច I GNOCCHI SPINACH Homemade potato gnocchi with spinach, cream and parmesan cheese.	10.50
ឈីសប៊ីហ្គឺ I CHEESE BURGER Served with french fries.	13.00
បីហ្គឺបួស I VEGETERIAN BURGER Black mushroom, brocolies, carrots, onions, red kidney beans, cheddar cheese, sweet potatoes, white & red cabbage, mixed salad, egg, tomato paste, mustard, parsleys served with coleslaw.	11.00
DESSERTS ចេកចៀនជាមួយការរ៉ម। BANANAS FLAMED IN RUM	6.50
With coconut ice-cream	
ស្វាយបាយដំណើប I MANGO STICKY RICE	6.75
សូកូឡាហ្វង់ដង់ I CHOCOLATE FONDANT	7.50
លីម៉ុនតាត I LEMON TART ការ៉េម I ICE-CREAM & SORBET	6.50 2.25
Please ask for today's flavors	

មីកូឡា IMI KOLA Noodle salad with choice of beef or seafood, lettuce, Khmer basil, cucumbers, Kaplou leaves, cabbages, garlics, peanuts, Khmer dressing, topped with boiled egg and spring onions.	8.25
បាយឆាបន្លែសាច់ជ្រុក I FRIED RICE Broccolies, cauliflowers, carrots, green beans, pork served with chicken stock.	9.25
មីឆា I FRIED NOODLE Carrots, Chinese cabbages, bok choys, choy sum with beef or chicken or pork or shrimps.	9.25
ឆាបន្លែ I VEGETABLES SAUTÉ Choice of the following vegetables: Morning glory or Kale or Bok Choy or Choy Sum.	7.50
បាយ I STEAMED RICE	1.00
WESTERN FOODS	
STARTERS & SALADS	
Mixed lettuce, kidney beans, corns, rocket leaves, beetroot, avocadoes, barleys, roasted pumpkins, red radishes, cherry tomatoes, feta cheese and balsamic dressing.	10.50
អាវូកាដូតាតាសាច់ក្ដាម	12.00
onions, cilantro.	
នីស័រសាឡាត់ I NICOISE SALAD Lettuce, tuna, Anchovies, black olives, potatoes, cherry tomatoes, boiled egg.	9.50
ស៊ុបល្ពៅ I PUMPKIN SOUP Pumpkin, onions, shallots, butter, whipping cream, milk, topped with sesame seeds and bacon.	7.00
MAIN DISHES	
សាច់ទ្រុងទាអាំង। DUCK BREAST TOURNEDOS WITH ORANGE GRAVY SAUCE Grilled duck breast, onions, peper sauce, steamed vegetable served with mashed potatoes.	17.00
ប៊ីស្ត្រ ស្ទេក ហ្វៃ I BISTRO STEAK FRITES Khmer beef tenderloin with peper sauce, homemade french fries and lettuce.	17.00
សាច់ត្រីសាលម៉ុន।	15.50
SMOKED SALMON TAGLIATELLE Tagliatelles, smoked salmon, broccolies, spring onions, onions, cream.	
ញុកគី ស្គីនណែច I GNOCCHI SPINACH Homemade potato gnocchi with spinach, cream and parmesan cheese.	10.50
ឈីសប៊ីហ្គឺ I CHEESE BURGER Served with french fries.	13.00
បីហ្គឺបួស I VEGETERIAN BURGER Black mushroom, brocolies, carrots, onions, red kidney beans, cheddar cheese, sweet potatoes, white & red cabbage, mixed salad, egg, tomato paste, mustard, parsleys served with coleslaw.	11.00
DESSERTS	
ចេកចៀនជាមួយការ៉េម I BANANAS FLAMED IN RUM With coconut ice-cream	6.50
ស្វាយបាយដំណើប। MANGO STICKY RICE	6.75

Lettuce, tuna, Anchovies, black olives, potatoes, cherry tomatoes, boiled egg.	3.30
ស៊ុបល្ពៅ I PUMPKIN SOUP Pumpkin, onions, shallots, butter, whipping cream, milk, topped with sesame seeds and bacon.	7.00
MAIN DISHES	
សាប់ទ្រុងទាអាំង I DUCK BREAST TOURNEDOS WITH ORANGE GRAVY SAUCE Grilled duck breast, onions, peper sauce, steamed vegetable served with mashed potatoes.	17.00
ប៊ីស្ត្រ ស្ទេក ហ្វៃ I BISTRO STEAK FRITES Khmer beef tenderloin with peper sauce, homemade french fries and lettuce.	17.00
សាប់ត្រីសាលម៉ុន I SMOKED SALMON TAGLIATELLE Tagliatelles, smoked salmon, broccolies, spring onions, onions, cream.	15.50
ញុកគី ស្ពីនណែច I GNOCCHI SPINACH Homemade potato gnocchi with spinach, cream and parmesan cheese.	10.50
លើសប៊ីហ្គឺ I CHEESE BURGER Served with french fries.	13.00
បីហ្គឺបួស I VEGETERIAN BURGER Black mushroom, brocolies, carrots, onions, red kidney beans, cheddar cheese, sweet potatoes, white & red cabbage, mixed salad, egg, tomato paste, mustard, parsleys served with coleslaw.	11.00
DESSERTS	
ចេកចៀនជាមួយការ៉េម। BANANAS FLAMED IN RUM With coconut ice-cream	6.50
ស្វាយបាយដំណើប। MANGO STICKY RICE	6.75
សូកូឡាហ្វង់ដង់ I CHOCOLATE FONDANT	7.50
លីម៉ុនតាត I LEMON TART	6.50
ការ៉េម IICE-CREAM & SORBET Please ask for today's flavors	2.25