



Appetizers

Grilled Beef Skewers

Marinated in kroueng,
pickled papaya relish and roasted peanuts **\$3.75**

Green Papaya Salad

Green papaya, pork, baby shrimp, carrot, holy mint, basil, roasted peanuts,
Khmer red chili dressing **\$3.50**

Num Krok (v)

Spring onion and coconut cream crispy dumpling, coconut dipping sauce,
galangal, fermented radish **\$3.75**

Fresh Spring Roll

Local vegetables, sun dried fish, crispy shallots, Khmer red chili and sesame seed dipping sauce **\$3.50**

Grilled Chicken Skewer

Chicken thigh brushed with garlic, chili oil, oyster and fish sauce, served with a green mango salad tossed in garlic,
sun dried fish, chili, shrimp paste, lime juice **\$3.75**

Mains

Whole Mackerel

Grilled and deboned whole mackerel, coconut turmeric rice, tamarind relish, prohok dipping sauce **\$7.75**

Tiger Prawn Curry

Sautéed tiger prawns, kor ko rice, beet and sweet potato curry **\$6.75**

Forest Sausage

Beef, pork, mung bean, holy mint, garlic and galangal sausage, banana flower salad, tree ant dressing **\$6.75**

Coconut Chicken

Grilled boneless chicken breast marinated in a coconut cream sauce, served with grilled sweet potatoes,
baby bok choy and majou ktis sauce **\$6.75**

Tuk Kroueng

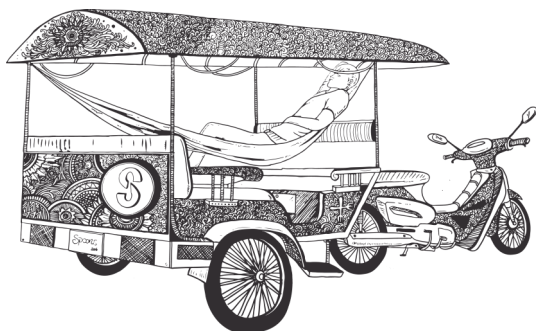
Traditional Khmer gravy with local river fish, garlic, shallots, tamarind, prohok, chili and coconut cream served over
local vegetables, roasted boneless chicken leg, steamed rice **\$6.75**

Fish Tofu Lok Lak

Marinated and grilled fish tofu, roasted beets rolled in cabbage, onion and balsamic reduction, lok lak sauce **\$5.75**

Sandek (v)

Legume, beet and spinach salad, sautéed straw mushrooms, sugar snap peas, rice pancake,
mustard finger root sauce **\$5.75**



Sides \$2.00

Coconut Turmeric Rice
Stir Fried Seasonal Vegetables
Grilled Sweet Potatoes
Steamed Rice **\$1.00**

We accept cash only.

Specialty Cocktails \$3.75

Miss B Lang

Scotch whisky, marasca cherry liqueur, basil, egg white, aromatic bitters

Passion Mojito

White rum, passion fruit, mint, lime, simple syrup

Spoonatini

Sombai rice wine, vodka, Cointreau, lemongrass, lime, simple syrup, aromatic bitters

EGBOK

Campari, basil, lime, palm sugar, sparkling water

Wines

White	Glass	½ Liter	Bottle
Colombelle, France – Ugni Blanc, Colombard Grape Blend 2015	\$3.75	\$10.50	\$16.00
Banfi Rivo Al Poggio, Italy – Chardonnay, Sauvignon Blanc 2015			\$25.00
Villa Wolf, Germany – Riesling 2014			\$29.00
Red			
The Beach House, South Africa – Shiraz 2015	\$4.00	\$11.75	\$18.00
Banfi Col Di Sasso, Italy – Sangiovese, Cabernet Sauvignon 2014			\$25.00
Matua, New Zealand – Pinot Noir 2014			\$38.00
Casillero Del Diablo Reserva, Chile – Cabernet Sauvignon 2015			\$27.00
Rose			
Colombelle, France – Cabernet Sauvignon, Merlot 2015	\$3.75	\$10.50	\$16.00

Beers

Cambodia Beer	\$2.00
Hoegaarden (Belgium)	\$3.25

Fresh Pressed Juices

Spinach - Local spinach, orange, pineapple, ginger	\$3.50
Beet Root - Local beet, watermelon, lemon, moringa, celery stick, basil	\$3.50

Soft Drinks

Ginger lime iced tea	\$2.25	
Passion fruit & mint soda	\$2.25	
Eau Kulan	\$1.50 (S)	\$2.50 (L)
San Pellegrino	\$2.75 (S)	\$3.75 (L)
Coke, Sprite, Tonic, Ginger Ale, Diet Coke	\$2.00	

