



## 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, stir-fried whitefish, Khmer red chili and sesame seed dipping sauce **\$3.50**

### Grilled Chicken Skewer

Chicken thigh marinated in garlic, chili oil, oyster and fish sauce,  
green mango salad tossed in garlic, sun dried fish, chili, lime juice **\$3.75**

## Mains

### Whole Mackerel

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

### Prawn Curry

Sautéed 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 **\$7.00**

### Tuk Kroueng

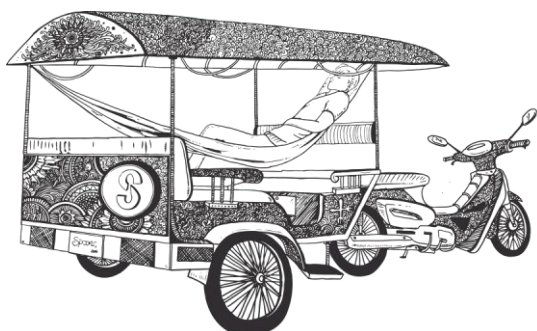
Traditional Khmer gravy with local river fish, garlic, shallots, tamarind, prohok, chili and coconut cream served over  
local vegetables, roasted boneless chicken leg, steamed rice **\$6.75**

### Fish Tofu Lok Lak

Marinated and grilled fish tofu, roasted beets rolled in cabbage, onion and balsamic reduction, lok lak sauce **\$6.00**

### 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 Tumeric Rice  
Stir Fried Seasonal Vegetables  
Grilled Sweet Potatoes  
Steamed Rice **\$1.00**

***We accept cash only.***

## Specialty Cocktails \$3.75

### Miss B Lang

Gin, white rum, cherry brandy, Sombai rice wine, local cucumber, pineapple juice, simple syrup, 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
<b>Red</b>			
The Beach House, South Africa – Shiraz 2016	\$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
<b>Rose</b>			
Colombelle, France – Cabernet Sauvignon, Merlot 2016	\$3.75	\$10.50	\$16.00

## Beers

Cambodia Beer	\$2.00
Hoegaarden (Belgium)	\$3.50

## 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	\$2.75	
Eau Kulen	\$1.50 (S)	\$2.50 (L)
San Pellegrino	\$2.75 (S)	\$3.75 (L)
Coke, Sprite, Tonic, Ginger Ale, Coke Zero	\$2.00	

