

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 **\$3.75**

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 **\$3.75**

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

Tuk Kroueng

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

Whole Mackerel

Grilled and deboned whole mackerel, coconut turmeric rice, tamarind relish, prohok dipping sauce **\$8.00**

Forest Sausage

Beef, pork, mung bean, holy mint, garlic and galangal sausage, banana flower salad, tree ant dressing **\$7.00**

Fish Tofu Lok Lak

Marinated and grilled fish tofu, roasted beets rolled in cabbage, onion and balsamic reduction, lok lak sauce **\$6.25**

Coconut Chicken

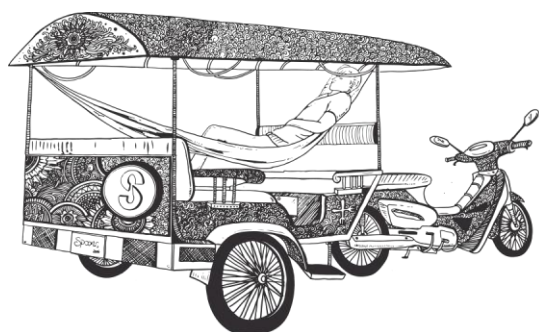
Grilled boneless chicken breast marinated in a coconut cream sauce, served with grilled sweet potatoes, baby bok choy and majou ktis sauce **\$7.25**

Sandek (v)

Legume, beet and spinach salad, sautéed straw mushrooms, sugar snap peas, rice pancake, mustard finger root sauce **\$6.00**

Prawn Curry

Sautéed prawns, kor ko rice, beet and sweet potato curry **\$7.00**



Sides \$2.00

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

We accept cash only.

Specialty Cocktails \$4.00

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

Colombelle, France – Ugni Blanc, Colombard Grape Blend 2016

Banfi Le Rime, Italy – Pinot Grigio 2016

Villa Wolf, Germany – Riesling 2014

Glass

\$4.00

½ Liter

\$12.50

Bottle

\$18.00

\$27.00

\$29.00

Red

The Beach House, South Africa – Shiraz 2016

Banfi Col Di Sasso, Italy – Sangiovese, Cabernet Sauvignon 2015

Matua, New Zealand – Pinot Noir 2015

Casillero Del Diablo Reserva, Chile – Cabernet Sauvignon 2016

\$4.25

\$13.75

\$19.50

\$27.00

\$38.00

\$27.00

Rose

Colombelle, France – Cabernet Sauvignon, Merlot 2016

\$4.00

\$12.50

\$18.00

Beers

Cambodia Beer ABV 5% \$2.00

ABC Stout (Cambodia) ABV 8% \$3.50

Fresh Pressed Juices

Spinach - Local spinach, orange, pineapple, ginger \$3.50

Beet Root - Local beet, watermelon, lime, moringa, celery stick, basil \$3.50

Soft Drinks

Ginger lime iced tea \$2.50

Passion fruit & mint soda \$2.75

Eau Kulen (still water) \$1.50 (S) \$2.50 (L)

San Pellegrino (sparkling) \$2.75 (S) \$3.75 (L)

Coke, Sprite, Tonic, Ginger Ale, Coke Zero \$2.00

