



M E N U

THANK YOU FOR DINING WITH US

By dining here, you're not just enjoying Cambodian fusion cuisine—you're helping to empower Cambodian youth through education, training, and career opportunities. 100% of our profits support their future!



STARTER

ផ្លែឈើ Fresh Spring Roll

Khmer lettuce, cucumber, bean sprouts, minced pork, baby shrimp, sweet and sour sauce

១៨,០០០៛
\$4.50

គំភ្លក់ Num Kruk

Spring onion, sweet corn, and coconut cream crispy dumplings, beet root dipping sauce

១៥,៨០០៛
\$3.95

ញ៉ាំល្អង Green Papaya Salad

Green papaya, minced pork, baby shrimp, long parsley, carrot, shallot, roasted peanut, Khmer red chili dressing

១៥,៨០០៛
\$3.95

ញ៉ាំត្រច័ក្ក Pomelo Salad

Pomelo, grilled prawns, bell pepper, cherry tomato, saw leaf, shallot, long chili, basil, carrot, sweet red chili dressing

១៩,០០០៛
\$4.75

ញ៉ាំប័រជាមួយបង្ការ Prawn Avocado Salad

Avocado and prawn salad, black bean, herb aioli

១៩,០០០៛
\$4.75

ញ៉ាំត្រសាវល្អង Lotus Family Salad

Locally grown lotus flowers, roots and seeds, grilled shrimp, yam bean, shallot, basil, Khmer dressing

១៩,០០០៛
\$4.75

គំស្កូនប៊ូរីតូ SPOONS Burrito

Homemade wraps of smashed avocado, bell pepper, pumpkin, eggplant, black bean, mixed greens Tzatziki and pesto sauces

១៩,៨០០៛
\$4.95

SOUP

សម្អាតរីសាច់មាន់ Red Curry Chicken

Chicken breast, sweet potato, spring onion, long bean, carrot, red chili, lemongrass, turmeric, garlic, fresh coconut milk, served with spring onion, egg and coconut cream OmBeng Cake

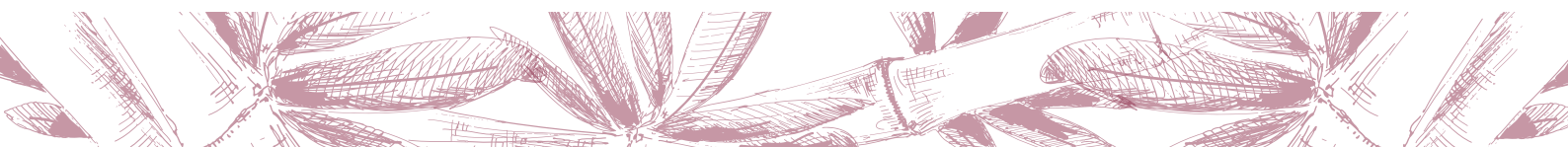
២៥,០០០៛
\$6.25

សម្អាតកូរ Korko Soup

Locally grown pumpkin, long bean, green papaya, ivy gourd, pea eggplant, moringa, pork rib and belly, turmeric, lemongrass, garlic, fresh coconut milk, served with rice

២៥,០០០៛
\$6.25

MOST OF OUR MENU ITEMS CAN BE PREPARED VEGAN, VEGETARIAN, OR GLUTEN FREE TO ORDER, SPEAK TO OUR TEAM!



MAIN COURSE

សាច់មាន់អាំង Grilled Chicken Skewer

Boneless chicken thigh brushed with garlic, chili oil, oyster and fish sauce, green mango salad tossed in garlic, sun dried fish, chili and lime juice, served with sticky rice

១៩,៨០០៛
\$4.95

ទឹកគ្រឿង Turk Kroeung

Traditional Khmer gravy, local river fish, garlic, garlic, shallot, tamarind, prohok, chili, and coconut cream, served with local vegetables, roasted boneless chicken leg, steamed rice

២៥,០០០៛
\$6.25

ចន្ទីកញ្ជ័រឡាដអាំង Grilled Pork Roulade

Pork loin rolled with a savory stuffing of black olives, bacon, garlic and shallots served with grilled pumpkin, eggplant, bell pepper and a black olive tapenade

៣១,៨០០៛
\$7.95

ត្រីក្រហមអាំង និងបាយខ្ចី Grilled Red Snapper

Grilled filet of red snapper, fried ginger and garlic brown rice, local fresh watercress, crispy shallots, sweet and sour tamarind sauce

៣១,០០០៛
\$7.75

មាន់អាំងខ្ចី:ដូង Coconut Chicken

Grilled boneless chicken thigh marinated in coconut cream, grilled sweet potatoes, baby bok choy, majou ktis sauce

២៩,០០០៛
\$7.25

ហ្សុកត្រី Hmok Fish

Steamed local river fish filet, noni leaf, lemongrass, turmeric, garlic, red chili, coconut cream, served with steamed rice

២៩,០០០៛
\$7.25

ស្តេកឡុកឡាក់ Steak Lok Lak

Stir fry of marinated local beef, Khmer lettuce, tomato and onion salad, Krosang teab, fried egg, served with vegetable fried rice

៣២,០០០៛
\$8.00

ត្រីសាបាក់អាំង (តូច/ធំ) Grilled Mackerel (S/L)

Grilled and deboned whole mackerel, coconut turmeric rice, krosang relish, rice paddy herb, red chili sauce

S ២១,០០០៛
\$5.25

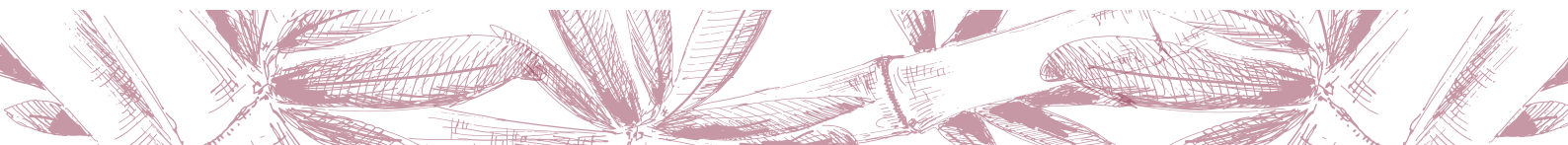
L ៣៥,០០០៛
\$8.75

ស្តេកសាច់គោ ១៦០ក្រាម Grilled Beef Tenderloin 160G

Marinated and grilled beef tenderloin, sautéed broccoli, cauliflower, carrot and french beans, served with baby potatoes and red wine demi-glace sauce

៣៩,០០០៛
\$9.75

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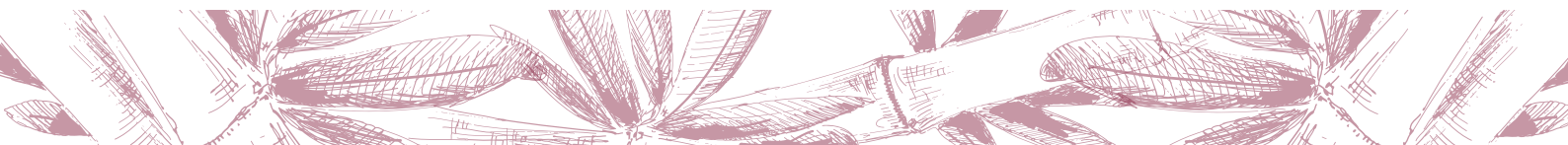
SIDE DISH

ឆាបនៃរដូវប្រាំងអូលីវ Stir Fried Seasonal Vegetable Extra Virgin Olive Oil	១១,០០០៛ \$2.75
ជំទូងជ្វាបំពង Locally Grown Sweet Potato Fries	១០,០០០៛ \$2.50
ត្រាវបំពង Locally Grown Sweet Taro Root Fries	១០,០០០៛ \$2.50
នំប៉័ងអាំង Buttery Garlic Bread	៩,០០០៛ \$2.25
នំប៉័ងសាបជាមួយប៊ីឌីមស Homemade Bread Buckets with Garlic Butter	១០,០០០៛ \$2.50
បាយឆាខ្ចីពងមាន់ Ginger and Egg Fried Rice	១០,០០០៛ \$2.50

DESSERT

បង្កើនពិសេសតាមរដូវកាល Seasonal Dessert of the Day A delightful creation inspired by the freshest ingredients of the season	១៥,០០០៛ \$3.75
ផ្លែឈើស្រស់ Seasonal Fresh Fruit	១៤,០០០៛ \$3.50
បាយដំណើបស្វាយម្លូ Mango Sticky Rice Locally grown mango, sticky rice served with coconut cream sauce	១៥,៨០០៛ \$3.95
នំផ្លែអាយ Num Plae Ai Traditional Cambodian sticky rice balls filled with local palm sugar and fresh shredded coconut	១១,៨០០៛ \$2.95
ក្រូមកាវ៉ាមែល Creme Caramel Rich and creamy custard with a layer of soft caramel	១៥,០០០៛ \$3.75

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COLD-PRESSED HEALTHY JUICE

SPOONS Spinach Juice ១៦០០០៛ | \$4.00

Home-grown spinach, pineapple, orange, and ginger

Luxury Beetroot Juice ១៤០០០៛ | \$3.50

Beetroot, watermelon, and lime

Heavenly Detox ១៦០០០៛ | \$4.00

Green apple, cucumber, celery

Revive & Refresh ១៦០០០៛ | \$4.00

Apple, orange, carrot

Radiance ១៦០០០៛ | \$4.00

Beetroot, watermelon, lime, celery

Mango / Avocado Smoothie ១៦០០០៛ | \$4.00

Fresh Pineapple ១៤០០០៛ | \$3.50

Fresh Watermelon ១៤០០០៛ | \$3.50

Fresh Coconut ១៤០០០៛ | \$3.50

All juices are made to order with fresh local produce.

BEER

Angkor Beer Bottle S ១២០០០៛ | \$3.00 L ២០០០០៛ | \$5.00

Cambodia Beer Bottle ១២០០០៛ | \$3.00 330ml

SOFT DRINK

Coke / Coke Light ៨០០០៛ | \$2.00

Sprite ៨០០០៛ | \$2.00

Ginger ale ៨០០០៛ | \$2.00

Soda ៨០០០៛ | \$2.00

Tonic ៨០០០៛ | \$2.00

COFFEE

HOT

ICE

Espresso ៦០០០៛ | \$1.50 —

Double Espresso ៨០០០៛ | \$2.00 —

Americano ៨០០០៛ | \$2.00 ៩០០០៛ | \$2.25

Cappuccino ៩០០០៛ | \$2.25 ១០០០០៛ | \$2.50

Latte ៩០០០៛ | \$2.25 ១០០០០៛ | \$2.50

Chocolate ១១០០០៛ | \$2.75 ១២០០០៛ | \$3.00

Mocha Latte ១២០០០៛ | \$3.00 ១៣០០០៛ | \$3.25

HERBAL TEA

ផ្លែឆ្មៅ Dried Bael Fruit ៩០០០៛ | \$2.25

ផ្កាមេអំបៅ Butterfly Pea ៩០០០៛ | \$2.25

ស្លឹកត្រៃ Lemongrass ៩០០០៛ | \$2.25

ស្លឹកតើយ Pandan ៩០០០៛ | \$2.25

ម្រ្ក Moringa ៩០០០៛ | \$2.25

ខ្លី Ginger ៩០០០៛ | \$2.25

ឈូក Lotus ៩០០០៛ | \$2.25

តែស្ពាន់ឈូក SPOONS7Tea ៩០០០៛ | \$2.25

REFRESHING SODA

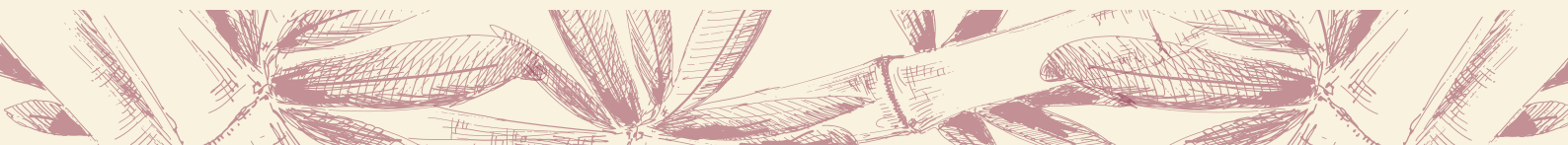
Passion Mint Soda ១២០០០៛ | \$3.00

Lime Soda ៩០០០៛ | \$2.25

STILL AND SPARKLING WATER

Acqua Panna ២០០០០៛ | \$5.00 750ml

San Pellegrino ២០០០០៛ | \$5.00 750ml



SIGNATURE COCKTAIL

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Spoonatini Sombai rice wine, vodka, fresh lime juice, dry vermouth, moonlit syrup, angostura bitters	SPOONS Sour Whisky, syrup, fresh lime juice, and red wine	Miss B Lang Rum, cherry liqueur, fresh watermelon juice, lime juice	Passion Mojito Rum, fresh passion fruit, lime palm sugar, soda
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CLASSIC COCKTAIL

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Dark 'N' Stormy Dark rum, fresh lime juice, syrup and ginger ale	Old Fashion Whiskey, brown sugar, and angostura bitters	Passion Martini Vodka, triple sec, syrup, fresh lime juice, and passion juice
Moscow Mule Vodka, fresh lime juice, syrup and ginger ale	Negroni Gin, campari and martini rosso	Margarita Tequila, triple sec, fresh lime juice, and syrup
Long Island Iced Tea Gin, vodka, tequila, rum, triple sec, fresh lime juice, syrup and coke	Cucumber Collin Gin, fresh lime juice, syrup, cucumber juice and soda	Espresso Martini Vodka, kahlua liqueur and espresso

WHITE WINES

	BOTTLE	CARAFE	GLASS
Tarquinio Pinot Grigio - Mendoza, Argentina Tasting Notes: Crisp and dry white wine with aromas of tropical fruits, pear, mango, lime and white flowers	၅၀၀,၀၀၀ \$25.00	၁၀၀,၀၀၀ \$15.75	၅၀,၀၀၀ \$5.25
Pa Road Sauvignon Blanc 2022 (Marlborough, New Zealand) Flavors of tropical fruit, citrus and soft minerality	၅၀၀,၀၀၀ \$34.00	—	—
Woolshed Sauvignon Blanc 2022 (Victoria, Australia) Flavors of citrus, passion fruit, medium acidity and a light crisp finish	၅၀၀,၀၀၀ \$25.00	—	—
Susana Balbo ‘Crios’ Torrontes 2022 (Mendoza, Argentina) Dry, fresh and aromatic with flavors of peach, citrus and pear	၅၆၀,၀၀၀ \$35.00	—	—

ROSÉ WINE

	BOTTLE	CARAFE	GLASS
De Bortoli Shiraz Rosé 2022 (Riverina, Australia) Fruit forward, crisp and refreshing	၅၀၆,၀၀၀ \$26.00	—	—

RED WINES

	BOTTLE	CARAFE	GLASS
Woolshed Merlot 2021 (Victoria, Australia) Medium-bodied, flavors of dark fruit and cherry, light tannins, light dry finish	၅၀,၀၀၀၀ \$25.00	၁၀,၀၀၀ \$15.75	၅၅,၀၀၀ \$5.50
Banfi Col di Sasso Cabernet / Sangiovese 2021 (Tuscany, Italy) 70% Cabernet, 30% Sangiovese with flavors of dark fruit, medium tannins, light spice, medium dry finish	၅၆၀,၀၀၀ \$35.00	—	—

