

## APPETIZERS

- D 1. SUMMER ROLL** .....10  
*Prawns, lettuce, rice vermicelli, mint and sweet basil wrapped in rice paper, served with house special sauce*
- D 2. SHRIMP AND CRABMEAT SPRING ROLL** .....10  
*Shrimp, crabmeat, glass noodle, black fungus, carrot, and taro wrapped in spring roll skin, deep fried and served with palm sauce*
- D 3. KHMER FISH CAKE** .....10  
*Deep fried cakes of fish, shrimp, string beans, curry powder, served with Khmer style sauce*
- D 4. FRIED DUMPLING** .....10  
*Pork, shrimp, crabmeat and herbs, served with sweet chili sauce*
- D 5. STEAMED DUMPLINGS** .....10  
*Pork, shrimp and herbs, stuffed in paper-thin egg roll sheets, served with homemade soy sauce*
- D 6. FRIED VEGETABLE DUMPLINGS** .....10  
*Oriental-style fried dumplings garnished with chives, served with ginger sauce*
- D 7. NEM NUONG** .....12  
*Khmer style barbecue pork hash, served with sticky rice dipping sauce*
- D 8. CHARCOAL-GRILLED CHICKEN OR BEEF SKEWERS** .....12  
*Sliced steak or chicken breast marinated in herbs, coconut milk, and lemongrass, served with lettuce leaves, cilantro and peanut cucumber sauce*

## SOUPS

- D 9. KHMER SWEET AND SOUR SOUP** .....8  
*Prawns, pineapple, tomato, young lotus stems, tamarind juice, sweet basil, coriander, lime leaves, lemongrass, and sautéed garlic in simmering Khmer home-style broth*
- D 10. SEAFOOD LEMONGRASS SOUP** .....8  
*Prawns, clams, mussels, and calamari in spicy lemongrass & tamarind broth*
- D 11. SHRIMP AND CRABMEAT FRESH CORN SOUP** ...8  
*Prawns, crabmeat, fresh corn, and egg cooked in homemade chicken broth*

## SALADS

- D 12. PAPAYA SALAD (GNOAM L'HONG)** .....14  
*Chopped green papaya, with chili pepper, crispy dried prawns, and crushed peanuts, soaked in lime juice and fish sauce*
- D 13. MANGO SALAD (GNOAM SVAY)** .....14  
*Chopped green mango with avocado, dried coconut and roasted and crushed peanut, soaked in lime juice and fish sauce*
- D 14. GRILLED BEEF SALAD (GNOAM SACH KO)** .....18  
*Sliced steak soaked in lime juice mixed with chili pepper, mint, onions, tomatoes, cucumber coriander, and lettuce*

## DINNER

### KHMER CURRIES

- CHOICE OF CHICKEN, BEEF, PORK, VEGETABLES, OR TOFU** 18
- SHRIMP** .....20
- SEAFOOD** .....22
- D 15. RED CURRY**  
*Red curry sauce, pumpkin, long beans, chili pepper, bamboo shoots and coconut milk. Served with choice of rice*
- D 16. GREEN CURRY**  
*Green curry cooked with green peas, long beans, eggplant, bamboo shoots and coconut milk. Served with choice of rice*
- D 17. YELLOW CURRY**  
*Yellow curry cooked with pumpkin, long beans, eggplant in coconut milk. Served with fresh baked French bread*

### DUCK

- D 18. DUCK SALAD** .....22  
*Sliced duck, pineapple, citrus, red onion, chili peppers, and cashew nuts soaked in lime-juice*
- D 19. PHNOM PENH ROAST DUCK** .....22  
*Boneless roast duck with coconut milk and red curry sauce*
- D 20. TAMARIND DUCK** .....22  
*Deep fried roast duck topped with pineapple, dry chili in tamarind sauce*

### FISH

- D 21. GRILLED AMOK** .....22  
*Fish stuffed with prawns, scallops, lemongrass wrapped with banana leaf topped with red curry sauce*
- D 22. SWEET AND SOUR FISH** .....18  
*Deep fried filet of tilapia topped with Phnom Penh style sweet & sour sauce*
- D 23. GRILLED SALMON** .....18  
*Choice of fried onion tamarind sauce or fresh basil, onion and pepper sauce*

### SIEM REAP SPECIALS

- D 24. SHRIMP AND SCALLOP** .....22  
*Sauteed shrimp & scallop with fresh mushroom, zucchini, chili paste in white wine sauce*
- D 25. SHRIMP AND AVOCADO CURRY** .....22  
*Shrimp and avocado cooked with coconut milk and basil leaves in red curry sauce*
- D 26. BARBECUED CHICKEN** .....18  
*Barbecued boneless chicken with fresh basil sauce*
- D 27. LOC LAC** .....18  
*Stir-fried beef with barbecue sauce, served with lettuce, onions, mint, cucumber and tomato*

### KHMER FRIED RICE

- D 28. SPICY BASIL FRIED RICE** .....14  
*Choice of chicken, beef, pork or vegetables stir-fried with peas, eggs, carrots, onions, scallions and rice with spicy Cambodia style basil sauce*
- D 29. SHRIMP AND CRABMEAT FRIED RICE** .....16  
*Shrimp and crabmeat stir-fried with peas, eggs, onion, scallions, cashew nuts, lettuce and rice*

### KHMER NOODLES

- D 30. KUYTHIEW** .....16  
*A famous Cambodia noodle dish. Rice stick noodles sautéed with shrimp, scallion, eggs, dried bean curd, crushed peanuts, and bean sprouts in tamarind sauce*
- D 31. SPICY SIEM REAP NOODLE** .....16  
*Choice of beef, chicken or vegetable sautéed with flat rice noodle, fresh basil leaves, scallions, onion, and chili with soybean paste*
- D 32. CARI NOODLES** .....16  
*Choice of beef, chicken, or vegetables sautéed with flat rice noodles, yellow curry powder, egg, onion, chili pepper, and broccoli*

### SIDES

- WHITE RICE/BROWN RICE/STICKY RICE/COCONUT RICE/FRENCH BREAD** .....3
- STEAMED SEASONAL VEGETABLES** .....6

### DESSERTS

- D 33. OLD-FASHIONED PUDDING** .....6  
*Sweet sticky rice and young corn topped with coconut milk*
- D 34. PUMPKIN CUSTARD** .....6  
*Coconut flan topped with shredded pumpkin, served chilled with palm sugar*
- D 35. BANANA CREPE** .....6  
*Banana wrapped in rice paper, deep-fried, topped with honey and sesame seeds*
- D 36. SWEET MANGO WITH STICKY RICE (SEASONAL)** 10

 **MARKED MENU ITEMS ARE SPICY DISHES.**

WE CAN ALTER THE SPICE TO SUIT YOUR TASTE.



PLEASE LET US KNOW OF ANY ALLERGIES OR DIETARY NEEDS.