

Celiac Menu

Gluten-free items from the menu

Starters

- à la Cambodgienne •

Nataing

Ground pork simmered in coconut milk with sliced garlic, crushed peanuts and chili pods; served with crispy jasmine rice for dipping...8.50 (**with special celiac crispy rice**)

Salads & Soups

- à la Française •

Crème d'Asperges au Coulis de Tomate

Cream of asparagus with Sherry and wild mushroom; garnished with tomato fondu (**without garlic croutons**) ...8.00

Salade de Chèvre aux Fruits d'Automne

Baby spinach with Vermont goat cheese, caramelized onion and toasted walnut dressed in lemon vinaigrette; with roasted Seckle pear over fig coulis...8.95

Salade Verte

Baby greens dressed with lemon vinaigrette and sliced plum tomatoes...4.50 / 6.00

- à la Cambodgienne •

Avocat Kanthor**

A timbale of diced, fresh, raw tuna, avocado, lemongrass, shallot and "French" mint; tossed in a fragrant marinade of galangal, garlic, shallot, fish sauce, rice vinegar and crushed peanuts; served on a bed of baby greens...10.50

Salade de Fruits Tropicaux

Shredded green mango and julienned pineapple tossed with shrimp, Asian basil, mint, shallot and lime-chili tuk Trey...9.95

Salade Cambodgienne

Shredded cabbage, carrots and chicken with red bell pepper, onion, roasted crushed peanuts, mint and Asian basil; dressed with tuk Trey...7.50

Pleah Saiko**

Khmer salad of lime-cured thinly sliced beef with lemongrass and garlic; with bean sprouts, mint, Asian basil, red bell pepper and peanut over a bed of shredded lettuce; dressed with tuk Trey ...9.50

Braised & Steamed

- à la Cambodgienne •

Amok Royal

A Cambodian signature dish - a spicy, custard-like preparation of fresh crab, bay scallops, catfish and shrimp with coconut milk and complex Khmer seasonings; steamed in a banana leaf cup and garnished with cilantro and red bell pepper...16.95

Grilled & Broiled

• à la Française •

Côtelettes d'Agneau Grillées**

Grilled Australian natural double chops with rosemary-garlic “pesto”; served with pommes rissole, roasted red bell pepper, sautéed wild mushroom and roasted eggplant (**without flat bread**) ...24.95

Poulet Roti au Riz de Phnom-Penh

Half a roasted, butterflied Cornish game hen simmered in white wine, garlic and smothered in slow-cooked onion; served with a buttered tomato brown rice and a small watercress-shallot salad...16.95

• à la Cambodgienne •

Trey Ang

Grilled 10oz deboned trout marinated in lime juice, garlic and jalapeño; served with green mango salad and a side of lime tuk Trey (**without fried leek garnish**) ...18.95

Seared

• à la Française •

Filet Mignon au Poivre**

Pan-seared beef tenderloin encrusted with crushed peppercorn; **served with Cognac cream sauce**, garlic pommes rissole, roasted cherry tomatoes and roasted red bell pepper ...27.95

Crevettes Poivrées Flambées au Vin Blanc

Peppery tiger shrimp flambéed with white wine, with garlic and shallot; served with a cauliflower-potato gratin and tomato fondu...19.50

• à la Cambodgienne •

Curry de Crevettes

Curry with natural shrimp, asparagus, baby bok choy, eggplant, snow peas, red bell pepper and summer squash...17.95

Coquilles Pochani

Seared dry sea scallops served with green beans, spinach and button mushroom sautéed in a sauce with ginger, lemongrass, shrimp paste, coconut milk, fennel and coriander seeds (**with vegetarian Pochani sauce**) ...19.95

Crevettes Kep-sur-Mer

Natural shrimp sautéed in a light sauce with lemongrass, tamarind, coconut milk and wild lime; with baby bok choy, button mushroom, asparagus, red bell pepper and snow peas (**with vegetarian Kep-sur-Mer sauce**)...17.95

Loc Lac**

Cubed beef tenderloin sautéed with garlic, sugar and black pepper; served over a bed of shredded lettuce with a lime, garlic and black pepper dipping sauce (**without mushroom soy sauce**)...18.95

** Government Advisory: “Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.”

Vegan

• à la Française •

Salade d'Épinards aux Fruits d'Automne

Baby spinach with caramelized onion and toasted walnut dressed in lemon vinaigrette; with roasted Seckle pear and fresh fig over fig coulis...8.00

Salade Verte

Baby greens dressed with balsamic vinaigrette and sliced plum tomatoes...4.50 / 6.00

• à la Cambodgienne •

Vegetarian Salade Cambodgienne

Shredded cabbage, carrots with red bell pepper, onion, roasted crushed peanuts, mint and Asian basil; dressed with vegetarian tuk Trey...6.95

Légumes Kep-sur-Mer

Baby bok choy, button mushroom, asparagus, red bell pepper and snow peas sautéed in a light sauce with lemongrass, tamarind, coconut milk and wild lime leaves...12.50

Curry de Légumes

A vegetable curry sautéed with eggplant, asparagus, baby bok choy, red bell pepper, snow peas and yellow squash...12.95

Bamboo Basket of Steamed Vegetables

Steamed asparagus, baby bok choy, yellow squash, snow peas, eggplant and red bell pepper...5.50

Gluten free with advance notice (minimum of 24 hours required)

• à la Cambodgienne •

S'gnao Mouan

Cambodian chicken soup with chicken breast, lime juice and lemongrass; garnished with scallion and Asian basil (with special chicken stock) ...7.50

Somlah Machou

A tangy soup with special chicken stock, natural shrimp, tomatoes and lime juice; garnished with fried garlic and "French" mint (**with special chicken stock**) ...7.95

Somlah Machou Trey

A tangy soup with special chicken stock, Asian grouper, tomatoes and pineapple; garnished with fried garlic and "French" mint (**with special chicken stock**)...7.95

Filet de Cabillaud Noir Grillé et Caramelisé

Wild Alaskan black cod filet drizzled with a ginger-coconut sauce; served with fragrant jasmine rice cooked in chicken broth and a spicy green mango salad (**cod without mushroom soy marinade**) ...25.95

Filet de Saumon au Gratin de Choux-Fleur

Atlantic salmon filet seared; served with a cauliflower-potato gratin, tomato cream sauce and watercress salad (**no breadcrumb coating on salmon**) ...22.95

Poulet à la Citronnelle

Sliced chicken breast sautéed with special chicken stock, lemongrass, onion, red bell pepper and scallion; sprinkled with freshly-roasted, crushed peanuts (**cooked with special chicken stock**)...15.50