

## Starters & Fritures

• à la Cambodgienne •

### **Rouleaux**

Cambodian spring rolls filled with ground pork, crushed peanut, beanthread noodles, carrot and onion; served with fresh greens and herbs for wrapping and tuk Trey on the side for dipping...8.95

### **Nataing**

Ground pork simmered in coconut milk with sliced garlic, crushed peanuts and chili pods; served with crispy jasmine rice for dipping...8.95

• à la Française •

### **Crêpe de Canard aux Poires**

Crêpe filled with braised duck, sautéed pear and scallion; with a wild berry-Port wine reduction... 10.95

## Soups

• à la Cambodgienne •

### **S'gnao Mouan**

Cambodian chicken soup with chicken breast, lime juice, lemongrass; garnished with Asian basil and scallion...7.95

### **Somlah Machou**

A tangy soup with tiger shrimp and plum tomatoes ; garnished with fried garlic and "French" mint...8.50

### **B'baw Mouan**

A hearty rice soup with chicken breast, cilantro, scallion, bean sprouts, fried garlic and lime wedge...7.95

### **Soupe Phnom-Penh (Kuy Tieu)**

The traditional Khmer noodle soup with sliced and ground pork, bean sprouts and fried garlic; garnished with cilantro, scallion and salted cabbage...7.95

• à la Française •

### **Potage aux Champignons, Coulis d'Épinard**

Wild mushroom soup with Sherry and brown rice; garnished with a spinach coulis and flash-fried leeks...8.00

## Salads

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### **Avocat Kanthor\*\***

A timbale of diced, fresh, raw tuna, avocado, lemongrass, shallot and "French" mint; tossed in a dressing of galangal, garlic, shallot, fish sauce, rice vinegar and peanuts; with baby greens...10.95

### **Salade de Fruits à la Cambodgienne**

Sweet mango, julienned pineapple, cherry tomatoes, mint, Asian basil and shallot dressed with lime-chili tuk Trey over bib lettuce...8.25

### **Salade de Croustillants aux Crevettes**

Golden shrimp boulettes with green papaya, baby arugula and cherry tomatoes dressed in spicy lime-chili tuk Trey...8.95

### **Salade Cambodgienne**

Shredded cabbage, carrot and chicken with red bell pepper, onion, crushed peanut, mint, Asian basil and tuk Trey...7.95

• à la Française •

### **Salade au Gorgonzola au Vieux Vinaigre Balsamique**

A salad of bib lettuce, watercress, sliced Braeburn apple, toasted walnut and Gorgonzola blue cheese drizzled with aged Modena balsamic vinegar...9.95

### **Salade de Timbale aux Fruits et au Chèvre**

Roasted pear, fresh strawberry and green grape with Vermont goat cheese, toasted walnut and balsamic vinaigrette; with dressed baby greens and aged balsamic vinegar...9.75

### **Salade Verte**

Baby green mix with sliced plum tomatoes dressed with our house vinaigrette...4.95 / 6.95

## Seared & Sautéed

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#### **Poulet à la Citronnelle**

Sliced chicken breast sautéed with lemongrass, onion, red bell pepper and scallion; sprinkled with freshly roasted, crushed peanuts...15.95

#### **Loc Lac\*\***

Sautéed, cubed beef tenderloin, lightly caramelized in black pepper, garlic and mushroom soy; served over shredded lettuce with a lime and black pepper dipping sauce... 18.95

#### **Curry de Crevettes**

Curry with natural shrimp, asparagus, baby bok choy, eggplant, snow peas, red bell pepper and yellow squash...18.95

#### **Coquilles St Jacques au Gingembre**

Seared dry sea scallops with mashed edamame, ginger cream sauce with finely julienned red radicchio and flash fried ginger...19.95

#### **Mee Siem au Poulet**

Rice noodles sautéed in a sauce of shredded chicken breast, tofu, garlic, salted soy beans, pickled shallot, Chinese chive, bean sprouts and red bell pepper; with shredded omelet ...13.95

#### **Crevettes Amrita**

Natural shrimp sautéed in a lightly sweet Cambodian satay sauce with coriander, cumin, cardamom, galangal, cinnamon, ginger, peanuts, star anis and lemongrass; with button mushroom, onion and scallion...18.95

#### **Trey Tuk Peng Pah**

Crispy Asian grouper filet served with a tangy broth of fresh plum tomatoes, garlic, shallot, rice vinegar and fish sauce; garnished with fried shallot and cilantro...17.95

#### **Saiko Cha Kroeung Machou**

Sliced tender beef sautéed in a tangy lemongrass sauce with tamarind, "prahok" and a touch of coconut milk; with Asian basil, yellow squash, jalapeno and button mushroom ...16.95

### • à la Française •

#### **Poulet aux Champignons et Sauge**

Roasted bone-in chicken breast with a wild mushroom-sage cream sauce; served with mashed Yukon Gold potatoes, sautéed leeks and spinach...17.95

#### **Saumon à la Crème d'Homard au Pernod**

Pan-roasted Atlantic salmon with lobster Pernod sauce, shallot-caper emulsion, sautéed red radicchio over mashed Yukon Gold potatoes and roasted whole garlic...23.95

#### **Canard aux Ravioles d'Aubergines**

Seared and sliced Long Island duck breast sautéed in a lightly creamed sauce with braised duck, Sherry and leeks; served with roasted eggplant raviolies...24.95

#### **Filet de Thon Saisi aux Deux Coulis Pimentés\*\***

Rare, pan-seared tuna loin encrusted with bread crumbs; sliced over spiced red and green chili cream sauces with crisped pear and scallion raviolis...27.95



\*\* 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." Items can be cooked to order

Many of our Cambodian dishes are served either mild or spicy; please advise your server of your preference. Sides of hot sauces are available upon request to enliven your meal.

## Grilled & Broiled

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### **Filet de Cabillaud Noir Grillé et Caramelisé**

Wild Alaskan black cod filet, lightly glazed with mushroom soy; served with wild lime rice, a ginger-coconut sauce and sweet pepper relish...28.95

### **Trey Ang**

Grilled 10oz deboned trout marinated in lime juice, garlic and jalapeño; served with green papaya salad and a chili and lime tuk Trey; garnished with fried leeks...18.95

- à la Française •

### **Entrecôte Grillée, Sauce Caramelisée au Romarin \*\***

Grilled center cut sirloin steak with a caramelized onion, garlic and rosemary red wine-cognac reduction; served with grilled asparagus and mashed Yukon Gold potatoes garnished with a spinach coulis...26.95

## Steamed & Braised

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### **Amok Royal**

A Cambodian signature dish - a spicy, custard-like preparation of fresh crab, bay scallops, grouper and shrimp with coconut milk and complex Khmer seasonings; steamed in a banana leaf cup and garnished with cilantro and red bell pepper...18.95

### **Keing d'Ananas**

Sliced pork braised in a fragrant broth with kaffir lime, lemongrass, coconut milk, chili pods, shrimp paste and smoked fish; with fresh pineapple and lime juice...15.95

### **Bamboo Basket of Steamed Vegetables**

Steamed asparagus, baby bok choy, yellow squash, snow peas, eggplant & red bell pepper...5.95

## Vegan

- Starters and Salads •

### **Vegetarian Rouleaux**

Cambodian spring rolls with shitaake mushroom, carrot, onion, bean sprout, peanut and beanthread; served with fresh greens and herbs and vegetarian tuk Trey...8.95

### **Salade Croquante au Vieux Vinaigre Balsamique**

A salad of bib lettuce, watercress, sliced Braeburn apple, toasted walnut and chervil; drizzled with aged Modena balsamic vinegar ...8.95

### **Salade Verte**

Baby greens with sliced plum tomatoes; dressed with our own vinaigrette...4.95/6.95

### **Salade de Timbale aux Fruits**

Roasted pear, fresh strawberry, green grape, toasted walnut and balsamic vinaigrette; with dressed baby greens and aged balsamic vinegar...8.75

### **Vegetarian Salade Cambodgienne**

Shredded cabbage and carrots with red bell pepper, onion, peanuts, mint, Asian basil and vegetarian tuk Trey...7.95

- Entrées •

### **Organic Tofu Amrita**

Organic tofu, flash-fried and sautéed in a lightly sweet Cambodian satay sauce with coriander, cumin, cardamom, galangal, cinnamon, ginger, peanuts, star anis and lemongrass; with button mushroom, onion and scallion...15.95

### **Organic Tofu Citronnelle**

Organic tofu, flash-fried and sautéed in lemongrass sauce with onion, peas, red bell pepper, scallion & peanuts... 15.95

### **Curry de Légumes**

A vegetable curry sautéed with eggplant, asparagus, baby bok choy, red bell pepper, snow peas and yellow squash...13.95

### **Vegetarian Mee Siem**

Rice noodles sautéed in a sauce of sliced tofu, garlic, salted soy, pickled shallot, Chinese chives, bean sprouts and red bell pepper; garnished with a lime wedge...13.95