



Restaurant Week March 14th to 26th Dinner Tasting Menu

All courses - \$33.10*, any three courses - \$29.95*

Starters

Rouleaux (available Vegan)

Two 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

Nom Pang B'Kong Chean

Toasts topped with minced shrimp delicately seasoned with garlic and scallions and fried crispy; served with a spicy hoisin and lime dipping sauce

Second Course

Crème d'Asperges

Cream of asparagus soup garnished with red beet coulis and crispy sweet potato

Salade de Pamplemousse au Chèvre Chaud (available vegan)

A warm, golden breadcrumb-coated goat cheese galette with Asian pear, Asian grapefruit and baby greens; with a citrus vinaigrette and a drizzle of Balsamic

Salade Cambodgienne (available vegan)

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

Leah Chah

Prince Edward Island mussels sautéed with garlic, Asian basil, red bell pepper, jalapeño, and scallion (gluten-free)

Entrées

Filet de Cabillaud Grillé et Caramelisé

Fresh local cod filet grilled and lightly caramelized, with a fresh ginger coconut milk sauce and red bell pepper pickle salsa; garnished with flash-fried cilantro

Bai Mouan

Roasted bone-in chicken breast served with Jasmine rice cooked in chicken broth with garlic and black pepper. Served with lettuce, scallion, cucumber and cilantro and a side of spicy Kampot sauce as accompaniment.

Crevettes Kep-sur-Mer (available vegan with organic tofu)

Natural shrimp sautéed with lemongrass, tamarind, coconut milk and wild lime; with baby bok choy, mushroom, asparagus, red bell pepper and snow peas

Poulet à la Citronnelle (available Vegan with organic tofu)

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

Keing d'Ananas

Sliced pork braised in rich, tangy, curried broth with wild lime leaves, coconut milk, fresh pineapple, lemongrass, galangal, smoked fish and shrimp paste

Steak Grillé, Sauce Roquefort

Grilled sirloin steak served with a creamy Roquefort blue cheese sauce, French fries and a small side of Gorgonzola salad

Canard à l'Orange

A contemporary version of the French classic with seared Moulard duck breast, Asian peppercorn-scented orange glaze, sautéed fingerling potatoes and warm escarole

Saumon à la Crème de Poireaux et Champignons

Atlantic salmon filet pan-roasted and topped with julienned leeks and Shiitake mushroom in a savory garlic and shallot cream sauce, over steamed potatoes

Dessert

Mousse aux Fruits de Passion

Refreshingly tart and sweet passion fruit mousse served in an almond lace cup; with crushed pineapple in dark rum, sugar and lemon juice

Le Pêché au Chocolat

A rich, creamy, chocolate truffle cake perfectly paired with raspberry sauce

* Prices do not include tax, gratuity or beverages • An 18% gratuity will be added for parties of seven or more • Menu subject to change without notice