



Restaurant Week March 14th to 26th Lunch Tasting Menu

All courses - \$20.10*, any two courses - \$15.10*

Starters

Roleaux (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

Soup or Salad

Salade Cambodienne (Available Vegan)

Juliened green cabbage tossed with chicken, carrots, mint, Asian basil, red bell pepper, onion and peanuts; dressed with tuk Trey

Crème d'Asperges

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

Salade de Pamplemousse au Chèvre (available vegan)

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

Leah Chah

Prince Edward Island mussels sautéed with lemongrass, Asian basil, jalapeño, scallion and garlic

Entrée

Filet de Cabillaud Grille et Caramelisé

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

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

Natural shrimp sautéed in a light sauce 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 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

Saumon à la Crème de Poireaux et Champignons

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

Dessert

Le Pêché au Chocolat

A rich creamy white and semi-sweet chocolate truffle cake garnished with raspberry sauce

Mousse aux Fruits de Passion

Refreshingly tart and sweet passion fruit mousse served in an almond lace cup; garnished with fresh pineapple

* 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