

PRIX FIXE MENU

Three-course Menu - \$20.10* (skip any course \$15.10*)

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

CHILLED AVOCADO CITRUS SOUP (VEGAN)

Freshly squeezed orange and lime juices, avocado, tomato, and button mushroom; garnished with cilantro (gluten-free)

SALADE CAMBODGIENNE (AVAILABLE VEGAN)

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

SALADE DE TOMATE AU FETA (AVAILABLE VEGAN)

Bibb lettuce, local plum tomatoes, cucumber, onion and Vermont Feta cheese dressed with our own vinaigrette

Second Course

CREVETTES AMRITA (AVAILABLE VEGAN WITH ORGANIC TOFU)

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

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 (Tofu Citronnelle gluten-free)

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

LEAH CHAH

Fresh cultured blue mussels sautéed with garlic, Asian basil, red bell pepper, jalapeño, and scallion (gluten-free)

CROUSTILLANTS AUX POIRES ET CREVETTES FLAMBÉES

Crispy wontons layered with warm Bartlett pear and scallion, topped with natural shrimp flambéed with white wine, leeks and garlic

POULET MÉTISSE

A timbale of tomato rice with diced roasted chicken breast and button mushroom in bechamel sauce; garnished with watercress and shallot salad

LOC LAC

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

Dessert

MOUSSE AUX FRUITS DE PASSION

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

LE PÉCHÉ AU CHOCOLAT

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



* Prices do not include tax, gratuity or beverages

** 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."

An 18% gratuity will be added for parties of seven or more

RESTAURANT WEEK LUNCH PRIX FIXE MENU AT THE ELEPHANT