

## STARTERS

### Croissants

Two warm croissants with butter and jam...5.50

### Fresh Fruit Plate

A seasonal assortment of fresh fruit – ask your waiter...5.00

### Rouleaux (available vegan with shiitake mushrooms)

Spring rolls filled with ground pork, peanuts, carrots, onion and beanthread. Served with fresh greens and herbs and tuk trey for dipping....7.50

## SOUP & SALAD

### • Soup •

### Soupe Phnôm-Penh (Kuy Tieu)

THE traditional Khmer noodle soup - prepared with rice noodles, sliced pork tenderloin, bean sprouts and fried garlic; garnished with cilantro... 7.50

### Somlah Machou

A tangy soup with tiger shrimp and plum tomatoes; garnished with fried garlic and "French" mint...7.50

### B'baw Mouan

A hearty rice soup with chicken breast, fried garlic, bean sprouts, scallion, cilantro, and lime...7.50

### S'ngao Mouan

Cambodian chicken soup with chicken breast, lemongrass, lime juice, fish sauce, basil and scallion...7.50

### • Salad •

### Salade de Feta au Concombre

Field baby greens, English cucumber, cherry tomato, red onion and Vermont Feta cheese mixed with fresh herbs, lemon zest, crème fraîche and extra virgin olive oil...9.95

### Salade d'Épinard au Chèvre et aux Poires

Baby spinach, roasted Bartlett pear, Vermont goat cheese, toasted walnut, caramelized onion and lemon vinaigrette ...9.95

### Salade Verte

Baby green mix with sliced plum tomatoes dressed with our house vinaigrette...6.50

### Nyoum Trasak with Soba Noodles (available vegan)

Thinly sliced English cucumber, cold buckwheat soba noodles, chicken breast, red bell pepper, Asian basil, baby greens, mint, onion, crushed peanuts; dressed with spicy chili-lime tuk trey...8.95

### Salade Cambodgienne (available vegan)

Shredded green cabbage, carrot, mint, Asian basil, chicken breast, crushed peanuts and onion with tuk trey dressing...7.50

### Can't decide what to have?

Try our three course Prix Fixe menu for \$19.95 (your choice of starter [tasting portion], salad or soup, and main course, with orange juice or mimosa and coffee)

## MAIN COURSES

### Pain Perdu au Sirop d'Érable au Cidre

French toasts served with a cinnamon cider maple syrup from Wood's Cider Mills in Vermont; garnished with fresh fruit...8.95

### Crêpes Gourmandes

French crêpes with your choice of filling ...8.95

1. **Gratinées au Jambon:** Thinly sliced Black Forest ham with melted Gruyère cheese
2. **Au Saumon Fumé:** Smoked salmon, crème fraîche and lemon
3. **Aux Champignons:** Wild mushroom and Gruyère cheese

### Omelette Gourmande – featuring cage free eggs

French omelet filled with one of the choices below and served with crispy bacon...9.50

1. **Au Jambon et Fromage:** Sliced Black Forrest ham and Gruyère cheese
2. **Aux Épinards et Fromage:** Sautéed spinach and Gruyère cheese
3. **Au Feta:** Plum tomato, Vermont goat Feta and red onion

### 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...11.95

### Crevettes Amrita (available vegan with Organic Tofu)

Natural shrimp sautéed in a lightly sweet Cambodian satay sauce with button mushroom, peanuts, onion and scallion...10.50

### 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...9.95

### Mee Siem au Poulet (available vegan)

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 and lime wedge...7.95

### 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...9.75

### Loc Lac\*\*

Sautéed, cubed beef tenderloin, lightly caramelized in black pepper, garlic and mushroom soy; served over a bed of shredded lettuce with a lime and black pepper dipping sauce...10.95

### Curry aux Crevettes (available vegan)

Curry with natural shrimp, asparagus, baby bok choy, snow peas, eggplant, red bell pepper and summer squash...10.50

\*\* 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

Please note that a gratuity of 18% will be added for parties of seven or more

## DESSERT

### **Le Pêché au Chocolat** – 8.00

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

### **Mousse aux Fruits de Passion** – 8.00

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

### **Crêpe Glacée** – 8.95

A sweet crêpe filled with vanilla ice cream and topped  
with warm chocolate coulis

## BEVERAGES

Coffee (with free refills) - \$2.25

Freshly-Squeezed Orange Juice - \$3.50

Mimosa - \$6.95

Virgin Bloody Mary - \$3.50

## POT OF TEA

\$3.95

### **With Caffeine**

Blue Flower Earl Grey, Keemun Breakfast  
Irish Breakfast (Assam), Oolong  
China Green (Mao Feng), Organic Chai

### **Herbal (with No Caffeine)**

Ginger Lemon, Linden  
Wild Mint, Hibiscus

**THE ELEPHANT WALK**

900 BEACON STREET, BOSTON

WWW.ELEPHANTWALK.COM

# SUNDAY BRUNCH

AT THE ELEPHANT WALK

## RESTORATIVES

### **Godiva Cappucino** - \$7.50

Luscious Godiva Chocolate liqueur in a creamy Cappucino  
topped with the usual froth and a little more chocolate just to  
make sure!

### **Cambodian Bloody Mary** - \$7.95

As spicy as you need it:  
Hangar One Kaffir lime vodka, tomato juice, fresh chilies and  
a touch of soy. Available mild, spicy and extra spicy

### **Kir Royale** - \$7.95

Champagne and Chambord

### **Mediterranean Mimosa** - \$ 7.95

Champagne, Mango Puree and Peach Schnapps

### **Parisian Coffee** - \$6.95

Our Fresh brewed coffee with Grand Marnier and Brandy;  
topped with whipped cream

**Before placing your order, please  
inform your server if anyone  
in your party has a food allergy.**