

## STARTERS

- Traditional Cambodian •

### 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...6.95

- Original French •

### Crêpe de Canard aux Poires –

Savory crêpe filled with braised duck, pear, scallion and crème fraîche...12.95

## SOUPS

- Traditional Cambodian •

### S'gnao Mouan

Cambodian chicken soup with chicken breast, lime juice, lemongrass; garnished with Asian basil and scallion...7.25

### Somlah Machou

A tangy soup with tiger shrimp and plum tomatoes; garnished with fried garlic and "French" mint...7.75

### B'aw Mouan

A hearty rice soup with chicken breast, cilantro, scallion, bean sprouts, fried garlic and lime wedge...7.25

### 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...7.25

## SALADS

- Traditional Cambodian •

### Salade Cambodgienne

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

### Nyoum M'noa Ang

Grilled pineapple salad with Tiger shrimp, shallot, mint, Asian basil and red bell pepper; dressed with spicy chili-lime tuk-trey...8.25

- Original Cambodian •

### 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

- Original French •

### Salade Croquante au Bleu

Bib lettuce, frisée greens, Granny Smith apple, cherry tomatoes, toasted walnut and crumbled Gorgonzola blue cheese; dressed with balsamic vinaigrette...8.95

### Salade de Timbale au Chèvre

A timbale of Vermont goat cheese tossed with seedless grapes, sweet Moroccan dates, fresh diced Bartlett pear and walnut; on a bed of baby greens...8.95

### Salade Verte

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

## ENTRÉES

- Traditional Cambodian •

### 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...17.95

### Khar Saiko Kroeung with Shanghai Noodles

Braised boneless short ribs with Shanghai noodles sautéed with baby bok choy, beansprouts and scallion ...15.95

### 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...15.95

### Poulet à la Citronnelle

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

### Curry de Crevettes

Curry with natural shrimp, asparagus, baby bok choy, eggplant, snow peas, red bell pepper and yellow squash...16.95

### 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; topped with shredded omelet...14.95

### 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...17.50

## OUR CUISINE

### TRADITIONAL CAMBODIAN DISHES

ARE AUTHENTIC RECIPES. THE SOLE CONCESSION WE MAKE TO ACCOMMODATE OUR CUSTOMERS' PREFERENCE IS TO USE LEANER CUTS OF MEAT AND POULTRY WITHOUT SKIN OR BONES.

### ORIGINAL CAMBODIAN DISHES

ARE CREATED BY OUR CHEFS WITH RESPECT FOR OUR CULINARY TRADITION, CONTRIBUTING TO THE EVOLUTION OF OUR CUISINE.

### ORIGINAL FRENCH DISHES

ARE OUR CHEF'S INTERPRETATION OF FRENCH CUISINE INSPIRED BY HER MULTI-CULTURAL BACKGROUND.

## SIDE DISHES

### RICE

**Brown Rice Steamed with Edamame...3.50**

**Wild Lime Rice...3.50**

### VEGETABLES

**Steamed or Sautéed Diced Asparagus ...4.50**

**Steamed or Sautéed Mixed Fresh Vegetables... 4.50**

### POTATO

**Potato Gratin.....3.50**

**Cambodian entrées (except noodle dishes) are plated with steamed jasmine rice**

## ENTRÉES (CONTINUED)

- Original Cambodian •

### Poulet Malika

Sliced chicken breast sautéed in a fragrant sauce with lemongrass, shallots and garlic; with cubanelle peppers, plum tomato, fresh jalapeños and Asian basil...15.95

### Napoleon de Tofu et Légumes au Curry

Pan-seared organic tofu slices layered with Asian vegetables in a warm, lightly spiced curry sauce...14.95

### Crevettes Amrita

Natural shrimp sautéed in a lightly sweet Cambodian satay sauce with coriander, cumin, cardamom, galangal, cinnamon, ginger, peanuts, star anise and lemongrass; with button mushroom, onion and scallion...16.95

### Porc Diplomat

Grilled pork tenderloin with a caramelized sauce of coconut milk, black pepper, and garlic; with grilled eggplant and wild lime rice...16.50

### Trey Ang

Grilled 8oz 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

- Original French •

### Poulet Rôti et Gratin Dauphinois

Roasted bone-in chicken breast with a mushroom white wine reduction, potato gratin and sautéed leeks and spinach...16.95

### 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...18.95

### Steak Grillé et Gratin Dauphinois\*\*

Grilled Angus sirloin flank steak with a Port and red wine reduction, gratin Dauphinois and steamed asparagus ...19.95

### Croustillants aux Poires et Crevettes Flambées aux Vin Blanc

Crispy wontons layered with warm Bartlett pear and scallion, topped with natural shrimp flambéed with white wine, leeks and garlic...14.95

### 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 ravioli...19.95



PLEASE NOTE THAT A GRATUITY OF 18% WILL BE ADDED FOR PARTIES OF SEVEN OR MORE.

\*\* 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."

# VEGETARIAN

## • Starters and Salads •

### Vegetarian Rouleaux (vegan)

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

### Salade Croquante au Bleu

Bib lettuce, frisée greens, Granny Smith apple, cherry tomatoes, toasted walnut and crumbled Gorgonzola blue cheese; dressed with balsamic vinaigrette...8.95

### Salade de Timbale au Chèvre

A timbale of Vermont goat cheese tossed with seedless grapes, cherry tomatoes, diced Bartlett pear and walnut; on a bed of baby greens...8.95

### Salade Verte (vegan)

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

### Vegetarian Salade Cambodgienne (vegan)

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

## • Entrées •

### Organic Tofu Amrita (vegan)

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

### Organic Tofu Citronnelle (vegan)

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

### Curry de Légumes (vegan)

A vegetable curry sautéed with eggplant, asparagus, baby bok choy, red bell pepper, snow peas and yellow squash...14.95

### Organic Tofu Malika (vegan)

Organic tofu sautéed in a fragrant sauce with lemongrass, shallots and garlic; with cubanelle peppers, plum tomato, fresh jalapeños and Asian basil...16.95

### Vegetarian Mee Siem (vegan)

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...14.95

### Napoleon de Tofu et Légumes au Curry (vegan)

Pan-seared organic tofu slices layered with Asian vegetables in a warm, lightly spiced curry sauce...14.95



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.

# GLUTEN-FREE MENU

## STARTERS

**Nataing** Ground pork simmered in coconut milk with sliced garlic, crushed peanuts and chili pods; served *with gluten-free crispy rice* for dipping...6.95

**S'gnao Mouan** Cambodian chicken soup with chicken breast, lime juice and lemongrass; garnished with scallion and Asian basil...7.95

**Somlah Machou** A tangy soup with special chicken stock, natural shrimp, tomatoes and lime juice; garnished with fried garlic and "French" mint...7.75

## SALADS

### Salade de Timbale au Chèvre

A timbale of Vermont goat cheese tossed with seedless grapes, sweet Moroccan dates, fresh diced Bartlett pear and walnut; on a bed of baby greens...8.95

**Salade Verte** Baby greens dressed with balsamic vinaigrette and sliced plum tomatoes...6.50 (*substitute mustard with balsamic vinaigrette*)

**Avocat Kanthor\*\*** A timbale of diced, fresh, raw tuna, avocado, lemongrass, shallot and "French" mint; tossed in a fragrant marinade of galangal, garlic, shallot, fish sauce, rice vinegar and crushed peanuts; served on a bed of baby greens...10.95

**Salade Cambodgienne** Shredded cabbage, carrots and chicken with red bell pepper, onion, roasted crushed peanuts, mint and Asian basil; dressed with tuk Trey...6.95

### Nyom M'noa Ang

Grilled pineapple salad with Tiger shrimp, shallot, mint, Asian basil and red bell pepper; dressed with spicy chili-lime tuk-trey...8.25

## ENTRÉES

**Amok Royal** A Cambodian signature dish - a spicy, custard-like preparation of fresh crab, bay scallops, catfish and shrimp with coconut milk and complex Khmer seasonings; steamed in a banana leaf cup and garnished with cilantro and red bell pepper...17.95

**Trey Ang** Grilled 8oz deboned trout marinated in lime juice, garlic and jalapeño; served with green mango salad and a side of lime tuk Trey...18.95 (*without fried leek garnish*)

**Poulet Malika** Sliced chicken breast sautéed in a fragrant sauce with lemongrass, shallots and garlic; with cubanelle peppers, plum tomato, fresh jalapeños and Asian basil...15.95

**Curry de Crevettes** Curry with natural shrimp, asparagus, baby bok choy, eggplant, snow peas, red bell pepper and summer squash...16.95

**Loc Lac\*\*** Cubed beef tenderloin sautéed with garlic, sugar and black pepper; served over a bed of shredded lettuce with a lime, garlic and black pepper dipping sauce...17.50 (*without mushroom soy sauce*)

**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...18.95

**Steak Grillé et Gratin Dauphinois\*\*** Grilled Angus sirloin flank steak with a Port and red wine reduction, gratin Dauphinois and steamed asparagus ...19.95

**Filet de Thon Saisi aux Deux Coulis Pimentés\*\*** Rare, pan-seared tuna loin and sliced over spiced red and green chili cream sauces with steamed vegetable...19.95 (*without breadcrumb coating and without pear raviolis*)

**Poulet Rôti et Gratin Dauphinois** Roasted bone-in chicken breast with a mushroom white wine reduction, potato gratin and sautéed leeks and spinach...16.95

**Napoleon de Tofu et Légumes au Curry** Pan-seared organic tofu slices layered with Asian vegetables in a warm, lightly spiced curry sauce...14.95



THE ELEPHANT WALK  
BOSTON — CAMBRIDGE — WALTHAM