

TASTING MENU

Three-course Menu - \$16.95*

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

NATAING

Ground pork simmered in coconut milk with sliced garlic, crushed peanuts and chili pods; served with crispy jasmine rice

Second Course

SALADE CAMBODGIENNE (AVAILABLE VEGAN)

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

SOUPE AUX TOMATES ROTIES A L'AIL

Roasted tomato and garlic soup garnished with home made croutons

SOMLAH MACHOU

A tangy soup with all natural shrimp, tomatoes and lime juice; garnished with fried garlic and "French" mint

Third Course

CROUSTILLANTS AUX POIRES ET CREVETTES FLAMBÉE

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

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

POULET À LA CITRONNELLE (AVAILABLE VEGAN)

Sliced chicken breast sautéed with lemongrass, onion, & red bell pepper; sprinkled with crushed peanuts

CREVETTES AMRITA (AVAILABLE VEGAN WITH ORGANIC TOFU)

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

NAPOLEON DE TOFU ET LÉGUMES AU CURRY (VEGAN)

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

POULET RÔTI ET GRATIN DAUPHINOIS

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

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

... thinking about Dessert?

(add one of these desserts - \$2.95)

LE PÉCHÉ AU CHOCOLAT

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

PASSION FRUIT MOUSSE

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

LUNCH TASTING MENU
AT THE ELEPHANT WALK