

# Prix Fixe Menu

All four courses - \$33.95\*, any three courses - \$29.95\*

## 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, peanuts and chili pods; served with crispy rice

## SECOND COURSE

### SALADE DE FETA AU CONCOMBRE (AVAILABLE VEGAN)

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

### SALADE CAMBODGIENNE (AVAILABLE VEGAN)

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

### LEAH CHAH

Prince Edward Island mussels sautéed with garlic, Asian basil, red bell pepper, jalapeño, and scallion (gluten-free)

## ENTRÉES

### KHAR SAIKO KROEUNG

Braised boneless short ribs, jasmine rice with scallion oil; garnished with fresh red radish, cucumber and scallion

### 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

### 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

### FILET DE CABILLAUD ET SAUCE CHAMPAGNE AUX MOULES

Pan-seared wild Pacific cod, Champagne sauce with mussels and leeks, zucchini and corn flan, and sautéed spinach

### POULET RÔTI ET GNOCCHI À LA CRÈME

Roasted bone-in chicken breast with potato gnocchi in a white wine cream sauce; with tomato coulis and sautéed 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

### TOFU ET LÉGUMES GRILLÉES, CURRY AU GINGEMBRE (VEGAN)

Grilled zucchini, buttercup squash, portabella mushroom and asparagus with pan-fried organic tofu and a lightly spicy ginger curry 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

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

\* Prices do not include tax, gratuity or beverages.  
An 18% gratuity will be added for parties of seven or more.