

STARTERS

• TRADITIONAL CAMBODIAN •

Rouleaux

Cambodian spring rolls filled with pork, peanut, noodles, carrot and onion; served with greens and herbs for wrapping and tuk Trey for dipping...8.95

Nataing

Ground pork simmered in coconut milk with sliced garlic, peanuts and chili pods; served with crispy rice...7.95

Ravioles de Citrouille, Crème Epicée au Miso

Pumpkin raviolis with a spicy miso cream, pear and scallion...11.50

SOUPS

• TRADITIONAL CAMBODIAN •

S'gnao Mouan

Cambodian chicken soup with chicken breast, lime juice, lemongrass; garnished with Asian basil and scallion...7.95

Somlah Machou

A tangy soup with tiger shrimp and plum tomatoes; garnished with fried garlic and "French" mint...7.95

B'baw Mouan

A hearty rice soup with chicken breast, fried garlic, bean sprouts, scallion, cilantro, and lime...7.95

Soupe Phnom-Penh (Kuy Tieu)

The traditional Khmer noodle soup with grilled sliced pork tenderloin, bean sprouts and fried garlic; garnished with cilantro, scallion and salted cabbage...7.95

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 Trasak with Soba Noodles

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

• ORIGINAL CAMBODIAN •

Avocat Kanthor**

A timbale of diced raw tuna, avocado, lemongrass, shallot and "French" mint; tossed in a dressing of Asian spices and peanuts; with baby greens...11.95

• ORIGINAL FRENCH •

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...6.95

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

ENTRÉES

• TRADITIONAL CAMBODIAN •

Amok Royal

A Cambodian signature dish - a spicy, steamed, custard-like preparation of fresh crab, shellfish and Southeast Asian catfish with coconut milk and complex Khmer seasonings; garnished with cilantro and red bell pepper...18.95

Khar Saiko Kroeung

Braised boneless short ribs, jasmine rice with scallion oil; garnished with daikon, cucumber and scallion...18.95

Trey Tuk Peng Pah

Crispy Southeast Asian catfish filet served with a tangy broth of fresh tomatoes, garlic, rice vinegar and fish sauce; garnished with fried shallot and cilantro...17.50

Poulet à la Citronnelle

Sliced chicken breast sautéed with lemongrass, onion, red bell pepper and scallion; sprinkled with freshly roasted, crushed peanuts...16.95

Curry de Crevettes

Curry with natural shrimp, asparagus, baby bok choy, eggplant, snow peas, red bell pepper and yellow squash...17.95

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**

Cubed beef tenderloin lightly caramelized in black pepper, garlic and mushroom soy and served over lettuce with a lime dipping sauce...18.50

Somlah Kako

Sliced chicken breast in a broth of lemongrass, galangal and kaffir lime with fragrant toasted rice powder, buttercup squash, baby bok choy, snow peas, Asian eggplant, and spinach...17.95

• ORIGINAL CAMBODIAN •

Tofu et Légumes Grillés, Curry Vert au Gingembre

Pan-seared organic tofu topped with grilled zucchini, buttercup squash, asparagus, portabella and eggplant; with green ginger curry...16.95

Khar Saumon, Nouilles au Sarrasin

Pan-seared North Atlantic salmon in a ginger-garlic caramelized broth with buckwheat soba noodles, baby bok choy, daikon and cilantro garnish...19.95

Crevettes Amrita

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...17.95

Curry d'Agneau aux Légumes

Braised spicy lamb curry with zucchini, Asian eggplant, cauliflower, carrot, Yukon Gold potato and onion...19.95

Trey Ang

Grilled 8oz deboned trout marinated in lime juice, garlic and jalapeño; served with Cambodian pickles and chili lime tuk Trey...18.95

• ORIGINAL FRENCH •

Gratin de Quinoa aux Légumes

Hearty gratin of quinoa "risotto", cauliflower, eggplant, zucchini, onion, tomato and Gruyère cheese ...17.95

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...18.95

Filet de Cabillaud et Sauce Champagne aux Moules

Pan-seared Atlantic cod, Champagne sauce with mussels and leeks, zucchini and corn flan, and sautéed spinach...22.95

Steak Frites, Sauce Roquefort**

Grilled flat iron steak with a creamy Roquefort sauce; shoestring French fries and a watercress salad with shallot and balsamic vinaigrette...22.95

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...15.95

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...22.95

VEGETARIAN DISHES

Many of our vegetarian dishes are also offered with meat – please tell your waiter that the dish you have requested should be vegan or vegetarian

STARTERS AND SALADS

Vegan Rouleaux

Cambodian spring rolls with shiitake mushroom, noodles, peanut, carrot and onion; served with greens and herbs for wrapping and tuk Trey for dipping...8.95

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

Vegan Salade Verte

Baby green mix with plum tomatoes and vinaigrette...6.95

Vegan Salade Cambodgienne

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

Vegan Nyoum Trasak with Soba Noodles

Julienned English cucumber, buckwheat soba noodles, red bell pepper, Asian basil, baby greens, mint, onion, crushed peanuts; dressed with vegan tuk Trey...8.95

ENTRÉES

Gratin de Quinoa aux Légumes

Hearty gratin of quinoa "risotto", cauliflower, eggplant, zucchini, onion, tomato and Gruyère cheese ...17.95

Vegan Somlah Kako

Buttercup squash, baby bok choy, button mushroom, Asian eggplant, snow peas, summer squash, and spinach in a vegan broth of lemongrass, galangal and kaffir lime with fragrant toasted rice powder...17.95

Vegan Organic Tofu Amrita

Organic tofu sautéed in a lightly sweet and spicy Cambodian satay sauce; with button mushroom, onion and scallion...16.95

Vegan Organic Tofu Citronnelle

Organic tofu, flash-fried and sautéed in lemongrass sauce with onion, peas, red bell pepper, scallion & peanuts...16.95

Vegan Curry de Légumes

A vegetable curry sautéed with eggplant, asparagus, baby bok choy, red bell pepper, snow peas and yellow squash...15.95

Vegan Mee Siem

Rice noodles sautéed in a sauce of tofu, garlic, soy, pickled shallot, Chinese chive, bean sprouts and bell pepper...14.95

Tofu et Légumes Grillés, Curry au Gingembre (vegan)

Pan-seared organic tofu topped with grilled zucchini, buttercup squash, asparagus, portabella and eggplant; with green ginger curry...16.95

SIDE DISHES

Brown Rice Steamed with Edamame...3.50

Steamed or Sautéed Mixed Fresh Vegetables... 4.50

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

** Mandatory 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."

GLUTEN-FREE DISHES

STARTERS & SALADS

Nataing

Ground pork simmered in coconut milk with sliced garlic, crushed peanuts and chili pods; served with gluten-free crispy rice for dipping...7.95

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 "French" mint...7.95

Salade de Feta au Concombre

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

Nyoum Trasak (without soba noodles & available vegan)

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

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 greens dressed with balsamic vinaigrette and sliced plum tomatoes...6.95

Avocat Kanthor**

A timbale of diced, fresh, raw tuna, avocado, lemongrass, shallot and "French" mint; tossed in a dressing of Asian spices and peanuts ...11.95

Salade Cambodgienne (available Vegan)

Shredded cabbage, carrots and chicken with red bell pepper, onion, roasted crushed peanuts, mint and Asian basil; dressed with tuk Trey...7.95

ENTRÉES

Amok Royal

A Cambodian signature dish - a spicy, steamed, custard-like preparation of fresh crab, shellfish and Southeast Asian catfish with coconut milk and complex Khmer seasonings; garnished with cilantro and red bell pepper...18.95

Somlah Kako

Sliced chicken breast in a broth of lemongrass, galangal and kaffir lime with fragrant toasted rice powder, buttercup squash, baby bok choy, snow peas, Asian eggplant, and spinach...17.95

Trey Ang (without fried leek garnish)

Grilled 8oz deboned trout marinated in lime juice, garlic and jalapeño; served with Cambodian pickles and chili lime tuk Trey...18.95

Gratin de Quinoa aux Légumes

Hearty gratin of quinoa "risotto", cauliflower, eggplant, zucchini, onion, tomato and Gruyère cheese ...17.95

Curry de Crevettes (available Vegan)

Curry with natural shrimp, asparagus, baby bok choy, eggplant, snow peas, red bell pepper and summer squash...17.95

Loc Lac** (without mushroom soy sauce)

Cubed beef tenderloin lightly caramelized in black pepper, garlic and sugar and served over lettuce with a lime dipping sauce...18.50

Curry d'Agneau aux Légumes

Braised spicy lamb curry with zucchini, Asian eggplant, cauliflower, carrot, Yukon Gold potato and onion...19.95

Filet de Cabillaud et Sauce Champagne aux Moules

Pan-seared cod, Champagne sauce with mussels and leeks, zucchini and corn flan; served with sautéed spinach...22.95

Steak Grillé Sauce Roquefort**

Grilled flat iron steak with a creamy Roquefort sauce; brown rice-edamame and a watercress salad with shallot vinaigrette...23.95

Filet de Thon Saisi aux Deux Coulis Pimentés**

Rare, pan-seared tuna loin sliced over spiced red and green chili cream sauces with steamed vegetables...22.95

Tofu et Légumes Grillés, Curry au Gingembre (vegan)

Pan-seared organic tofu topped with grilled zucchini, buttercup squash, asparagus, portabella and eggplant; with green ginger curry...16.95