

## Starters

### Fresh Fruit Plate

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

### Nataing

Ground pork simmered in coconut milk with sliced garlic, crushed peanuts and chili pods; served with crispy jasmine rice for dipping...6.95 (with special celiac crispy rice)

## Salad

### S'gnao Mouan

Cambodian chicken soup with chicken breast, lime juice and lemongrass; garnished with scallion and Asian basil...6.25

### Somlah Machou

A tangy soup with special chicken stock, natural shrimp, tomatoes and lime juice; garnished with fried garlic and "French" mint...6.75

### Salade d'Endive au Chèvre

Shaved red beet with Belgian endive, Vermont goat cheese and fire-roasted sweet bell pepper...8.50

### 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



### Can't decide what to have?

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

## Main Courses

• Original French •

### Omelette Gourmande

French omelet filled with one of the choices below and served with crispy bacon...8.95

1. **Au Jambon et Fromage:** Sliced ham and Gruyère cheese
2. **Au Champignons Sauvages:** Portabella mushroom sautéed in butter and parsley
3. **A la Provençale:** Diced tomato, goat cheese and fresh basil

### Steak Grillé\*\*

Grilled, sliced Angus sirloin flank steak with a wild berry reduction, potato gratin and dressed baby greens 14.95

### Poulet Rôti et Gratin Dauphinois

Roasted chicken breast with a mushroom white wine reduction, potato gratin and dressed greens 11.95

• Traditional Cambodian •

### Loc Lac\*\*

Cubed tenderloin of beef sautéed in a lightly caramelized sauce of black pepper and garlic; served over shredded lettuce with a lime sauce on the side for dipping (without mushroom soy sauce) 9.95

### Curry aux Crevettes

Curry with natural shrimp, asparagus, baby bok choy, snow peas, eggplant, red bell pepper, and summer squash 8.95

• Original Cambodian •

### Trey Ang

Grilled 8oz deboned trout marinated in lime juice, garlic and jalapeño; served with green mango salad and a chili and lime tuk Trey (without fried leek garnish) 9.95

### Napoleon de Tofu et Légumes au Curry

Pan-seared organic tofu slices layered with Asian vegetables in a warm, lightly spiced curry sauce 9.95

## Dessert

### Le Pêché au Chocolat

A rich creamy white and semi-sweet chocolate truffle cake perfectly paired with a raspberry sauce..8.00

### Crème Glaçée et Sorbet

Your choice of raspberry sorbet, vanilla or ginger ice cream (without elephant sugar cookie)..7.00

### Saveur Douce d'Asie

A delicate crème caramel flavored with Asian pandan leaf; garnished with sliced kiwi ...8.00

# Pot of Tea

\$3.95

## With Caffeine

### Blue Flower Earl Grey

Black tea flavored with bergamot oil (from the citrus family) and accented with blue mallow flowers. Extraordinary and fragrant.

### Keemun Breakfast

Original "English Breakfast" black tea from China. Full bodied & smooth, the Burgundy of teas with a hint of smokiness. Takes milk well.

### Oolong

A partially fermented tea between a black and green tea in flavor, this famed "green" oolong from Formosa (Taiwan) has honey, plums and flower notes.

### China Green (Mao Feng)

This green tea is at once very palatable with fruit and vegetable notes with a sweet refreshing finish. It is an attractive soft green color.

### Organic Chai

A blend of black tea, cardamom, cinnamon, ginger root, black pepper, cloves, agave nectar and honey steamed with milk. A bold sweet tea with a lingering, spicy finish.

## Herbal (with No Caffeine)

### Ginger Lemon

Many requests for a ginger tea led to this herbal blend of cut ginger root and linden flower. Healthy and vibrant.

### Linden

"This wild-harvested herbal tea is light and buttery with a soft aroma and a honey-like sweetness. Improves digestion through relaxation.

### Wild Mint

This wild crafted mint herbal tea is very aromatic but not sharp. Full, complex and refreshing. Good for the stomach.

### Hibiscus

A striking deep red color, this 100% hibiscus herbal tea is has a tart, fruity flavor. Famous as Karkady tea in Egypt, it takes sugar well



## Gluten-Free Sunday Brunch Menu

### Beverages

Coffee (with free refills) - \$2.25

Pot of Tea (listed on back of menu) - \$3.95

Freshly-Squeezed Orange Juice - \$3.50

Mimosa - \$5.95

Virgin Bloody Mary - \$3.50

### Restoratives

**Godiva Cappuccino** - \$7.50

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

**Kir Royale** - \$7.95

Champagne and Chambord

**Mediterranean Mimosa** - \$ 7.95

Champagne, Mango Puree and Peach Schnapps

**Parisian Coffee** - \$ 6.50

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