

GLUTEN-FREE MENU

STARTER

Nataing Ground pork simmered in coconut milk with garlic, peanuts and chili pods; served with gluten-free crispy jasmine rice for dipping 5.95

SOUPS AND SALADS

• À LA FRANÇAISE •

Salade de Timbale au Chèvre A timbale of Vermont goat cheese tossed with seedless grapes, sweet Moroccan dates, diced Bartlett pear & walnut; on a bed of baby greens 8.95

Salade Verte (Vegan) Baby green mix with cherry tomatoes on the vine, dressed with balsamic vinaigrette 6.50

• À LA CAMBODGIENNE •

Somlah Machou A tangy soup with all natural shrimp, plum tomato and lime juice; garnished with "French" mint (without fried garlic) 6.75

S'ngao Mouan Cambodian chicken soup with chicken breast, lemongrass, lime juice, basil and scallion 6.25

Salade Cambodgienne Shredded cabbage, carrots and chicken with red bell pepper, onion, peanuts, mint and Asian basil; dressed with tuk trey 7.50

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

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

ENTRÉES

• À LA FRANÇAISE •

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

• À LA CAMBODGIENNE •

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

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 13.95

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 9.95

Curry aux Crevettes Curry with natural shrimp, asparagus, baby bok choy, snow peas, eggplant, red bell pepper, and summer squash 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 10.50

THE ELEPHANT WALK

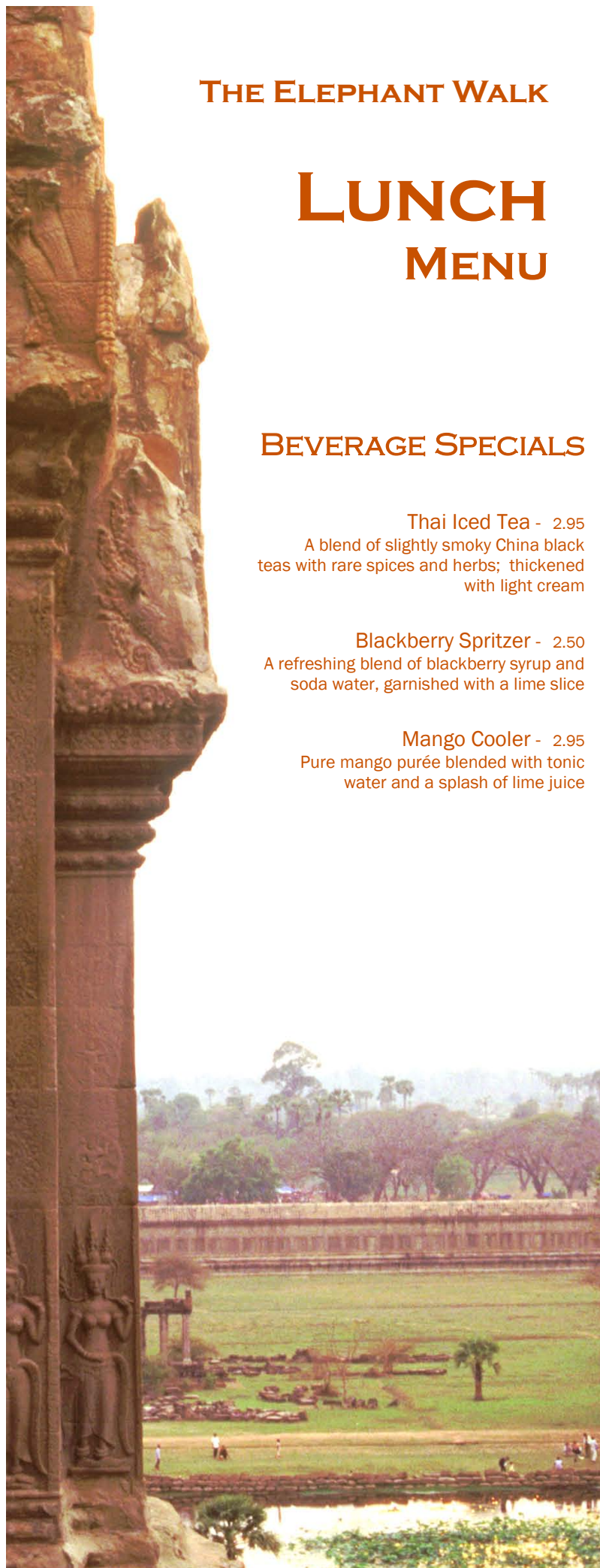
LUNCH MENU

BEVERAGE SPECIALS

Thai Iced Tea - 2.95
A blend of slightly smoky China black teas with rare spices and herbs; thickened with light cream

Blackberry Spritzer - 2.50
A refreshing blend of blackberry syrup and soda water, garnished with a lime slice

Mango Cooler - 2.95
Pure mango purée blended with tonic water and a splash of lime juice



STARTERS

• TRADITIONAL CAMBODIAN •

Rouleaux (available Vegan)

Cambodian spring rolls filled with ground pork, peanuts, carrots, onion and beanthread. Served with fresh greens and herbs for wrapping and tuk Trey on the side for dipping (Vegan with shiitake mushroom) 7.50

Nataing

Ground pork simmered in coconut milk with garlic, peanuts and chili pods; served with crispy jasmine rice for dipping 5.95

SOUPS

• TRADITIONAL CAMBODIAN •

B'bw Mouan

Hearty Cambodian rice soup; with chicken breast, fried garlic, bean sprouts, scallion, cilantro and a lime wedge 6.25

Soupe Phnôm-Penh (Kuy Tieu)

The traditional Khmer noodle soup - prepared with rice noodles, sliced pork, bean sprouts and fried garlic; garnished with cilantro and scallions 6.25

Somlah Machou

A tangy soup with all-natural shrimp, tomatoes and lime juice; garnished with fried garlic and French mint 6.75

S'ngao Mouan

Cambodian chicken soup with chicken breast, lemongrass, lime juice, basil and scallion 6.25

SALADS

• 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 (vegan)

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

• 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

• TRADITIONAL CAMBODIAN •

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

Salade Cambodgienne (available Vegan)

Shredded cabbage, carrots and chicken with red bell pepper, onion, peanuts, mint and Asian basil; dressed with tuk Trey 7.50

ENTRÉES

• TRADITIONAL CAMBODIAN •

Loc Lac**

Cubed beef tenderloin sautéed in a lightly caramelized sauce of black pepper, garlic and mushroom soy; served over shredded lettuce with a lime dipping 9.95

Poulet à la Citronnelle (available Vegan with tofu)

Sliced chicken breast sautéed with lemongrass, onion and red bell pepper; sprinkled with crushed peanuts 9.25

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 8.95

Curry aux Crevettes (available Vegan)

Curry with natural shrimp, asparagus, baby bok choy, snow peas, eggplant, red pepper and summer squash 9.95

Mee Siem au Poulet (available Vegan)

Rice noodles sautéed with shredded chicken breast, thinly sliced tofu, crushed chiles, garlic, salted soy beans, pickled shallot, Chinese chive, bean sprouts and red bell pepper. Topped with shredded omelet 7.95

• ORIGINAL CAMBODIAN •

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 anis and lemongrass; with button mushroom, onion and scallion 9.95

Napoleon de Tofu et Légumes au Curry (Vegan)

Pan-seared organic tofu slices layered with Asian vegetables in a warm, lightly spiced curry sauce 10.50

Trey Ang

Grilled 8oz deboned trout marinated in lime juice, garlic and jalapeño; served with papaya salad and a lime-chili tuk Trey; garnished with fried leeks 13.95

• ORIGINAL FRENCH •

Steak Frites**

Grilled, sliced Angus sirloin flank steak with a wild berry reduction, French fries 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

Croustillants aux Poires et Crevettes Flambées

Crispy wontons layered with warm Bartlett pear and scallion, topped with natural shrimp flambéed with white wine, leeks and garlic 11.95

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." Items can be cooked to order