

TASTING MENU

Three-course Menu - \$20.09* (skip any course \$15.09*)

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

NYOUM M'NAO (AVAILABLE VEGAN)

Grilled pineapple and shrimp salad with shallot, mint, Asian basil, and red bell pepper; dressed with spicy chili-lime tuk-trey

SALADE CROQUANTE AU BLEU

Bib lettuce, frisée, Granny Smith apple, cherry tomatoes, toasted walnut & crumbled Gorgonzola blue cheese; dressed with balsamic vinaigrette

SOMLAH MACHOU

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

Second Course

SAUMON À LA CRÈME DE POIREAUX ET CHAMPIGNONS

Atlantic salmon filet pan-roasted and topped with julienned leeks and Shiitake mushroom in a savory garlic and shallot cream sauce, over steamed potatoes

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

CREVETTES AMRITA (AVAILABLE VEGAN WITH 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 TOFU)

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

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

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

* 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