

STARTERS

Fresh Fruit Plate

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

SOUP & SALAD

• Soup •

Soupe Phnôm-Penh (Kuy Tieu)

THE traditional Khmer noodle soup - prepared with rice noodles, sliced pork, bean sprouts; garnished with cilantro & scallions ... 7.50
(without fried garlic)

Somiah Machou

A tangy soup with tiger shrimp and plum tomatoes; garnished with "French" mint ...7.50
(without fried garlic)

S'ngao Mouan

Cambodian chicken soup with chicken breast, lemongrass, lime juice, fish sauce, basil & scallion...7.50

• Salad •

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...6.50

Salade Cambodgienne (available vegan)

Shredded green cabbage, carrot, mint, Asian basil, chicken breast, crushed peanuts and onion with tuk trey dressing...7.50

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

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. Also choice of coffee, tea or mimosa)

MAIN COURSES

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. **A l'Avocat:** Sliced fresh avocado, plum tomato and button mushroom
3. **A la Provençale:** Plum tomato, goat cheese and fresh basil

Loc Lac**

Sautéed, cubed beef tenderloin, lightly caramelized in black pepper, and garlic; served over a bed of shredded lettuce with a lime and black pepper dipping sauce...10.95
(without mushroom soy)

Curry aux Crevettes (available vegan)

Curry with natural shrimp, asparagus, baby bok choy, snow peas, eggplant, red bell pepper & summer squash...10.50

DESSERT

Le Pêché au Chocolat – 8.00

A rich creamy white and semi-sweet chocolate truffle cake with raspberry sauce (without crème anglaise)

BEVERAGES

Coffee (with free refills) - \$2.25

Freshly-Squeezed Orange Juice - \$3.50

Mimosa - \$6.95

** 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

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

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

THE ELEPHANT WALK
GLUTEN –FREE
SUNDAY BRUNCH

