

STARTERS

Croissants

Two warm croissants with butter & jam...5.50

Fresh Fruit Plate

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

Rouleaux (available vegan with shiitake mushrooms)

Spring rolls filled with ground pork, peanuts, carrots, onion and beanthread. Served with fresh greens and herbs for wrapping and tuk tray on the side for dipping...7.50

SOUP & SALAD

• Soup •

B'bw Mouan

Hearty Cambodian rice soup with chicken breast, fried garlic, bean sprouts, scallion, cilantro and lime wedge...7.50

Soupe Phnôm-Penh (Kuy Tieu)

THE traditional Khmer noodle soup - prepared with rice noodles, sliced pork, bean sprouts & fried garlic; garnished with cilantro & scallions... 7.50

Somlah Machou

A tangy soup with tiger shrimp and plum tomatoes; garnished with fried garlic and "French" mint...7.50

S'ngao Mouan

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

• Salad •

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...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 tray dressing...7.50

Salade de Tomate au Feta

Bibb lettuce, plum tomatoes, cucumber, red onion and local Feta cheese dressed with our own vinaigrette...9.50

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)

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

MAIN COURSES

Pain Perdu au Sirop d'Erable au Cidre

French toasts served with a cinnamon cider maple syrup from Wood's Cider Mills in Vermont ; garnished with sautéed pear...8.50

Crêpes Gourmandes

French crêpes your choice of filling ...8.95

1. **Gratinées au Jambon:** Thinly sliced ham with melted Gruyère cheese
2. **Au Saumon Fumé:** Smoked salmon, crème fraîche and lemon
3. **Aux Champignons:** Wild mushroom, scallion and crème fraîche
4. **Crêpe Glacée:** A sweet crêpe filled with vanilla ice cream and topped with warm chocolate coulis

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

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

Crevettes Amrita (available vegan with Organic Tofu)

Natural shrimp sautéed in a lightly sweet Cambodian satay sauce with button mushroom, peanuts, onion and scallion...10.50

Poulet à la Citronnelle (available vegan with organic tofu)

Sliced chicken breast sautéed with lemongrass, onion, red bell pepper and scallion; sprinkled with freshly roasted crushed peanuts...9.95

Mee Siem au Poulet (available vegan)

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; with shredded omelet & lime wedge...7.95

Trey Tuk Peng Pah

Crispy Asian grouper filet served with a tangy broth of fresh plum tomatoes, garlic, shallot, rice vinegar & fish sauce; garnished with fried shallot and cilantro...9.75

Loc Lac**

Sautéed, cubed beef tenderloin, lightly caramelized in black pepper, garlic and mushroom soy; served over a bed of shredded lettuce with a lime and black pepper dipping sauce...10.95

Curry aux Crevettes (available vegan)

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

** 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

DESSERT

Le Pêché au Chocolat - 8.00

A rich creamy white and semi-sweet chocolate truffle cake with raspberry sauce and crème anglaise

Mousse aux Fruits de Passion - 8.00

Refreshingly tart & sweet passion fruit mousse served in an almond lace cup; garnished with fresh pineapple crushed in dark rum, sugar & lemon juice

Crêpe Glacée - 8.95

A sweet crêpe filled with vanilla ice cream and topped with warm chocolate coulis

BEVERAGES

Coffee (with free refills) - \$2.25

Freshly-Squeezed Orange Juice - \$3.50

Mimosa - \$6.95

Virgin Bloody Mary - \$2.50



THE ELEPHANT WALK SUNDAY BRUNCH

RESTORATIVES

Godiva Cappucino - \$7.50

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

Cambodian Bloody Mary - \$6.95

As spicy as you need it: vodka, tomato juice, fresh chilies and a touch of soy. Available mild, spicy and extra spicy

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