

Starters & Soups

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...8.50 **(with gluten free crispy rice)**

Chilled Avocado Citrus Soup

Freshly squeezed orange and lime juices, avocado, tomato, and button mushroom; garnished with cilantro...7.50

Soupe Phnôm-Penh (Kuy Tieu)

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

Somlah 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, Asian basil & scallion ...7.50

Salads

Salade Verte (vegan)

Baby greens and sliced plum tomatoes dressed with our vinaigrette...6.00

Salade Cambodgienne (available vegan)

Shredded green cabbage, carrot, mint, Asian basil, chicken breast, crushed peanuts and onion with tuk try dressing...7.00

Salade de Chèvre au Betterave (available Vegan)

A timbale of diced red beet, Fuji apple, Vermont goat cheese and toasted walnut on a bed of baby spinach dressed with balsamic vinaigrette...9.75

Salade Champignons Persillés-Vegetarian

Boston lettuce, avocado, frisée, cherry tomato, King oyster mushroom "persillé" and balsamic vinaigrette (substitute mustard with balsamic vinaigrette and without croutons)...9.95



Can't decide what to have?

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

Main Courses

• à la Française •

Omelette Gourmande

French omelet filled with one of the choices below...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:** Diced tomato, goat cheese and fresh basil

Saumon et Sauce Palourdes

Atlantic salmon filet **(without breadcrumb coating)** pan-seared; with mashed potato and a creamy clam sauce with mushroom and leeks ; topped with a spicy fresh tomato and cilantro "salsa" 15.50 **(substitute pasta with mashed potatoes)**

• à la Cambodgienne •

Curry aux Crevettes

Curry with natural shrimp, asparagus, baby bok choy, snow peas, eggplant, red bell pepper, and summer squash...8.95 **(substitute with vegan curry sauce)**

Saiko Cha K'Dao

Sliced tender beef sautéed in a spicy lemongrass sauce with Asian basil, julienned cubanelle and jalapeno peppers...9.75

Loc Lac**

Cubed beef tenderloin sautéed in garlic and black pepper; served over a bed of shredded lettuce with a lime and black pepper dipping sauce...9.50 **(without mushroom soy sauce)**

Gluten Free Desserts

Le Pêché au Chocolat

A rich creamy white and semi-sweet chocolate truffle cake perfectly paired with a raspberry coulis and crème Anglaise..7.25

Crème Glaçée et Sorbet

Your choice of raspberry sorbet, vanilla or ginger ice cream...6.00 **(without elephant sugar cookie)**

Saveur Douce d'Asie

A delicate crème caramel infused with the Asian flavor of pandan leaf; garnished with fresh kiwi...7.25 **(without Florentine cookie)**

** 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



Gluten Free Sunday Brunch Menu

RESTORATIVES

Cambodian Bloody Mary - \$5.95

As spicy as you need it: Vodka, tomato juice, fresh chilies and a touch of soy. Garnished with a fresh lemongrass stalk

Mimosa - \$5.95

Mediterranean Mimosa - \$ 7.95

Champagne, Mango Puree and Peach Schnapps

Kir Royale - \$7.95

Champagne and Chambord

Bena's Brew - \$7.50

Cappuccino with Kahlua and Amaretto topped with a dash of cinnamon

Ramiro's Roasty Toasty Cappuccino - \$7.50

Cappuccino with Vanilla Vodka, a splash of Kahlua, Bailey and Amaretto with a dash of cinnamon on top.

Parisian Coffee - \$ 6.50

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

Spike my Chai - \$6.50

With your choice of one of the following;

Brandy

Amaretto Di Saronno

Kahlua

Baileys

Frangelico

Frozen Peach Bellini - \$6.95

Peaches, Champagne, and fresh lemon juice with a splash of peach schnapps (available without Alcohol)

Frozen Passionfruit Pina Colada - \$6.95

Seductively sweet and tart – Passionfruit with Bacardi rum,

coconut milk and pineapple juice(available without Alcohol)

Frozen Mango Margarita - \$6.95

Cuervo Gold Tequila, mango puree, dash of fresh lime juice (available without Alcohol)

Sangria - \$6.95

Our own house blend of this smooth, fruity, red wine concoction. Excellent with spicy dishes

