

## PRIX-FIXE MENU

Four-course Menu - \$33.95\*, Three-course Menu - \$29.95\* (skip any course)

### 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

#### NATAING

Ground pork simmered in coconut milk with sliced garlic, crushed peanuts and chili pods; served with crispy jasmine rice (available gluten-free)

### Second Course

#### RAVIOLES DE CITROUILLE, CRÈME ÉPICÉE AU MISO

Pumpkin raviolis with a spicy miso cream, pear and scallion

#### SALADE CAMBODGIENNE (AVAILABLE VEGAN)

Shredded cabbage, carrot and chicken with red bell pepper, onion, crushed peanut, mint, Asian basil and tuk Trey (available gluten-free)

#### 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

### Third Course

#### KHAR SAIKO KROEUNG

Braised boneless short ribs, jasmine rice with scallion oil; garnished with fresh red radish, cucumber and scallion

#### CREVETTES AMRITA (AVAILABLE VEGAN WITH ORGANIC TOFU)

Natural shrimp sautéed in a lightly sweet and spicy Cambodian satay sauce with coriander, cumin, cardamom, galangal, cinnamon, ginger, peanuts, star anise and lemongrass; with button mushroom, onion, red pepper and scallion

#### 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

#### FILET DE CABILLAUD ET SAUCE CHAMPAGNE AUX MOULES

Pan-seared cod, Champagne sauce with mussels and leeks, zucchini and corn flan, and sautéed spinach

#### POULET RÔTI ET GNOCCHI À LA CRÈME

Roasted bone-in chicken breast with potato gnocchi in a white wine cream sauce; with tomato coulis and sautéed spinach

#### LOC LAC

Sautéed, cubed beef tenderloin, lightly caramelized in black pepper, garlic and mushroom soy; served over shredded lettuce with a lime & black pepper dipping sauce (available gluten-free)

### 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 (available gluten-free)

\* Prices do not include tax, gratuity or beverages.

An 18% gratuity will be added for parties of seven or more