

LUNCH & DINNER

FIRST TASTE

BBQ Salmon 10

soy caramel glaze, katsuobushi broth, spring onion, chili, cherry tomato, sweet potato

Squid "Bolognese" 10

squid fettuccini, Khmer spiced Bolognese, garlic chips, grana padano, black olive, olive oil, garden basil

Ca Muy 7

ca muy fillet with lemongrass peanut chili sauce, long leaf cilantro, cabbage, fish leaf, frog leaf, lime aioli, sea salt (gf)

Beef Cheek Siu Mai 10

slow braised beef cheek, local prawn, ebiko, parsley creme, pickled cauliflower

Local Prawn Bisque 8

cream, garden chives, prawn satay (gf)

Beetroot Gnudi 8

turmeric and goat cheese sauce, beet root chip, local greens, fried garlic dust

Garden Composition 7

created daily inspired by our garden (vg)

Mango Dragon Fruit Salad 8

compressed dragon fruit, cilantro coconut dressing, shaved mango, apple, long leaf, chili, toasted peanut (vg) (gf)

SWEET TASTE 6

Banana Rice Fritter

rice crusted banana, caramel ice cream

Coffee Creme Brûlée

chocolate orange walnut biscotti

Chocolate Rosemary Panna Cotta

sweet taro mash, vanilla mango puree, garden mint

Pandan Crepe

Khmer pandan leaf crepe, grated coconut roll, seasonal fruit

Ice Cream & Sorbet by our Good Friends at Lily Cream in Phnom Penh

Ice Cream

chocolate, vanilla, kampot pepper

Sorbet

passionfruit, lime, soursop

(v)= vegetarian (vg)=vegan (gf)=gluten free

All prices are in USD, Incl. 10% VAT, Excl. 7.5% Service Charge & 2.5% Eco Fee.

MAIN TASTE

Grilled Tey Farms Ribeye 20

aged ribeye, potato cauliflower pave, kampot peppercorn cream, honey mushrooms, rapini (gf)

Roast Baramundi & Crab 17

local crab cake, smoked red pepper puree, pickled cabbage slaw, mustard aioli

Zucchini "Pappardelle" 13

basil, grana padano, poached egg, confit tomato, candied black olive, chili (v), (gf)

Pumpkin Patch 14

harissa roasted pumpkin, sikil pak, toasted pepito, pumpkin chipotle mash, pickled okra (vg), (gf)

Pork Belly Cari Saramann 16

braised, red coconut curry, morning glory, steamed rice, tamarind, green bean, peanut (gf)

Duck Breast 18

crispy duck breast, garden vegetable stir fry, tamarind sauce, crusted green peppercorn, spiced carrot and beetroot puree

Grilled Tofu Steak "Panzanella" 13

tofu steak, spinach salad, tomato sun flower seed bread, cashew cheese roll, pesto dressing (vg)

Grilled Tiger Prawn & Local Crab 17

tomato relish, coriander, olive oil, sea salt, papaya, crab & mango salad, lemon butter and wasabi mayo (gf)

DIGESTIF 6

Irish Coffee

coffee, whiskey, cream, brown sugar

Old Fashioned

bourbon, bitters, sugar, orange zest

Toasted Almond

amaretto, kahlua, cream

White Russian

vodka, kahlua, cream

SWEET WINE

Bird of Fire Semillon 500ml
38

Anakena Late Harvest
Viognier 500ml, Chile 21

Our menu is comprised of great local suppliers, organic vegetables from our own garden and some great farms throughout the world that share our philosophy towards food.

In keeping with our philosophy, sometimes we are at the mercy of the markets and certain items may not be available, we thank you for your understanding.