



Starter

FRIED BABY SQUID pomelo, mint, kaffir lime, garden herb	10
PRAWN TEMPURA beer batter fried prawns, house-made soya sauce	12
CRISPY SPRING ROLL duck & coconut red curry, honey & tamarind dressing	12
FRIED SILKEN TOFU hot & numbing flavors, house-made chili & aged black vinegar	11
WHITE CUT CHICKEN miso & sesame dressing, cucumber, coriander, green oil	12
PRAWN WONTON SOUP roasted chicken broth, bok choy, spring onion, and ginger	12

Salads

FRESH GREENS & TOMATO SUMMER SALAD fresh lettuce green, cherry tomato, avocado, shallot & passion dressing	7
Served with your choice of : chicken breast / king prawn / pan seared salmon	5
BITTER MELON SALAD cured reef fish, banana trunk, garden green, khmer dressing	13
MUD CRAB POMELO SALAD poached river prawn, green chili Namjim, betel leaves, locally grown herbs	13
AVOCADO & BABY KALE SALAD freekeh, wood-roasted broccolini & sunflower seeds with coriander dressing	12
SUPER GRAINS SALAD quinoa, barley, brown rice, zucchini arugula, salsa verde, toasted seeds	12

CLASSIC CAESAR SALAD romaine lettuce, poached chicken, organic egg bacon, anchovy dressing & reggiano	12
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Main Course

Served with Steamed Battambang Rice	
GRILLED ORGANIC CHICKEN THIGH ginger & honey glaze, coriander, roasted chili	19
LAMB SHANK RENDANG blistered green beans, roasted coconut, red chili sambal	27
POKE BOWL sushi rice, ginger pickle, toasted nori, cucumber salmon, avocado & green onion	14
WOK FRIED CHICKEN KUNG PAO roasted chili, leek, peanut, soy sauce, spring onions	16
HARVY GRASS-FED BEEF LOK LAK lettuce, tomato, green peppercorn, lime & kampot pepper dip	19

PORK BELLY TEMPURA ginger, fresh seasonal local herb, crispy shallot, red koh kong sauce	19
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Seafood Main Course

Served with Steamed Battambang Rice	
BARBECUED BABY CUTTLEFISH chili & fermented bean, flowering chives, local herbs	19
GRILLED GROUPER FILET local scallop, fermented soy bean & chili sauce, chives & watercress	23
ROASTED OCEAN KING PRAWN house-made chili bean, crispy shallots, micro greens	23

FRIED SLIPPER LOBSTER WITH GARLIC butter glazed local lobster with roasted garlic, green onion & green Koh Kong sauce	24
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TUMERIC & COCONUT SEAFOOD CURRY winter melon, pineapple, curry leaf, tamarind & garden basil	13
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Sandwich, Burger, Pasta & Pizza

CLASSIC CLUB SANDWICH brioche toast, chicken, bacon, free-range egg lettuce, tomato, herb mayo, french fries	14
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WAGYU BEEF BURGER aged cheddar, lettuce, tomato, pickles special sauce, brioche bun, french fries	14
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TAGLAITELLE braised beef cheek ragout, parmesan cheese	17
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SPAGHETTI Served with your choice of : bolognese / arrabiata / aglio oglio	17
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Add your choice of protien:
prawn / salmon / calamari / scallops / chicken

CRISPY FLAT BREAD confit garlic, parmesan, sesame, flake salt	7
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MARGHERITA San Marzano tomatoes, basil, mozzarella, pecorino romano	12
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SPICY CALBRIAN SALAMI mozzarella, wild honey, chili flakes	14
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MUSHROOM San Marzano tomato, basil, mozzarella, parmesan	14
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TUNA & ONION tomato, mozzarella, chili, and basil	15
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PROSCIUTTO DI PARMA olives, wild rocket, Reggiano and stracciatella	17
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Sides

MIXED SALAD LEAVES herbs from our garden, grain mustard dressing	7.5
MARINATED CUCUMBER SALAD seaweed, sesame dressing, toasted seeds	7.5
WOOD-ROASTED BROCCOLINI green olive & pepita seed gremolata	8
HAND-CUT CHIP togarashi chili, garlic aioli	7.5
WOK FRIED ORGANIC MORNING GLORY morning glory from our garden, confit garlic & chili, crisp ginger	7
KAMPOT MUD FRIED RICE organic egg, chive & house-made XO sauce	10

Dessert

BITTERSWEET CHOCOLATE MOUSSE raw cacao, star anise, roasted sesame seed ice cream	12
CRÈME CARAMEL local fruit, coconut yogurt sorbet	10
COCONUT PARFAIT passionfruit sorbet, whipped white chocolate	9
DEEP FRIED TONKA BEAN ICE CREAM salted caramel	9
GINGER & VANILLA CRÈME BRÛLÉE	9
SELECTION of FOUR CHEESES with condiments, lavosh, and fruit bread	15
TROPICAL FRUIT PLATE	8
SELECTION of HOMEMADE ice cream & sorbet 2.5 each scoop	