

BREAKFAST & SANDWICHES

1. **Continental Breakfast** 3.25
2 eggs as you like them, toast, butter, jam, glass of juice of your choice, cup of coffee or tea
2. **Coffee Breakfast** 2.50
2 eggs as you like them, toast, butter, jam & cup of coffee or tea
3. **Bacon Breakfast** 3.00
Bacon, 2 Eggs as you like them, toast, butter
4. **Tomato/Cheese Omelette** 2.75
Tomato & Cheese Omelette, baguette, butter
5. **Egg Sandwich** 2.50
Boiled or fried eggs, tomato, lettuce, mayonnaise
6. **BLT Sandwich** 3.00
2 Rashers of Bacon, tomato, lettuce, mayonnaise (with home made French Fries, 0.75 extra)
7. **Bacon & Egg Sandwich** 3.00
8. **Chicken Sandwich** 3.00
Chicken Breast, lettuce, tomato, mayonnaise
9. **Grilled Fish Sandwich** 3.00
Seasoned Fish Fillet, lettuce, tomato, mayonnaise
10. **Minced beef Sandwich** 3.00
Crusty French baguette with seasoned minced beef



SALADS, SOUPS & CRÊPES

11. **Banana Flower Salad** 3.00
A salad of shredded banana flower leaves, mixed herbs (mint, Thai basil, fishwort), chicken and chillie pepper.
12. **Kampot Rice Noodle Salad** 3.50
Salad of rice noodles, carrot, cucumber, bean sprouts, shrimps, chillie peppers, fresh coconut milk and saw leaves.
13. **Mango Salad** 3.50
Salad of green mango and mixed herbs, topped with dried shrimps and peanuts, in sweet and sour dressing.
14. **Sophi's Salad** 3.50
Salad of carrot, onion, chicken, pork, chillie peppers and mixed herbs, topped with peanuts
15. **Nhoam Saik Moan** 3.50
Stir fried chicken with a salad of carrot, onions, rice vermicelli, cabbage and cucumber. Topped with crushed peanuts.
16. **Plie Saik ko** 3.50
Stir Fried Beef with a salad of cabbage, carrot, green pepper and onions.
17. **Koi Tiew**
Noodle Soup with vegetables 2.50
with vegetables & beef 3.00
18. **Num Pachok** 2.50
Noodles in rich coconut sauce with vegetables, banana flower, and spring onions
+ chicken : 3.00
+ beef : 3.25
19. **Banh Chao (Khmer crêpes)** 3.00
Large thin crêpe stuffed with bean sprouts and ground chicken, served with mint, Asian basil, lettuce, cucumber and fish sauce.

Some examples of our salads to the left.
Clockwise, from the left upper corner:
Sophi's Salad (14)
Mango Salad (13)
Rice Noodles Salad (12)
Banana Flower Salad (11)

CHICKEN DISHES

20. **Kari Saik Moan** 3.75
Green or Red Chicken Curry with coconut milk, sweet potato, lemon grass, turmeric, galangal, kaffir limes and leaves, dried chillies
21. **Bai Char Saik Moan Bon lai** 3.25
Chicken Fried Rice, with carrot, green beans, turmeric
22. **Saik Moan Ang** 4.00
Charcoal grilled marinated Chicken Fillet with a unique blend of Khmer favourite spices. Takes some time to prepare
23. **Saik Moan Char Kari** 3.75
Chicken chunks with tasty curry spices (usually rather spicy, we can make it less spicy if you want)
24. **Saik Moan Char Trop** 3.50
Savoury Chicken Breast and eggplant stir fry. If you like eggplant and a smoky flavour, you should try this one
25. **Samlor Ktis Saik Moan** 3.50
Chicken in Coconut Milk



Learn to prepare delicious Khmer food yourself.
Take a course at the **Cambodia Cooking Class**
\$20 for a full day of fun.
You can buy a ticket here.

BEEF DISHES

30. **Kari Saik Ko** 4.00
Green or Red Beef Curry with coconut milk, sweet potato, lemon grass, garlic, galangal and kaffir limes and leaves
31. **Saik Ko neung toeuk krotj** 4.50
Thinly sliced beef mixed with a tangy orange sauce and served on coleslaw



32. **Machoe Kreoung Saik Ko** 3.75
Savoury tender beef in Khmer spicy coconut soup with Asian water spinach and a light touch of picklesfish
33. **Saik ko char manor** 4.50
Sliced stir fried beef with pineapple, cabbage, tomato and bell pepper
34. **Samlor Ktis Saik Ko** 3.50
Savoury tender beef in coconut milk
35. **Luk Lak** 4.25
Prime beef chunks served in the famous Khmer gravy topped with a fried egg.



FISH DISHES

40. **Amok** 4.25
A Khmer favourite: steamed coconut fish with turmeric sauces and spices, and served in banana leaves.



41. **Chhngau Chrou Trey** 3.75
A fish soup, with fish fillet, lemon and basil
42. **Kari Saik Trey** 4.00
Green or Red Fish Curry with coconut milk, sweet potato, lemon grass, garlic, galangal and kaffir limes and leaves
43. **Samlor Machoe Saik Trey** 4.25
Soup of fish, tomato, pineapple, courgette, and basil
44. **Samlor K'tis Saik Trey** 3.50
Fish fillets in coconut milk, green/red chillies, ginger
45. **Trey Bom Pong** 4.00
Grilled fish in a sweet and sour sauce

SPECIAL: CAMBODIAN BBQ



VEGETARIAN DISHES

50. **Char Bonlai Krop Mouk** 3.00
Stir Fried Vegetables (cauliflower, green beans, carrots, cabbage, onion, potatoes, salad leaves)
51. **Salor Kor Ko Sap** 3.50
Famous Khmer vegetarian soup: eggplant, bitter melon, pumpkin, jackfruit, papaya, green banana, snake beans and all kinds of green vegetables
52. **Salor to hu kachay** 2.75
Vegetarian soup with a combination of tofu and chive.
53. **Salor kari sap** 3.25
Vegetarian curry with tofu, eggplant and potato flavoured with lemon grass and coconut milk
54. **Bai lieng pong moan** 3.00
Egg fried rice with bean sprouts, peas and carrot

SNACKS & SIDE DISHES

80. **Num Chaio** 1.50
5 Crispy veggie spring rolls



81. **Saiong Jayk mien snoul** 3.00
4 Chicken & pork sausages wrapped in banana flower leaves and then deep fried.
82. **Mixed Salad** 2.00
Salad leaves, carrot, tomato, potato, bell pepper, onion, cucumber, topped with boiled egg.

INTERNATIONAL DISHES

60. **Chicken Special Pasta** 4.50
Chicken Breast sautéed with roasted peppers, green olives and crushed tomato over rigatoni pasta, topped with parmesan cheese. Served with bread.
61. **Veggie Burrito** 4.00
Flour Tortilla filled with grilled mushrooms, peppers, onions, tomato, refried beans and cheddar cheese. With salsa and sour cream



62. **Steak or Chicken Burrito** 4.50
Flour Tortillas filled with grilled beef (or chicken), onion, bell pepper, refried beans and cheddar cheese. With salsa and sour cream
63. **Steak and Guinness Pie** 5.00
Need a hearty meal? This is it! Tender beef stew in a casserole topped with crusty pastry and served with green peas, gravy, and chips or mashed potatoes.



64. **Jacket Potatoes**
Served with a salad garnish and your choice of topping:
A. Cheese 3.00
B. Baked Beans 3.00
C. Tuna Salad and Cheese 3.50
65. **Nachos Supreme Dip** 4.50
Taco Beef, Refried Beans, Cheddar Cheese, Olives, Jalapeños served in a casserole with Nacho Chips, Salsa and Sour Cream.

DESSERTS

70. **Pumpkin Dessert** 2.00
Whisked eggs, coconut milk and jackfruit in a scooped out pumpkin



71. **Sticky rice & mango** 1.75
Sweet sticky rice with mango and palm sugar syrup, topped with shredded coconut and sesame seeds (when mango is out of season, we replace it with mangosteen)
72. **Sophi's Apple Pie** 2.00
A piece of our chef's famous apple pie, French-style
73. **Num Pra Pey Ny** 1.00
4 traditional Cambodian cakes (in banana leaves, filled with sticky rice, coconut, banana etc., depending on availability)
74. **Fruit Salad** 1.75
Delicious tropical fruits of the season
75. **Fruit Salad & Yoghurt** 2.25
Tropical fruits with plain yoghurt
76. **Fruit Salad & Icecream** 2.50
Tropical fruits with vanilla ice cream
77. **Ice Cream** 1.50
Strawberry, Chocolate, Vanilla, Jackfruit (ask for selection)

See our blackboard
for this week's
specials