



TASTING MENU 1

US\$28.00

CASHEW NUT PRAWN

PAN-FRIED PRAWN COATED WITH CASHEW NUT CRUST, SERVED ON SMOKED LONG EGGPLANT, WITH SALMON CAVIAR

PRAHOK K'TIS

CRUNCHY BALLS OF FERMENTED FISH PASTE, MINCED PORK AND PEA EGGPLANTS COATED WITH AMBOK RICE CRUMBLE, SERVED WITH FARM-GROWN VEGETABLE CRUDITES

SANDAY FISH FILLET

PAN-FRIED SANDAY FISH FILLET SERVED ON BED OF BRAISED HEART OF COCONUT AND CRUNCHY SWEET POTATOES WITH LEMONGRASS, COCONUT AND TAMARIND EMULSION

WOK-FRIED FROG LEGS WITH LOTUS ROOT

WOK-FRIED RICE-CRUSTED FROG LEGS, LOTUS ROOT AND STRAW MUSHROOMS IN HOMEMADE OYSTER SAUCE WITH FRESH WATERCRESS

ROASTED CHICKEN ON A LEMONGRASS NEST

ROASTED FREE-RANGE CHICKEN MARINATED IN RICE WINE AND BASTED IN HONEY, SERVED WITH FERMENTED FISH AND RED ANT PASTE, AND FARM-GROWN VEGETABLE CRUDITES

BANANA AND TAPIOCA MILLE FEUILLE

LAYERS OF PUFF PASTRY WITH BANANA, TAPIOCA, MUNG BEAN, AND STICKY RICE WITH COCONUT CREAM FRAICHE AND ROSELLE FLOWER EMULSION

TESTING MENU 2

US\$ 36.00

CASHEW NUT PRAWN

PAN-FRIED PRAWN COATED WITH CASHEW NUT CRUST, SERVED ON SMOKED LONG EGGPLANT, WITH SALMON CAVIAR

ROYAL MAK MEE

PAN-SEARED TAKEO LANGOUSTINE SERVED WITH CRISPY RICE NOODLE AND CHIVE SALAD, SPECIAL MINCED PORK AND LOBSTER SAUCE, AND POACHED QUAIL EGG

RIVER FISH CEVICHE

CURED SNAKEHEAD FISH CEVICHE WITH POMELO, SEASONAL EDIBLE FLOWERS AND ANT EGGS ON A LEMONGRASS AND TUMERIC EMULSION

SORBET INTERMEZZO

KAFFIR LIME SORBET INTERMEZZO WITH WATERMELON CONCASSE AND DRIED FISH POWDER

SOUR LEAF DUCK LEG CONFIT

DUCK LEG CONFIT STUFFED WITH SOUR TAMONG LEAF, SERVED WITH MORNING GLORY AND LEMONGRASS AND COCONUT VELOUTE

RICE PADDY HERB-CRUSTED FISH FILLET

ROASTED RIVER FISH FILLET WITH CRISPY RICE PADDY HERB CRUST, SERVED ON A GREEN NONI EMULSION WITH COCONUT FOAM

SARAMAN VEAL SHANK

SLOW-BRAISED VEAL SHANK IN SARAMAN CURRY PASTE, SERVED WITH YOUNG POTATOES, TARO AND EGGPLANT

COCONUT AND PUMPKIN CUSTARD

BAKED COCONUT CUSTARD AND PUMPKIN CRUMBLE WITH DARK CHOCOLATE FROM VIETNAM, AND BANANA AND PASSIONFRUIT GANACHE

A LA CARTE MENU

- PROHOK K'TIS** **5.00**
CRUNCHY BALLS OF FERMENTED FISH PASTE, MINCED PORK AND PEA EGGPLANTS COATED WITH AMBOK RICE CRUMBLE, SERVED WITH FARM-GROWN VEGETABLE CRUDITES
- RIVER FISH CEVICHE** **6.50**
CURED SNAKEHEAD FISH CEVICHE WITH POMELO, SEASONAL EDIBLE FLOWERS AND ANT EGGS ON A LEMONGRASS AND TURMERIC EMULSION
- ROYAL MAK MEE** **7.50**
PAN-SEARED TAKEO LANGOUSTINE SERVED WITH CRISPY RICE NOODLE AND CHIVE SALAD, SPECIAL MINCED PORK AND LOBSTER SAUCE, AND POACHED QUAIL EGG
- SOUR LEAF DUCK LEG CONFIT** **7.00**
DUCK LEG CONFIT STUFFED WITH SOUR TAMONG LEAF, SERVED WITH MORNING GLORY AND LEMONGRASS AND COCONUT VELOUTE
- SANDAY FISH FILLET** **7.00**
PAN-FRIED SANDAY FISH FILLET SERVED ON BED OF BRAISED HEART OF COCONUT AND CRUNCHY SWEET POTATOES WITH LEMONGRASS, COCONUT AND TAMARIND EMULSION
- WOK-FRIED FROG LEGS WITH LOTUS ROOT** **8.00**
WOK-FRIED RICE-CRUSTED FROG LEGS, LOTUS ROOT AND STRAW MUSHROOMS IN HOMEMADE OYSTER SAUCE WITH FRESH WATERCRESS
- ROASTED CHICKEN ON A LEMONGRASS NEST** **9.00**
ROASTED FREE-RANGE CHICKEN MARINATED IN RICE WINE AND BASTED IN HONEY, SERVED WITH FERMENTED FISH AND RED ANT PASTE, AND FARM-GROWN VEGETABLE CRUDITES
- RICE PADDY HERB-CRUSTED FISH FILLET** **10.00**
ROASTED RIVER FISH FILLET WITH CRISPY RICE PADDY HERB CRUST, SERVED ON A GREEN NONI EMULSION WITH COCONUT FOAM
- SARAMAN VEAL SHANK** **10.00**
SLOW-BRAISED VEAL SHANK IN SARAMAN CURRY PASTE, SERVED WITH YOUNG POTATOES, TARO AND EGGPLANT
- LUM ORNG FLANK STEAK** **11.00**
CHAR-GRILLED FLANK STEAK WITH AN ASSORTMENT OF FARM GROWN VEGETABLES, HOMEMADE DIPS (KHMER CHILI, PEPPERS AND LIME, AND RED ANT AND FERMENTED FISH), AND CRISPY SHALLOTS

DESSERT

COCONUT AND PUMPKIN CUSTARD

4.00

BAKED COCONUT CUSTARD AND PUMPKIN CRUMBLE WITH DARK CHOCOLATE FROM VIETNAM, AND BANANA AND PASSIONFRUIT GANACHE

BANANA AND TAPIOCA MILLE FEUILLE

4.00

LAYERS OF PUFF PASTRY WITH BANANA, TAPIOCA, MUNG BEAN, AND STICKY RICE WITH COCONUT CREAM FRAICHE AND ROSELLE FLOWER EMULSION

Please let us know if you have any allergies and dietary requirements when you order. Note that due to seasonality, some ingredients on the menu may be subject to last minute changes due to availability.

Prices include 10% VAT but are exclusive of 10% service charge.