

## STARTERS

### **Beef Carpaccio Asian Style 12\$**

**Beef tenderloin, garlic, roquette salad, parmesan, Asian dressing**

**Pairing with Kaiken Reserva, Malbec, Argentina 9\$/43\$**

**Beer pairing with Chimay Red, Belgium 10\$**

### **Squid Tempura Served with Wasabi Mayonnaise 10\$**

**Squid, squid ink crumble, Hydrolat ginger**

**Pairing with Silverlake, Sauvignon Blanc, New Zealand 9\$/43\$**

**Beer pairing with Moa Pale Ale, New Zealand 9\$**

### **Chicken & Banana Flower Salad 8\$ (N)**

**Chicken breast, Khmer dressing, banana flower, capsicum, peanuts, carrot, tomato, basil**

**Beringer "Main & Vine", Chardonnay, California, US 9\$/43\$**

**Beer pairing with Vedett Blonde, Belgium 10\$**

### **Capsicum Gaspacho Asian Style (Cold Soup) 7\$**

**Gaspacho Soup, tuile, goat cheese cream, Hydrolat basil**

**Pairing with Torres, Sangre de Toro, Blanco, Paredada, Spain 8\$/35\$**

**Beer pairing with Moa Indian Pale Ale, New Zealand 9\$**

### **Prawn and Bacon Wedding 11\$**

**Prawns, bacon chips, squid ink tuile, leek**

**Pairing with Trivento Reserve "White Orchid", Torrontes, Mendoza, Argentina 9\$/43\$**

**Beer pairing with Chimay Triple, Belgium 10\$**

### **Carrot Meet the Papaya 7\$ (V)**

**Carrot, green papaya puree, papaya ripe, coconut milk, Hydrolat ginger**

**Pairing with Bouchard Pere et Fils, Macon Village AOC, Chardonnay, France 9\$/43\$**

**Beer pairing with Moa Pale Ale, New Zealand 9\$**

### **Spicy Carrot Soup 7\$ (V)**

**Carrot, ginger, curry, coconut milk**

**Pairing with Purato, Cattarrato, Pinot Grigio, Sicily 8\$/35\$**

**Beer pairing with Moa Indian Pale Ale, New Zealand 9\$**

### **Kep Crab and Pomelo Salad 10\$ (N)**

**Kep Crab, pomelo, coconut milk dressing, coriander, peanut**

**Pairing with G.Bertrand IGP Viognier, France 9\$/43\$**

**Beer pairing with La Chouffe, Belgium 10\$**

### **Egg Between Asia and Europe 8\$**

**Egg, sesame, red wine sauce, pumpkin puree, truffle oil**

**Pairing with Purato Organic, Nero d' Avola, Sicily, Italy 8\$/35\$**

**Beer pairing with Duvel, Belgium 10\$**

## MAIN COURSES

### **Mushroom Risotto with Truffle Oil 12\$**

Risotto, straw mushroom, king mushroom, truffle oil, mushroom emulsion  
Pairing with Bouchard Pere et Fils, Macon Village AOC, Gamay, France 10\$/45\$  
Beer pairing with Chimay Red, Belgium 10\$

### **Seabass Combine with Orange 14\$**

Sauteed seabass, citrus sauce, orange, cherry tomato  
Beringer "Main & Vine", Chardonnay, California, US 9\$/43\$  
Beer pairing with Maredsous Blonde, Belgium 9\$

### **Beef with Khmer Flavours 19.50 \$**

Beef tenderloin, Khmer sauce, rice ball, snow bean, capsicum  
Pairing with La Roche Saint Vincent, Saumur Champigny, Cabernet Franc, France 10\$/45\$  
Beer Pairing with La Chouffe, Belgium 10\$

### **John Dory Fish with Beurre Blanc 12\$**

Poached Dory fish, leek, black rice, Beurre Blanc with lime, Hydrolat kaffir  
Pairing with Silverlake, Sauvignon Blanc, New Zealand 9\$/43\$  
Vedett White, Belgium 9\$

### **Cauliflower Roasted with Asian Flavours 8\$ (V)**

Roasted cauliflower, cauliflower cream with coconut cream, curry and orange  
Pairing with Purato Organic, Nero d' Avola, Sicily, Italy 8\$/35\$  
Beer pairing with Maredsous Blonde, Belgium 9\$

### **Pork Ribs & Sweet Sauce 16\$**

Pork ribs, baby corn, snow bean, black rice, Khmer sweet sauce, Hydrolat galangal  
Pairing with Torres « Altos Ibericos », Tempranillo, Rioja, Spain 9\$/43\$  
Beer pairing with La Chouffe, Belgium 10\$

### **Amok with Western Approach 12\$**

Dory fish, brown rice, kale, bok choy, spinach, Amok sauce, Hydrolat star anis  
Pairing with G.Bertrand IGP Viognier , France 9\$/43\$  
Beer pairing with Moa Indian Pale Ale, New Zealand 9\$

### **"Demoiselle Du Mekong" with Tom Yam Sauce 22\$**

River lobster, Tom Yam sauce, bok choy, shimeiji mushrooms, coconut milk, Hydrolat lotus  
Pairing with Montes Classic, Sauvignon Blanc , Chile 9\$/43\$  
Beer pairing with Vedett White, Belgium 9\$

### **Heritage Khmer Curry 12\$**

Chicken breast, glazed carrot, brown rice, onion tempura, Khmer curry sauce, coconut milk  
Pairing with Trivento Reserve "White Orchid", Torrontes, Mendoza, Argentina 9\$/43\$  
Beer pairing with Moa Pale Ale, New Zealand 9\$

### **Stuffed Pork with Mushroom and Mustard Sauce 16\$**

Pork tenderloin, straw mushroom, king mushroom, mustard sauce, honey, orange, risotto, kale,  
bok choy, spinach, mushroom crumbles, Hydrolat galangal  
Pairing with De Bortoli, Petite Sirah, Australia 8\$/35\$  
Beer Pairing with Maredsous Blond, Belgium 9\$

## DESSERTS

### Mango Variations 5\$

Mango mousse, mango puree, fresh mango, lime, meringue tuile, vanilla meringue, mint

### Cambodian Dome 6\$

White chocolate mousse with ginger, Chinese pear, chocolate tuile

### Lime Symphony 5.50\$

Lime cream, lemon cream, lemon crumble, kaffir meringue. Italian meringue

### Tropical Tiramisu 5.50\$

Pellerine biscuit, mascarpone cream, coconut, passion fruit, mango, pineapple, mint, lime

### Cheese Platter 7\$

Goat cheese, brie cheese, Taleggio cheese, mango puree with pepper, walnut, bread

### Café Gourmand Chocolate or Tropical 6.50\$

Éclair selections with coffee

### Mystery Cheese Cake 6.50\$

Depends on the season

### Discovery Dessert 7\$

Please ask your server for weekly special

## DIGESTIFS

Bailey's	6\$	Grand Marnier	7\$
Frangelico	6\$	Porto Quinta do Noval, Port	7\$
Georges Coconut Rhum	6\$	Limoncello	7\$
Georges Peanut Rhum	6\$	Chateau de Laubade V.S.O.P	9\$
Fernet Branca	7\$	Diplomatico Reserva	12\$
Branca Menta	7\$	Patron XO Café	14\$
Disaronno Amaretto	7\$	Hennessy XO	16\$

## **SET MENU 20\$**

Try our wine pairing for 18\$

Beer pairing for 28\$

### **Buratta with Parma Ham**

Buratta, pesto sauce, roquet, parma ham, cherry tomato

Pairing with Purato, Cattarrato, Pinot Grigio, Sicily, Italy

Beer pairing with Duvel, Belgium

### **Pota-Sotto**

Potato, king mushroom, straw mushroom, truffle oil, nutmeg

Beringer "Main & Vine", Chardonnay, California, USA

Chimay Red, Belgium

### **Heritage Khmer Curry**

Chicken breast, glazed carrot, brown rice, onion tempura, Khmer curry sauce, coconut milk

Pairing with Trivento Reserve "White Orchid", Torrontes, Mendoza, Argentina

Beer pairing with Moe Pale Ale, New Zealand

### **All Chocolate**

Dark chocolate mousse, chocolate tuile, chocolate brownie, chocolate crumble, passion fruit

Porto Quinta do Noval Tawny Port

## **SET MENU 30\$**

Try our wine pairing for 24\$

Beer pairing for 39\$

### **Green Mango Salad with Prawns**

Green mango, capsicum, prawns, carrot, garlic, peanut, Khmer dressing, Hydrolat lemongrass

Pairing with Pairing with Montes Classic, Sauvignon Blanc, Chile

Beer pairing with Moe Lager, New Zealand

### **Crab & Pepper from Kampot**

Crab, Kampot pepper, corn, leek, capsicum, carrot, tamarind sauce

Pairing with Reserve "White Orchid", Torrontes, Mendoza, Argentina

Beer pairing with Moe Pale Ale, New Zealand

### **Amok with Western Approach**

Dory fish, brown rice, kale, bok choy, spinach, Amok sauce, Hydrolat star anis

Pairing with Beringer "Main & Vine", Chardonnay, California, US

Beer pairing with Moe Indian Pale Ale, New Zealand

### **Heritage Beef Lok Lak**

Beef tenderloin, Lok sauce, poached egg, garlic, rice ball, Hydrolat pepper

Pairing with Torres « Altos Ibericos », Tempranillo, Rioja, Spain

Beer pairing with Chimay Triple, Belgium

### **Bananain Tempura (N)**

Banana, cinnamon, walnut, caramel sauce, coconut sorbet, Hydrolat cinnamon

Pairing with Georges Peanut-Kampot Pepper Rhum

## **SET MENU 40\$**

Try our wine pairing for 28\$

Beer pairing for 45\$

### **Prawn & Agrums Ceviche**

**Prawns, pomelo, orange, lime, mint, chili, tomato, shallot**

Pairing with Reserve "White Orchid", Torrontes, Mendoza, Argentina

Beer pairing with Vedett Blond, Belgium

### **Beef Carpaccio Asian Style**

**Beef tenderloin, garlic, roquette salad, parmesan, asian dressing**

Pairing with Les Forts de Bories Azeau, Grenache/Syrah/Carignan, Corbières, France

Beer pairing with Chimay Red, Belgium

### **Seabass Combine with Orange**

**Sauteed seabass, citrus sauce, orange, cherry tomato**

Pairing with "Main & Vine", Chardonnay, California, USA

Beer pairing with Maredsous Blond, Belgium

### **Demoiselle Du Mekong with Tom Yam Sauce**

**River lobster, Tom Yamsauce, bok choy, shimeiji mushroom, coconut milk, Hydrolat lotus**

Pairing with Gerard Bertrand IGP Viognier, France

Beer pairing with Vedett White, Belgium

### **Quail Visit the Forest**

**Quail with mushrooms and pumpkin, cashew nuts, mushroom, baby potato, bacon, red wine sauce**

Pairing with Château Le Grand Verdus, Merlot- Cabernet Sauvignon, Bordeaux Supérieur, France

Beer pairing with Chimay Blue, Belgium

### **Tropical Tiramisu**

**Pellerine biscuit, mascarpone cream, coconut, passion fruit, mango, pineapple, mint, lime**

Pairing Georges Coconut Rhum