

Angkorian Kitchen

La Maison  d'Angkor

STARTER

FRIED SPRING ROLL	5.00\$
Homemade spring rolls with Pork & Chicken fresh herb and salad	
MOZZARELLA SALAD	6.00\$
Tomato, mozzarella cheese basil, olive oil	
SMOKED SALMON PLATTER WITH TOASTS	7.00\$
CEASAR SALAD	6.00\$
Green salad, onion, bacon, egg, chicken, parmesan cheese	
DRAGON FRUIT SALAD	7.00\$
Dragon fruit, mango, onion and tartar sauce	
PLEAR SACH TREY	5.00\$
Mekong fish salad with lime and coconut milk	
PAPAYA SALAD	5.00\$
SALAD NICOISE	6.00\$
Tomato, green salad, pepper, egg tuna, anchovies and French dressing	

PASTA & FRIED RICE

<u>SPAGHETTIS:</u>	BOLOGNAISE	4.50\$
<u>TAGLIATELLE:</u>	VEGETABLES	4.00\$
	CARBONARA	5.00\$
SAUTED CANTONESE FRIED RICE (pork or chicken)		5.00\$
SAUTED CANTONESE FRIED RICE (vegetables)		4.00\$

FISH

TONLE SAP FISH FILET WITH STEAMED VEGETABLE & AIOLI	7.00\$
AMOK TREY (Fish cooked in coconuts milk - steamed in a banana leaf).	7.00\$
KHMER LEMON GRASS SOUP WITH SHRIMPS	06.00
GREEN CURRY WITH SHRIMPS	06.50\$
SAUTED FISH WITH SWEET BASILIC	7.00\$
SAUTED SQUIDS WITH GARLIC and KAMPOT-PROVINCE PEPPER	07.00\$
GRILLED FISH COOKED IN VENIGAR & GINGER	07.00\$

MEAT

GRILLED EGGPLANT TOPPED WITH MINCED PORK 6.50\$

BOEUP or PORK KOH 7.00\$
Traditional Cambodian beef stew

LOCLACKHMER 7.00\$
Served with onion, tomato, salad, cucumber, and French fried

SAUTED MINCED CHICKEN WITH SWEET BASIL 7.00\$

DEEP FRIED CHICKEN WITH CASHEW NUT 7.00\$

SAUTED CHICKEN LEMON GRASS AND COCONUT SAUCE
WITH MUSHROOM 7.50\$

BEEF TENDERLOIN "WITH PEPPER SAUCE" 10.00\$

FILLET PORK MIGNON WITH MUSHROOM SAUCE 8.00\$

CORDON BLUE - PORK OR CHICKEN 8.00\$

GRILLED DUCK LEG WITH PEPPER SAUCE 8.00\$

LIGHT MEAL

HAM & CHEESE SANDWITCH

05.00\$

ANGKOR BURGER

06.50\$

TUNA SANDWITCH

05.00\$

FRENCH FRIES

03.00\$

DESSERT

PANCAKE MIKADO (French Crepe Style with Vanilla Ice Cream)	3.00\$
BANANA WITH COCONUT	03.50\$
PANCAKE FLAMBEES with Grand Marnier or RUM	3.50\$
CHOCOLATE MOUSSE	3.50\$
TIRAMISU	3.50\$
MIXED ICE CREAM or SORBET (2 scoops) Vanilla, Dark chocolate, Torrocino, Rum Raisin, Caramel, Madras curry	3.00\$
SORBET Mango, Passion fruits, Green Lemon Strawberry Mango	
BANANA Flambé	3.00\$

Drinks Menu

Aperitifs

Ricard	3\$
Martini Red or White	3\$
Campari	3\$
Porto	3\$

Alcohols

Tequila Jose Cuervo	3\$
Vodka	3\$
Gin	3\$
Rhum	3\$

Whiskies

J&B	3\$
Johnnie Walker Red	3\$
Johnnie Walker Black	4\$
Ballantines	3\$
Jack Daniels	4\$
Chivas regal	5\$

Liquors & Cognac

Bailey	4\$
Cointreau	4\$
Grand Marnier	5\$
Cognac Remy Martin VSOP	7\$
Cognac Courvoisier VSOP	6\$

Mix Drinks

Gin Tonic	4\$
Rhum Bacardi Coca	4\$
Vodka Tonic	4\$
Whisky Soda or Coca	4\$

Beers

Angkor Beer can	2\$
Angkor Beer Bottle	3\$
Heineken	2\$

Soft drinks

Coca, Coca Light	2\$
Tonic, Soda	2\$
7 Up	2\$

Fruit shakes (fresh)

Pineapple Shake	3\$
Banana Shake	3\$
Water Melon Shake	3\$
Mix seasonal fruits Shake	3\$

Fruit Juices (box)

Lemon Juice	2\$
Orange Juice	2\$
Pineapple Juice	2\$
Apple juice	2\$

Water

Mineral Water Vittel (150cl)	3\$
Mineral Water Vittel (50cl)	2\$
San Pellegrino (50cl)	4\$