



STARTERS

Homemade Hearth of Smoked Salmon, with Blinis and Condiment	\$14	Vietnamese Soft Shrimps Roll, Fresh Noodle with Herbs with Dipping Sauce	\$8
Homemade Foie Gras Medium Cooked, Mango and Fig, Brioche Bread with Dried Fruit	\$20	Deep-Fried Chicken Spring Rolls, Sweet and Sour Sauce	\$6
Italian Salad, Lettuce, Green Beans, Tomato, Parmiggiano Cheese, Balsamic Dressing	\$8	Assorted Sushi and Sashimi with Condiments	\$16
Insalata Caprese, Tomato, Fresh Mozzarella Balsamic Dressing	\$12	Green Papaya Salad with Peanut, Hot Basil Leave and Prawn, Lime Dressing	\$8
Caesar Salad Romaine Lettuce, Parmiggiano Cheese, Crispy Bacon, Croutons, Dressing	\$9	Shrimp and Pomelo Salad, Dried Shrimp, Roasted Peanut, Grated Coconut, Dipping	\$8
With Grilled Chicken	\$13	Grilled Chicken and Beef Satay with Prawn Crackers, Spicy Peanut Sauce	\$10
With Grilled Prawns	\$14		

SOUPS

French Onion Soup served with Gratin Cheese Crouton	\$6	Wanton Noodle Soup	\$6
Vegetable Soup	\$6	Plain Congee	\$6
Tom Yum Kung, Thai Spicy Soup with Fresh Prawns	\$10	Chicken Congee	\$8
Phnom Penh Noodle Soup with Minced Pork, Bean Sprout, and Bok Choy	\$10	Vietnamese Beef Pho	\$6

SANDWICHES

FRENCH BAGUETTE COLLECTION		CLASSIC COLLECTION	
Jambon—Parma Ham or White Ham with Pickles	\$12	Croque Monsieur or Madame	\$10
Chilled Boeuf—Roasted Beef, Tomato and Mayonnaise	\$12	Triple-Decker Club Sandwich, Chicken, Bacon, Mayonnaise, Lettuce, Tomato, and Egg	\$12
Nordique—Smoked Salmon Cucumber and Cream Sauce	\$10	Quarter Pounder Grilled Beef Burger, Sesame Buns, Lettuce, Tomato, Onions, and Gherkins	\$15
Provençale—Grilled Vegetables, Pesto and Sundried Tomato Mayonnaise, Lettuce, Tomato, and Egg	\$10		

*All Sandwiches are Served with French Fries or Fresh Green Salads

MAIN COURSES

Spaghetti, Tagliatelle, or Penne with One Sauce of Your Choice: Tomato, Bolognese, Arrabbitata, or Carbonara Sauce	\$10	Singaporean Style Fried Bee Hoon	\$10
Homemade Smoked Salmon with Traditional Garnish and Bagel	\$14	Crab Meat Fried Rice with Carrot, Corn Kernel, Spring Onion and Egg	\$10
Quiche Lorraine	\$10	Nasi Goreng, with Fried Egg, Chicken Satay, and Prawn Cracker	\$14
Roasted Salmon, Artichoke, Preserved Tomato, Piquillos Marinated with Spring Onion	\$22	Fried Noodle with Vegetable, Carrot, Onion, Chive Flower, Mushroom and Chinese Celery	\$8
Honey-Soy Marinated Roasted Chicken, Served with Roasted Vegetables	\$18		
Beef Tenderloin, Kampot Pepper Sauce, French Fries	\$29	Signature Dishes 	
Khmer Fried Chicken with Ginger and Dried Mushrooms	\$16	Amok , Khmer Specialty Mash Fish Baked In Banana Leave with Coconut Milk and Spices	\$14
Roast Duck in Red Curry with Baby Tomato and Pineapple	\$16	Nhaom Khmer , Grilled Lake Fish with Cucumber, Mint Leaves, and Lime	\$14
Hainanese Chicken Rice, Chili with Marinated Ginger, and Soya Sauce	\$14		

DESSERTS

Parisian pastry tray per pieces: Opera Cake, Paris Breast, Saint Honoré, Éclair	\$3
New York Cheese Cake	\$6
Hard Chocolate Mousse	\$6
Mixed Fresh Fruits Salad	\$6
Traditional Crème Brûlée	\$5
Homemade Ice Creams and Sorbets, Ask For Daily Selection	\$5
Khmer Desserts Combination	\$5
Pumpkin Custard, Palm Cake, Palm Fruit Glace, Battambang Sticky Rice in Coconut Milk and Longan	

De-light



Tuna Nicoise Salad (497CAL) Tuna, Potato, Olive, Tomato, Egg, Bean	\$12
Stir-Fried Chicken & Cashew nut (668CAL) Chicken Breast, Cashew Nut, All Peppers, Onion, Oyster Sauce, Chinese Cooking Wine, Oil	\$16
Pumpkin Custard (246CAL)	\$5

CHEESE

Discover our daily cheese selection:

Small 2 pieces	\$10
Medium 3 pieces	\$12
Large 5 pieces	\$15

Served with Fresh Green Salad and French Breads

Low fat dairy products and sugar-free jams are available. Please tell us your dietary restrictions, if any.
Prices are in USD, subject to 7% service charge and 10% VAT

