



DINNER

Fried Rice;

Vegetarian/Pork or Chicken/ Seafood

\$ 4,75 / \$ 5,75 / \$ 6,50

Fried Noodle;

Cooked in a soy garlic sauce.

Vegetarian/Pork or Chicken/ Seafood

\$ 4,75 / \$ 5,75 / \$ 6,50

Lok Lak;

\$ 6,00

Generous serving of chicken or pork on a bed of green salad cooked in an onion-garlic sauce with a fried egg on top. Served with steamed rice.

Morning Glorie;

\$ 6,00

With pork or chicken cooked in an onion gravy. Served with steamed rice.

Traditional Amok;

Steamed amok paste with egg and coconut cream. Served with steamed rice.

Vegetarian/Chicken/ Fish and Seafood

\$ 5,00 / \$ 6,00 / \$ 6,75

Khmer Curry;

Cambodian curry paste with vegetables and coconut cream, Served with steamed rice.

Vegetarian/Pork or Chicken/ Seafood

\$ 5,00 / \$ 6,00 / \$ 6,75

Tom Yam;

Traditional Thai soup with tomatoes, mushrooms, onion and lime juice.

Served with steamed rice.

Vegetarian/Chicken/ Fish and Seafood

\$ 5,00 / \$ 6,00 / \$ 6,75

Kids Menu;

Chips, chicken nuggets and a cucumber salad.

\$ 4,75

Baracuda Steak;

\$ 7,25

Grilled barracuda filet steak with a lemon buttercream sauce.

Served with sautéed green beans and potatoes.

Sweet & Sour Fish;

\$ 6,50

Fried fish with sweet and sour sauce and vegetables. Served with steamed rice.

Mixed Grilled Seafood;

\$ 9,00

A selection of delicious fresh seafood and fish from the grill.

Served with coleslaw and steamed rice.

Fried Seafood with Kampot Pepper;

\$ 7,25

Stir fried fresh seafood with green kampot pepper and vegetables.

Fried Prawn with Curry Sauce;

\$ 7,25

Served with steamed rice.

Wiener Schnitzel;

\$ 6,50

Served with salad and chips.

Spaghetti;

Carbonara sauce with eggs, cheese and bacon.

\$ 5,50

Bolognese sauce with tomato, minced beef and garlic.

\$ 5,50

Olio Aglio sauce with garlic and olive oil.

\$ 5,50

Arrabiata sauce with tomato, garlic and red chili peppers.

\$ 5,00

Tuna sauce with creamy tuna, cheese garlic and onions.

\$ 5,50

Our Fish and Seafood is day fresh and caught by the local fishermen.