

Seasonal menu - 295 kr pr person

Sometimes sharing is caring,

Mains are served family style for the table to enjoy together with rice

(chosen by the whole table)

Please notify your waiter if you would like your dishes spicy

Starters

Pleah Trey, a Khmer ceviche, market fresh fish soft cured with khmer spices, lemongrass, lime, galangal & garlic

Kaw sach chrouk, pork belly braised in star anise, ginger & lemongrass

Mains

Plouv tia gnam gnuy – Sour fermented lime soup served with confit duck legs & pakchoi

Krouch plong, Pomelo salad with coconut, carrot, dried shrimps all dressed in our fish sauce blend

Dessert, dessert of the day

Vegan Menu

Starters

Naim chien khmer spring rolls served with a tamarind dipping sauce

Somlor Machu Khdis, Khmer sour and spicy coconut soup with mushrooms coriander & thai basil

Mains

Char Kh'nei, A Ginger, onion and wood ear fungus stirfry with king brown mushroom

Krouch plong, Pomelo salad with coconut and carrot dressed in lime & soy

Dessert, dessert of the day