

The Khmer House

Srah Srang Lake, Angkor Complex





TO START

- Spring Rolls, Fresh and Fried on Herbal Mint Salad 5
- Sesame-seared Maguro Tuna, Lemongrass Marinade and Cambodian Green Mango Slices 5
- Prawns To Ma Kong Crispy Fritter, Khmer Papaya Pickle 5
- Marinated Beef and Peanuts Salad and "Pig Ear" Herb 4
- Burnt Garlic and Chicken Rice Noodle Soup 4
- (V) Bocconcini, Cherry Tomatoes 4
Crushed Asian Basil on Oregano
- (V) Salted Baked Beetroot on Labneh and Pistachio Dressing 4
Sweet Mango, Cumin and Chickpeas

MAINS

- Sauteed Beef with Kampot Green Pepper and Celery Leaves 8
- Beef Curry, Baby Eggplant, Grated Kaffir Lime and Leaves 8
- Wok-fried Chicken and Long Beans in Fresh Curry Paste 'Cha Kroeugn' 7
- Crispy Chicken Wings, Agrodolce Cherry Tomato Salsa and Coriander 7
- Spicy Prawns, Wok-fried Noodles, Shitake and Green Mango 7
Spring Onion, Fresh Coriander
- Bamboo-steamed Sea Bass and Fresh Ginger 5



SANDWICHES

- Soft Roll Ham and Cream Cheese Capers Sandwich 4.15
Served with Sweet Potato Chips
- Soft Roll Vegetarian Mix and Cream Cheese Capers Sandwich 4.15
Served with Sweet Potato Chips
- Soft Roll Tuna Spread, Carrots, Lettuce Sandwich 4.15
Served with Sweet Potato Chips

SWEET VERRINES

- Chocolate Mousse and Peanut Praline 4
- Cheesecake Raspberry Crumble 4
- Passion Mango Coconut 4
- Pineapple, Basil, Lime, Pistachio 'PBLP' 4
- Butter Chocolate 2
- Double Chocolate Cake Slice 2
- Multi-fruit English Cake Slice 2
- Raisin Almond Muffin 2

GELATO

- Mango, Passion, Vanilla, Chocolate Truffle
- One Scoop 2\$ Two Scoops 3\$





BEVERAGES

WINE BY THE GLASS

House Wine

White Wine

Sauvignon Blanc
Two Oceans, South Africa

6.00

Rosé Wine

Cinsault
Louis Eschenauer Cépâge Rosé, France

6.00

Red Wine

Cabernet Sauvignon
Two Oceans, South Africa

6.00

Sparkling Wine

Blanc de blancs Brut Sparkling
Kraemer, France

6.00

LOCAL BEERS

Angkor Can 330ml

3.50

Cambodia Can 330ml

3.50

IMPORTED BEERS

Corona Beer, Mexico

6.00

Tiger Beer, Singapore

4.00

SOFT DRINKS

Coca-cola, Coke Light, Sprite
Tonic Water, Soda Water

2.50

CHILLED JUICES

2.50

Orange, Tomato, Pineapple, Apple



MINERAL WATER, STILL + SPARKLING

San Pellegrino 1000ml	8.00
San Pellegrino 500ml	5.00
Eau Kulen 1500ml	3.00
Eau Kulen 550ml	2.00

ILLY COFFEE

Caffè All Americana	3.80
Cappuccino	3.80
Caffè Latte	3.80
Filter Coffee	3.80
Decaffeinated Coffee	3.80
Cappuccino Shakerato	3.80
Espresso	3.20

NON-ALCOHOLIC COCKTAILS

Shirley Temple	4.00
Lemonade & Grenadine	
Cinderella	
Lemon Juice, Orange Juice & Pineapple Juice	

COCKTAILS

Lime Daiquiri White Rum, Triple Sec, Lemon Juice and Special Syrup	7.00
The Sour Whiskey or Rum Shaken over ice, Lemon Juice and Syrup	
The Fizz Gin or Vodka shaken with Lemon Juice, Syrup, Soda Water	
The Collins Gin, Vodka or Rum shaken with Lime Juice, Soda Water	
Screw Driver Vodka, Orange Juice	
Lime Margarita Tequila, Triple Sec, Lemon Juice, Syrup	





SPIRITS

Vodka 6.00

Smirnoff
Stolichnaya

Bourbon and Rye 5.00

Jim Beam
Jack Daniel's

Scotch Whisky 5.00

Johnnie Walker Red Label

Tequila 5.00

Jose Cuervo

Cin 5.00

Gordon's
Beefeater

Rum 3.00

Bacardi
Bacardi Gold

TEA SELECTION 2.50

Darjeeling, Earl Grey, English Breakfast
Camomile, Mint & Fresh, Green Leaf
Jasmine

ICED TEA 3.00

Iced Lemon Tea
Iced Jasmine Tea
Iced Green Tea

HOT & COLD CHOCOLATE 4.00

Hot or Cold Milk
Full Fat, Low Fat or Soya



KHMER SET MENU

SET ONE

15\$

Pounded Khmer Green Papaya in Traditional Way



Mango, Cashew Nuts, Spring Rolls
and Palm Dip



Chicken Wok-fried "Cha Kroeugn"



Sweet Selection of the Day

SET TWO

22\$

Fresh Lemongrass and Galangal Prawn Salad



Steamed Sea Bass
Fresh Ginger and Spring Onion Oil



Beef Salaman, Homemade Peanut Butter
and Sour Pineapple Salad



Sweet Selection of the Day





WESTERN SET MENU

SET ONE

15\$

Prawn Fritter in Vegetable Tartar Verrine



Steamed Sea Bass
Virgin Sauce



Chicken Picatta
Caper Sauce, Vegetable Medley



Sweet Selection of the Day

SET TWO

22\$

Marinated Tuna
Sesame Palm Sugar and Green Mango



Pan-fried Salmon
Lebanese Salad and Yoghurt Dressing



Beef Sirloin
Black Olive Tapenade, Rucula Salad



Sweet Selection of the Day

