



BUSINESS LUNCH MENU

Appetiser

Grilled farm beef salad, snake beans, quail eggs, saw mint, lemongrass, peanuts

Battambang pomelo salad, tiger prawns, toasted coconut, mint, sweet basil

Green papaya salad, grilled tofu, garden carrot, organic chilli

Grilled bar fish salad, green mango, bell peppers, shallots, sweet basil, peanuts

Spicy meatballs, lok lak sauce, green tomato

Soups

Chicken and pickled lime, mushrooms, sweet basil, crispy garlic

Sweet and sour Tonle Sap fish, pineapple, lotus roots, tomato, rice paddy herb

Roasted Pumpkin Soup, lemongrass, coconut cream and extra virgin olive oil

Main Course

Pork Tenderloin Lok Lak, Kampot green peppercorn, bell Peppers

Fish amok, Khmer spices and coconut milk, oyster mushrooms

Farm chicken lemongrass, peanuts, chili, spicy holy basil

Grilled Pork Chop, Banana Flower Salad, Turmeric Aioli

Yellow Chicken curry, eggplant, carrots, sweet potato, bell pepper onions, basil

Roasted Pork Belly, star anise caramel, pickled green cabbage, duck egg

Dessert

Crispy banana, salted caramel, soursop ice cream

Chilled Mango Gazpacho, dragon fruit, lime and Mint from the Garden

Lime cheese cake, pineapple, palm sugar, coconut sorbet

Tropical seasonal fruits, selection of freshly cut seasonal fruits

2 courses USD 12++

3 courses USD 15++

Including one glass of wine or a soft drink

Prices are subject to 17.7% Taxes and Service charge

