



*eating well is a
form of self-love.*



STARTERS



FRIED SPRING ROLLS

Beef or Pork 8, Vegetarian 6

CALAMARI CRUMBLE

Squid rings coated with our homemade breadcrumbs, seasoned and deep-fried
Served with our homemade sauces - mayonnaise, lime-pepper-salt,
and Koh Kong sauce 9

CRISPY POTATO FRIES

Deep-fried potato wedges with a twist... fried garlic!
Served with our homemade mayonnaise and homemade tomato sauce 6
Why not a choice of creamy cheese sauce? 7

NACHO FLOAT

Crispy corn chips served with tomato sauce with minced meat and
red kidney beans, With Beef 10, Chicken 9, Vegetarian 8

CRISPY NUGGETS

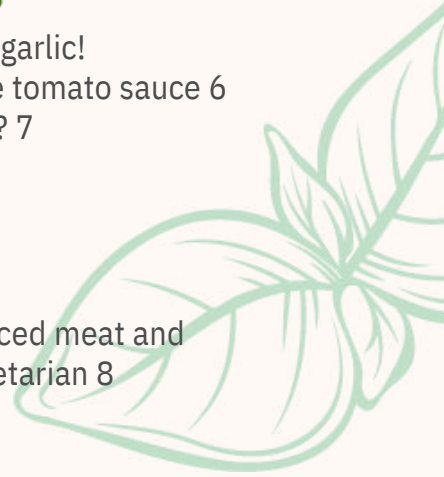
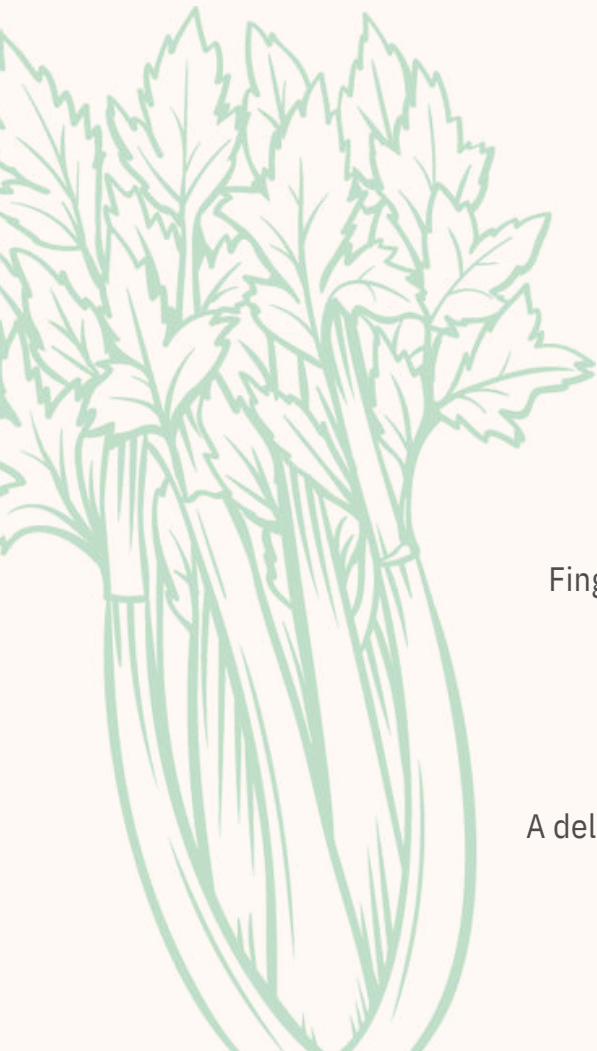
Fish or Chicken 8

CHICKEN WINGS

Finger-licking good breaded chicken wings coated with sweet chili sauce,
Ask for steamed rice if you wish to have this as a meal 8

TORTILLA WRAPS

A delightful mix of fresh seasonal vegetables and our homemade sour cream
wrapped in a tortilla with Beef 10, Chicken 9, Vegetarian 7



SALADS

LOCAL AND ASIAN

SPICY BEEF

Thin slices of beef with lemongrass, fresh vegetables, lime,
With fresh ASIAN BASIL and mint leaves 9

GLASS NOODLE WITH SEAFOOD

Koh Kong- style salad with glass noodles, fresh vegetables, squid & shrimp,
With fresh ASIAN BASIL, topped with crushed peanuts 10

FRESH BANANA BLOSSOM

Traditional Khmer salad of banana flower with ASIAN BASIL and
fresh local herbs, With Chicken 7, Vegetarian 6

GREEN PAPAYA WITH SHRIMPS

Fresh green papaya with fresh tomatoes & local herbs,
With steamed shrimps 9, With dried shrimps 6

FRESH GREEN MANGO

Fresh green mango with tomato, shallot, chilies & local herbs 6

GRILLED LONG EGGPLANT OMELETTE

Locally grown long eggplant - grilled then fried with egg
Topped with fresh vegetables 8

CHEF MAI'S NOTE:

We use Asian Basil in some of our fresh salads. I particularly love this herb's strong distinct taste which some people describe as licorice or anise-like. When harvesting basil, I choose the not matured leaves. Basil which are not too young, and not matured, gives that strong minty favor which gives that refreshing taste in fresh salads. Would you like to see this plant? We grow them!

SALADS

INTERNATIONAL

CAESAR SUPREME

Greens, chicken slices, garlic croutons, crispy bacon bits,
With parmesan cheese and homemade caesar salad dressing 9

NICOISE

Tuna chunks, boiled potatoes, fresh vegetables, shallots, olives, topped with
hard-boiled egg, Dressed in olive oil, and served with balsamic vinegar 8

CHEF'S MAKE

Greens, tomato, cucumber, onion, green bell pepper,
topped with parmesan cheese
With your choice of either the thousand island dressing or balsamic vinegar 6

You may add:

Smoked salmon and capers 10

Grilled Chicken 9

Ham & Cheese 9

WATERMELON GREEK

Fresh watermelon cubes, olives, onions, tomatoes, cucumber, mint leaf,
With feta cheese in olive oil, served with balsamic vinegar 9

TOMATO AND FETA

Sliced fresh tomatoes and olives,
With feta cheese in olive oil, served with balsamic vinegar 8

BAGUETTE



SMOKED SALMON WITH CREAM CHEESE

Tasty smoked salmon with lettuce and tomato
Topped with cream cheese 9

CRISPY FISH FILET

Breaded let of sea fish with lettuce and tomato
With a spread of our homemade mayonnaise 9

VEGETABLES AND ASIAN BASIL PESTO

Fried vegetables with spread of homemade Asian Basil pesto 7

GRILLED CHICKEN WITH PINEAPPLE

Slices of chicken breast in saucy khmer (kreung) spices with pineapple chunks 8

CRISPY CHICKEN FILET

Breaded chicken filet with tomato and lettuce 8

CREAMY TUNA

Tasty tuna blended with our homemade mayonnaise 8

CHEESE MELT

Mozarella and cheddar cheese, with tomato, lettuce and caramelized onion 8
With Bacon or Ham 9





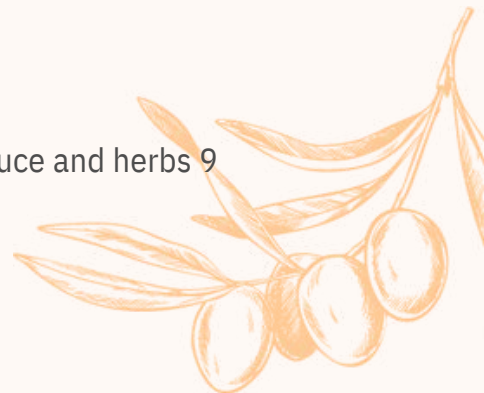
PASTA & NOODLES

SEAFOOD AGLIO E OLIO

Fragrant garlic slices sauteed in olive oil,
With spaghetti pasta and seafood 9

BOLOGNESE

Spaghetti pasta with minced beef, rich tomato sauce and herbs 9



CARBONARA

Spaghetti pasta in creamy white sauce,
With bacon & ham, mushrooms, parmesan and egg yolk 10

CREAMY PENNE WITH TUNA

Penne pasta with tuna flakes,
And green bell pepper slices, in cream sauce 8

ARABIATA

Spicy red chili flakes and garlic in rich tomato sauce
With spaghetti pasta and basil 6



ASIAN YELLOW EGG NOODLES

Stir-fried with locally grown vegetables, Beef or Shrimps or Squid 10
Pork or Chicken 8
Vegetarian 7



MAINS

Our Koh Kong Version of Local Specialities

KHMER CURRY

Try our homemade kroeing, cooked with locally grown vegetables,
Beef or Shrimps & squid 13
Pork or Chicken 10
Vegetables 8



FRIED RICE (BAI CHA) TOPPED WITH FRIED EGG

With Beef or Seafood 8
With Pork or Chicken 8
Cambodian style fried rice with chorizo, shrimps and vegetables 8

SEAFOOD TOMYUM

Traditional Thai soup with shrimps and squid,
With flavorful local spices in creamy coconut soup 12

FISH AMOK

Classic Khmer dish of seafish filet,
In rich coconut cream sauce and local spices 13
Try Vegetarian 8



CHEF MAI'S KROEUNG

Very important in many of these dishes is our homemade kroeing.
It takes time to make this paste, but we love preparing it!
We grind together – fresh lemongrass, galangal, garlic, lime leaf, a bit of chilli,
and turmeric gives it a dark yellow color.



MAINS

Our Koh Kong Version of Local Specialities

BEEF LOKLAK

Beef slices marinated in rich sauce with ground pepper and garlic,
Sauteed with onions, topped with fried egg 10




PAD KRAPAO

Stir-fried ground beef in aromatic holy basil,
With long beans, topped with fried egg 10


CARAMELIZED GINGER (KHNHEI)

Tender bits of your choice of meat, stir-fried with caramelized ginger,
Beef 12, Pork or Chicken 8



TRADITIONAL STIR-FRIED LEMONGRASS

Delicious lemony aroma from thinly-sliced fresh lemongrass,
Stir-fried with your choice of meat,
Beef 12, Pork or Chicken 8



Chef Mai's Recipes

Our Local Favorites

CHHAR TROKUON

A quick, high-heat stir-fry locks in the crispy texture of the “land-grown” morning glory. **Request for the spicy version!** 5

KOR SACH CHROUK

A classic Cambodian caramelized and braised pork leg in savory-sweet broth, with bamboo shoots 8

CHHAR SACH MOAN CHEAMUOY KROP CHANTI

A flavorful stir-fried chicken filet dish with local cashew nuts, broccoli, carrot and green Koh Kong peppercorns 9

KOR TREI

Braised “Deap” fish filet with tomatoes & palm sugar, in a tangy broth 9

Chef Mai's Recipes

Our Local Favorites

KAPIK with LOCAL VEGETABLES

A popular savory shrimp paste from Koh Kapik, sauteed with pork belly,
Served with fresh or steamed seasonal vegetables
– long beans, cucumber, white cabbage,
round eggplant and baby corn.

Request for the regular serving which is spicy! 7

TREI CHIEN

Crispy sea fish, deep-fried until golden brown,
served with a savory tamarind sauce and fresh
green mango salad on the side. 15

KUONG

Fresh spring rolls made fresh with translucent rice paper wrapper,
filled with glass noodles, carrot, cucumber, basil and mint,
served with sweet and sour peanut sauce.

With Shrimps 9

With Pork or Chicken 8



VEGETARIAN

KOH KONG-STYLE CRISPY CREPE

Crispy crêpe (with egg & wheat flour) filled with home-grown bean sprouts, potatoes, carrots, cabbage & turnip, served with fresh herbs and a special dip with pounded peanuts 7

WALNUT & RED KIDNEY BEANS PASTA

Protein and fiber-rich walnuts and red kidney beans, prepared in thick tomato sauce and served with pasta 12

ROASTED CHICK PEAS AND VEGETABLES WITH TAHINI DRESSING

Oven-roasted chickpeas and seasonal vegetables with homemade tangy tahini dressing, served with fresh greens and red tomatoes 12

BONG SAMPHOAS' VEGETABLE STEW

Healthy stew with our Chef's selection of potatoes, carrots, zucchini, eggplant, red kidney beans and celery stalk topped with coriander 10

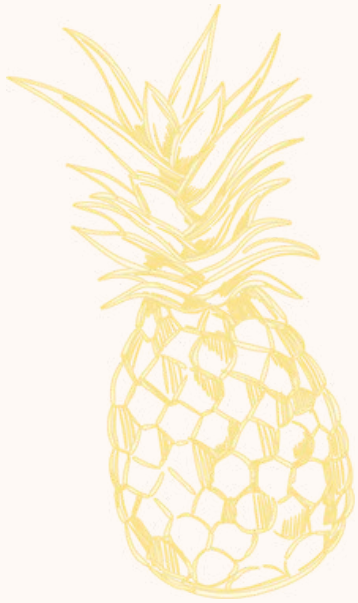
VEGETABLE TEMPURA IN SEAWEED WITH TERIYAKI SAUCE

Crispy breaded slices of potatoes, eggplant, carrots and long beans, with steamed rice, wrapped in roasted seaweed, and drizzled with teriyaki sauce 10

SWEET POTATO AND AVOCADO SALAD

Locally grown sweet potatoes pan-fried with bell peppers, served with avocado slices, sautéed red kidney beans and freshly made guacamole 9





SWEET DELIGHTS

TROPICAL FRUIT PLATTER

Seasonal fresh fruits
Large 8, Medium 6, Regular 3

WAFFLE WITH ICE CREAM

Freshly-made waffles with honey, served with ice cream 8

MOCHA FRAPPE

Thirst quenching cold drink with blended ice cream and chocolate 6

MIXED FRUIT FRAPPE

Blended fruits with ice cream 7

PINEAPPLE WITH FRESH MINTS

Freshly tossed pineapple with lemongrass, mint and coconut juice 4

ICE CREAM WITH FRESH FRUITS

Fresh seasonal fruits served with ice cream 6



SIDE ORDERS

Cheesy Garlic Bread 4

Fried Shoe-string Potatoes, also called French fries 4

Herbed Peanuts 2



KIDS MENU

Create Your Own Meal 8





MAIN DISHES

Baked or Breaded Chicken
BBQ or Sweet-Spicy Chicken Wings
Battered Fish or Chicken/Fish Nuggets
Baguette (half) with Ham & cheese



SIDE DISHES

Fresh salad
Buttered veggies
Crispy fried potato



YOU CAN ASK FOR **STEAMED RICE**
DON'T FORGET TO ORDER A GLASS OF ANY **DRINK!**

EXCURSION FOOD MENU

BAGUETTE SANDWICHES:

1. Baguette with Tomato, Eggplant, Onion and Lettuce (v)
2. Baguette Ham & Bacon with Tomato, Lettuce & Onion
3. Baguette Ham & Cheese with Lettuce & Cucumber
4. Breaded Fish Fillet Baguette with Lettuce & Tomato
5. Breaded Chicken Fillet Baguette with Lettuce & Tomato
6. Baguette with Hungarian Sausage, Lettuce & Mustard

ASIAN DELIGHT

7. Fried Rice with Vegetables (v)
8. Fried Rice with Pork
9. Fried Rice with Chicken
10. Spring Rolls Vegetables
11. Spring Rolis Pork

Excursions Drinks Included in Your Packed Lunch
2 Cans of Any Choice of Drinks
(Coke, Coke Zero, Sprite, Fanta Orange, Anchor Beer,
Angkor Beer, Cambodia Beer, Soda Water, Tonic Water)

