

The Dining Room

Dinner menu

Western Selection

Starters

Smoked mushroom puree, onion, sherry cream, chives

Shaved fresh vegetables, green, crisp quinoa, green goddess dressing

Mains

Sea bass, lemon oil whipped potatoes, spinach, cherry tomatoes, and basil salad

Or

Cape grim beef tenderloin, Spätzle, mushroom, asparagus, Kampot peppercorn demi

Dessert

Chocolate fondant, cocoa crumbles, yoghurt ice cream

Khmer Flavour

Starters

Sngor jrouk sach kor

Sour beef soup, onion, lime, chili, herbs

Nhom kro-ao chhouk sach mann

Lotus root salad, chicken, lotus seeds, chili dressing

Mains

Bong korng ang

Grilled freshwater prawn, Kompot pepper sauce

Or

Amok trei

Fish “Amok”, fresh coconut milk, Nyoa leaf, egg

Chhar trob

Stir-fried eggplant, chili, garlic, sweet basil

Dessert

Bay dom nerb svay

Mango sticky rice, coconut ice cream, sweet basil