

amansara

Dinner Set Menu

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KHMER FLAVOURS

Stuffed Winter Melon Soup

Bean Vermicelli, Spring Onion, Minced Pork, Garlic

Lotus Root Salad (N)

Shredded Chicken Breast, Carrot, Basil, Saw Mint, Lotus Seeds, Lotus Root, Chilli Dressing

Fish Amok (F, E)

Local Bass Curry With Coconut Cream, Morinda Leaves, Egg

Sautéed Broccolini (C)

Sautéed With Garlic, Oyster Sauce

INTERNATIONAL FLAVOURS

Garden Salad & Fresh Homemade Ricotta (D)

Mixed Lettuce, Cherry Tomatoes, Cucumber, Honey Mustard Dressing, Quinoa, Ricotta Cheese

Or

Prawn Bisque Soup (C, D)

Local Prawns With Tomato, Leek, Carrot, Onion, Garlic, Chives, Sour Cream

Pan-seared Seabass (F, D)

Pan-seared Seabass With Potato, Cherry Tomatoes, Olives, Lemon Butter Sauce

Or

Australian Beef Tenderloin

Grilled Australian Beef With Roasted Potatoes, Mushrooms, Asparagus, Kampot Pepper Sauce

Please refer to the Dessert Menu to select your dessert.

(V) Vegetarian (VG) Vegan (D) Dairy (N) Nuts (G) Gluten (F) Fish (C) Crustaceans (S) Soy (PK) Pork (E) Egg

Please let us know if you have any allergies or special dietary requirements, or if you require any further information.
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Clear Beef Soup

Shredded Raw Beef, Lemongrass, Onion, Mint, Basil, Carrot, Leek

Smoked Fish Salad (F)

Smoked Fish, Watermelon, Mint, Fried Shallots

Seafood Curry (C, F)

Simmered Prawns, Squid, Scallops, Pineapple, Capsicum, Curry Paste, Fresh Coconut Cream

Stir-fried Long Beans (N)

Long Beans, Garlic, Roasted Sesame Seeds, Soy Sauce

INTERNATIONAL FLAVOURS

Salmon Tartare (F)

Salmon, Avocado, Cucumber, Jicama, Mixed Greens, Nori Crumble And Sesame Seeds

Or

Yellow Lentil Soup (V, G)

Yellow Lentils With Leek, Celery And Brown Bread Croutons

Pan-seared Tiger Prawns (C)

Pan-seared Tiger Prawns With Mushroom Risotto And Grilled Asparagus

Or

Chicken Schnitzel (D, G)

Crispy Chicken Breast With Couscous, Carrot, Broccoli, Green Peas, Beans And Tarragon Butter Sauce

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Sour Fish Soup (F)

Red Snapper, Khmer Curry Paste, Coconut Milk, Eggplant

Prawn Salad (C)

Poached Prawns, Tremella Mushroom, Carrot, Coriander, Khmer Dressing

Stir-fried Chicken

Shredded Chicken Breast, Hot Basil, Lemongrass, Shallots, Chilli

Wok-fried Bok Choy (C)

Stir-fried Bok Choy, Garlic, Oyster Sauce

INTERNATIONAL FLAVOURS

Beef Croquette (D, G)

Deep-fried Beef Croquette, Potato, Cheddar Cheese, Fresh Greens

Or

Roasted Potato and Leek Soup (VG, PK, N)

Potato And Leek Soup, Almonds, Olive Oil, Crispy Bacon

Pan-seared Local Bass (D, F)

Pan-seared Local Bass, Vegetable Chowder, Olive Tapenade

Or

Roasted Duck Breast

Roasted Duck Breast With Kabocha Squash, Apple Salad, Pickled Red Cabbage

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Sour Chicken Soup

Chicken Breast, Morning Glory, Hot Basil

Fish Salad (F)

Marinated Bass, Lemongrass, Kaffir Lime, Coriander, Bell Peppers, Roasted Peanuts

Beef Cheek “Saraman” Curry (N)

Simmered Beef, Khmer Curry Paste, Kaffir Lime, Onion, Fresh Coconut Cream, Peanuts

Stir-fried Kailan (C)

Stir-fried Kailan, Garlic, Oyster Sauce

INTERNATIONAL FLAVOURS

French Onion Soup (G, D)

Sautéed Onion, Gruyère Cheese Pastry

Or

Burrata Salad (D)

Burrata Cheese, Tomato, Mixed Lettuce, Balsamic Caviar, Basil, Garlic Crumble

Pan-seared Tuna (F, N)

Pan-seared Tuna, Sesame, Wasabi Sauce, Grilled Okra, Potatoes

Or

Beef Tongue (D)

Slow-cooked Beef Tongue, Truffle Potato, Sautéed Greens, Parmesan Cheese

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