



First Taste

BBQ Salmon gf

soy caramel glaze, katsuobushi broth, spring onion, chili, cherry tomato, sweet potato

9

Squid "Bolognese"

squid fettuccini, khmer spiced Bolognese, garlic chips, grana padano, black olive, olive oil, garden basil

9

Ca Muy gf

ca muy fillet with lemongrass peanut chili sauce, long leaf cilantro, cabbage, fish leaf, frog leaf, lime aioli, sea salt

7

Beef Cheek Siu Mai

slow braised beef cheek, local prawn, ebiko, parsley creme, pickled cauliflower

10

Local Prawn Bisque gf

cream, garden chives, prawn satay

8

Beetroot Gnudi

turmeric and goat cheese sauce, beet root chip, local greens, fried garlic dust

9

Garden Composition vg

created daily inspired by our garden

7

Mango Dragon Fruit Salad vg

compressed dragon fruit, cilantro coconut dressing, shaved mango, apple, long leaf, chili, toasted peanut

8

(v)= vegetarian

(vg)=vegan

(gf)=gluten free

All Prices are Exclusive of 10% VAT, 7.5% Service Charge & 2.5% Eco Fee



Main Taste

Grilled Tey Farms Ribeye gf

aged ribeye, potato cauliflower pave, kampot peppercorn cream, honey mushrooms, rapini
19

Roast Baramundi & Crab

local crab cake, smoked red pepper puree, pickled cabbage slaw, mustard aioli
16

Zucchini "Pappardelle" gf v

basil, grana padano, poached egg, confit tomato, candied black olive, chili
13

Pumpkin Patch gf vg

harissa roasted pumpkin, sikil pak, toasted pepito, pumpkin chipotle mash, pickled okra
12

Pork Belly Cari Saramann gf

braised, red coconut curry, morning glory, steamed rice, tamarind, green bean, peanut
15

Duck Breast

crispy duck breast, garden vegetable stir fry, tamarind sauce, crusted green peppercorn,
spiced carrot and beetroot puree
17

Grilled Tofu Steak "Panzanella" vg

tofu steak, spinach salad, tomato sun flower seed bread, cashew cheese rolls,
pesto dressing
13

Grilled Tiger Prawn & Local Crab gf

tomato relish, coriander, olive oil, sea salt, papaya, crab & mango salad, lemon butter and
wasabi mayo
16

*Our menu is comprised of great local suppliers, organic vegetables from our own garden and some
great farms throughout the world that share our philosophy towards food.*

*In keeping with our philosophy, sometimes we are at the mercy of the markets and certain items
may not be available, we thank you for your understanding.*

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Sweet Taste

6

Banana Rice Fritter

rice crusted banana, caramel ice cream

Coffee Creme Brûlée

chocolate orange walnut biscotti

Chocolate Rosemary Panna Cotta

sweet taro mash, vanilla mango puree, garden mint

Pandan Crepe

Khmer pandan leaf crepe, grated coconut roll, seasonal fruit

Ice Cream & Sorbet by our Good Friends at Lily Cream in Phnom Penh

Ice Cream

chocolate
vanilla
kampot pepper

Sorbet

passionfruit
lime
soursop

Digestif

6

Irish Coffee

coffee, whiskey, cream, brown sugar

Old Fashioned

bourbon, bitters, sugar, orange zest

Toasted Almond

amaretto, kahlua, cream

White Russian

vodka, kahlua, cream

Sweet Wine

Dulzino Moscato

750ml, Chile

24

Anakena Late Harvest Viognier

500ml, Chile

21