



STARTERS & SALADS

Miso-rubbed cucumber, scallions & sesame seeds	\$ 3.0
BBQ pork buns with pickled cucumber	\$ 4.0
Green mango & papaya salad with peanuts & dried shrimp	\$ 4.0
Fried chicken buns with sriracha aioli	\$ 4.0
Crispy spring rolls with minced pork, taro, mushroom, bean sprouts & cashew nuts	\$ 4.0
Salmon & cucumber ribbons with ponzu & rice crisps	\$ 5.0

DUMPLINGS

Chicken & green onion gyoza with soy ginger sauce	\$ 4.0
Pork & shrimp swallowing cloud dumplings with black bean chili oil	\$ 4.0
Fried shrimp & crab wonton with carrot ketchup	\$ 5.0

CHARCOAL GRILL

Miso-grilled glazed eggplant	\$ 3.0
Pork belly skewers with pickled lime and honey (2 pieces)	\$ 4.0
Khmer beef skewers with lemongrass and vegetable pickle (2 pieces)	\$ 4.5
Salt & pepper chicken wings with black vinegar glaze (2 pieces)	\$ 4.5

PLANT-BASED DISHES

Miso-grilled eggplant - topped with spring onion & roasted sesame seeds	\$ 3.0
Vegan gyoza - pumpkin, taro, onion, carrot, mushroom, spring onion, sweet potato with soy ginger sauce	\$ 3.5
Kroeung tofu & veggie skewers - tofu, capsicum, pineapple and shiitake mushrooms marinated in traditional Khmer kroeung paste, served with a fermented lime dipping sauce	\$ 4.0
Wok-tossed green vegetables & cashew nuts - bok choy, broccoli, snow peas, capsicum, green kampot pepper, zucchini & cashews, in chef's secret sauce served with steamed rice	\$ 4.0
Vegan baradon - grilled mushroom, avocado, beetroot, sautéed cherry tomatoes, seaweed, spring onion, pickled ginger, sesame seeds, furikake and steamed rice served with wasabi ponzu sauce	\$ 4.5
Vegetable tempura plate served with a ponzu ginger dipping sauce and vegan mayo	\$ 5.0
Nom krouk - traditional coconut rice dumplings served with carrot ketchup, avocado puree, watercress and micro herbs	\$ 5.0

*In the spirit of Asian street food dishes are served as they are ready in the kitchen, if you prefer your meal in separate courses please inform our team.
Several of our dishes can be adjusted for vegetarians and vegans, please just inform your waiter.*

Prices exclude VAT and service charge

WOK-TOSSED NOODLES

- Stir-fried rice noodles with tamarind, chili sauce, peanuts, bean sprouts, egg, shrimp, garlic chives and soft tofu **\$ 4.0**
- Stir-fried yellow egg noodles with chicken wing, broccoli, bok choy, shitake mushrooms, bean sprouts, celery, garlic, shallots and coriander **\$ 5.0**
- Stir-fried yellow egg noodles with braised pork shoulder, bok choy, sugar snap peas, garlic, shallots, coriander and red chilli **\$ 5.0**
- Spicy sambal noodles with local beef tenderloin, rolled egg omelette, cherry tomatoes, red capsicum, bean sprouts, shallots, coriander & sun dried hot chilli **\$ 6.0**
- Duck char siu noodles with boneless roasted duck leg, Chinese kale, poached egg, sesame seeds & coriander **\$ 6.0**
- Wok-seared kuy teow with shrimp, calamari, egg bok choy, bean sprouts, snow peas, garlic, chives in a garlic chilli sauce **\$ 6.0**

NOODLE SOUP

- Duck noodle soup - boneless roasted duck leg , fresh rice noodles, duck liver wontons in a duck broth full of chive flowers, bean sprouts, ginger, leeks, coriander, shallots & garlic **\$ 6.0**
- 'Three Little Pigs' soup - rice noodle pork broth, pork dumplings, minced pork & roasted pork **\$ 6.0**
- Spiced coconut curry - egg noodles, chicken, shrimp, eggplant, long beans & bean sprouts **\$ 7.0**
- Beef rice noodle soup - broth shank, beef balls, short ribs, onion & bean sprouts **\$ 8.0**

RICE

- Salt fish & chicken fried rice **\$ 4.0**
- Roasted pork char siu with minced pork, boiled egg, Chinese kale, pickled cucumber and coriander **\$ 5.0**
- Beef lok lak with Kampot peppercorns, cherry tomatoes, Khmer watercress & steamed rice **\$ 5.0**
- Red braised duck with radish, shiitake mushrooms, carrot, bok choy & jasmine rice **\$ 7.0**

DESSERTS

- Ice cream per scoop with wafer **\$ 2.0**
- Seasonal fresh fruit platter **\$ 2.0**
- Pandan crepes with mango sticky rice and mango sorbet **\$ 4.0**
- Banana fritters with vanilla ice cream **\$ 5.0**

PLANT-BASED DESSERT

- Nom plae ai - sticky rice dumplings with rock sugar & young coconut crush **\$ 3.0**

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COCKTAILS

ROYALES *(Cocktails with a sparkling wine charger)*

LYCHEE SPARKLER <i>Vodka, lychee, sparkling wine</i>	\$ 5.0
GULF OF SIAM <i>Aged Samai rum, pineapple, lime, five spice syrup, sparkling wine</i>	\$ 6.0
APEROL SPRITZ <i>Aperol, sparkling wine and splash soda water</i>	\$ 6.0
MEKONG 75 <i>Seekers Mekong dry gin, Earl Grey-Jasmine syrup, sparkling wine</i>	\$ 6.0

CLASSICS & TROPICALS

LUCY & RICKY <i>Rum, whiskey, kaffir lime syrup, passion fruit</i>	\$ 4.5
OLD FASHIONED <i>Bourbon whiskey, Fee Brothers Whiskey Barrel-Aged Bitters, red cherries and brown sugar</i>	\$ 4.5
KHMER GINGER MARTINI <i>Ginger infused vodka, lime juice, sugar syrup, Angostura bitter</i>	\$ 4.5
THE WRY GRI <i>Bourbon whiskey, Fernet Branca, mint leaves, sugar syrup, lemon</i>	\$ 4.5
MEKONG MARTINI <i>Seekers Mekong dry gin, dry vermouth, lemon juice</i>	\$ 5.0
WILD ORCHID <i>Vanilla infused vodka, hibiscus riesling syrup, lemon juice</i>	\$ 5.0
KHMER - TAI <i>Samai rum, light rum, rose syrup, lime juice</i>	\$ 5.0
SANGRIA <i>Red wine, brandy, orange juice, lime juice, tropical fruit</i>	\$ 7.5

BRAIN FREEZE *(Frozen cocktails)*

DAIQUIRI <i>White rum, lime juice, sugar syrup</i>	\$ 4.5
CLASSIC MARGARITA <i>Tequila, Cointreau, lime juice</i>	\$ 4.5

BEER *(By the bottle)*

Angkor beer	\$ 2.0
Cambodia beer	\$ 2.0
Beer Lao	\$ 2.5
Kingdom Pilsner	\$ 2.5

TAP BEER

IPA	\$ 2.0
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SPIRITS *(All spirits include a mixer)*

APERITIF <i>Martini Rosso / Dry / Bianco, Campari, Aperol</i>	\$ 3.0 (50ml)
HOUSE SPIRITS <i>Gordon's Gin, Smirnorrff Vodka, Sauza Tequila, Bacardi Rum, Jim Beam, Jack Daniel's, Wild Turkey</i>	\$ 3.0 (50ml)
STANDARD SPIRITS <i>Bombay Sapphire Gin, Absolut Vodka, 42 Below Vodka, Plantation Rum, J.W Red Label, Maker's Mark</i>	\$ 4.0 (50ml)
TOP SHELF <i>Hendrick's Gin, Seekers Mekong Dry Gin, Grey Goose Vodka, Samai Rum, Patron Silver Tequila, ArteNOM 1414, Glenfiddich 12yrs, JW Black Label</i>	\$ 6.0 (50ml)
Glenmorangie 10yrs	\$ 9.0 (50ml)
Hennessy V.S.O.P.	\$ 12.0 (50ml)
DIGESTIF <i>Fernet Branca</i>	\$ 3.0 (50ml)

WINE BY THE GLASS

WHITE WINE: ALLAN SCOTT <i>Sauvignon Blanc, Marlborough, New Zealand</i>	\$ 5.5 gl // \$ 27.0 btl
ROSE WINE: GERARD BERTRAND <i>Grenache Noir/Grenache Gris, Languedoc, France</i>	\$ 5.5 gl // \$ 27.0 btl
RED WINE: CHATEAU LOUMELAT <i>Merlot/Cabernet Sauvignon, Bordeaux, France</i>	\$ 6.5 gl // \$ 32.0 btl
SPARKLING WINE: CUVÉE JEAN LOIS BRUT <i>Blanc de Blancs, Cotes de Gascogne, France</i>	\$ 4.0 gl // \$ 20.0 btl

WINE BY THE BOTTLE

WHITE WINE

BOUCHARD PERE ET FILS <i>Chardonnay / Aligote, Bourgogne, France</i>	\$ 25.0
YALUMBA "Y SERIES" <i>Pinot Grigio, Barossa Valley, Australia</i>	\$ 25.0
ALLAN SCOTT <i>Sauvignon Blanc, Marlborough, New Zealand</i>	\$ 27.0
DR LOOSEN <i>Riesling, Pfalz, Germany</i>	\$ 36.0

VEGAN RED WINE

THE STUMP JUMP <i>Grenache - Shiraz - Mourvedre, McLaren Vale, Australia</i>	\$ 30.0
PURATO <i>Nero D'Avola, IGT, Sicilia, Italy</i>	\$ 30.0

ROSE WINE

SACHA LICHINE LE POUSSIN <i>Grenache / Cinsault, Pays d'Oc, France</i>	\$ 30.0
CAVES D'ESCLANS WHISPERING ANGEL <i>Grenache / Cinsault, Cotes de Provence, France</i>	\$ 65.0

RED WINE

BOUCHARD PÉRE ET FILS LES DEUX LOUPS <i>Coteaux Bourguignons AOP Pinot Noir/Gamay, France</i>	\$ 25.0
YALUMBA "Y SERIES" <i>Shiraz / Viognier, Barsossa Valley, Australia</i>	\$ 25.0
BANFI "COL DI SASSO" <i>Cabernet Sauvignon, Tuscany, Italy</i>	\$ 28.0
CHATEAU HAUT SAINT-BRICE <i>Merlot / Cabernet Sauvignon, St Emilion, France</i>	\$ 49.0

SPARKLING WINE

PROSECCO BIANCO <i>Bottege, Il Vino Dei Poeti, Italy</i>	\$ 30.0
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NON-ALCOHOLIC BEVERAGES

MOCKTAILS

PINEAPPLE-CLOVE <i>Pineapple juice, five-spice syrup, soda</i>	\$ 3.0
SPICY GINGER <i>Ginger, five-spice syrup, soda</i>	\$ 3.0
PINEAPPLE GINGER <i>Pineapple juice, ginger, lime juice, mint leaves, honey</i>	\$ 3.0
ANGKOR SMILE <i>Pineapple juice, orange juice, lime juice, sugar syrup, mint syrup</i>	\$ 3.0
LIME SODA	\$ 3.0

FRESH JUICES

Coconut juice	\$ 2.0
Watermelon juice	\$ 2.0
Passionfruit juice	\$ 2.0
Lime juice	\$ 2.0
Orange juice	\$ 3.0

FRUIT SHAKES

Avocado fruit shake	\$ 3.0
Coconut fruit shake	\$ 3.0

SOFT DRINKS

Coke	\$ 1.5
Coke Zero	\$ 1.5
Soda water	\$ 1.5
Tonic water	\$ 1.5
Ginger ale	\$ 1.5
Sprite	\$ 1.5
Fanta orange	\$ 1.5
Herbal tea	\$ 2.0
Ginger Beer	\$ 4.0

MINERAL WATER

Kulen water 500ml	\$ 1.0
Kulen water 1.5L	\$ 3.0

SPARKLING WATER

San Pellegrino 500ml	\$ 3.5
San Pellegrino 1L	\$ 6.0

TEA & COFFEE

HOT / ICED COFFEE

Single / Double espresso	\$ 2.0
Black coffee	\$ 2.0
Cappuccino	\$ 2.5
Latte	\$ 2.5
Flat white	\$ 2.5
Coconut latte	\$ 3.0
Coconut cappuccino	\$ 3.0
Chocolate	\$ 3.0

HOT / ICED TEA

Mint tea	\$ 2.0
Jasmine tea	\$ 2.0
Lemongrass tea	\$ 2.0
Ginger and honey tea	\$ 2.0
Revitalize tea	\$ 2.0
Healing tea	\$ 2.0
Refreshing tea	\$ 2.0

PROBIOTICS

Locally made organic fermented tea by fermenters kitchen

Kombucha Tea : Ginger, Tumeric and Kampot Pepper	\$ 4.0
Kombucha Tea : Organic Mint	\$ 4.0