

**Seasonal menu - 295 kr pr person**

Sometimes sharing is caring,

Mains are served family style for the table to enjoy together with rice  
**(chosen by the whole table)**

**Please notify your waiter if you would like your dishes spicy and if you have any allergies**

**Starters**

***Mi sroui*** - Crispy noodles topped with saucy stir-fried seafood

***Sach Koh Teuk Prahok***, Grilled sirloin steak served with a sauce made on fermented fish (called prahok), lemongrass, galangal and kaffir lime leaf

**Mains**

***Plouv Morn Teum*** - Steamed de-boned chicken leg stuffed with glass noodles, chicken mince and wood ear fungus

***Khmer Cuisine Salad*** A salad of finely sliced seasonal vegetables with roasted peanuts, glass noodles & lemongrass topped with fresh herbs dressed with aromatics & fish sauce

***Dessert***, dessert of the day

**Vegan Menu**

**Starter**

***Num Omsom*** Steamed glutinous rice cake filled with chives and mung beans served with tamarind dipping sauce

***Char misur*** Stir-fried glass noodles with wood ear fungus and beancurd

**Mains**

***Mi sroui*** - Crispy noodles topped with saucy stir-fried vegetables  
( without rice )

***Khmer Cuisine Salad*** A salad of finely sliced seasonal vegetables with roasted peanuts, glass noodles & lemongrass topped with fresh herbs dressed with aromatics & tamarind

***Dessert***, dessert of the day