

Starters & Fritures

Rouleaux

Cambodian spring rolls filled with ground pork, crushed peanut, beanthread noodles, carrot and onion; served with fresh greens and herbs for wrapping and tuk Trey on the side for dipping...8.95

Nataing

Ground pork simmered in coconut milk with sliced garlic, crushed peanuts and chili pods; served with crispy jasmine rice...8.95

Friture de Calmars et Petite Salade Fraîcheur

Crispy fried calamari with a salad of red beet, cucumber, red onion and baby spinach dressed with balsamic vinaigrette...11.95

Soups

- à la Française •

Chilled Avocado Citrus Soup

Freshly squeezed orange and lime juices, avocado, tomato, and button mushroom; garnished with cilantro...8.75

- à la Cambodgienne •

S’gnao Mouan

Cambodian chicken soup with chicken breast, lime juice, lemongrass; garnished with Asian basil and scallion...8.25

Somlah Machou

A tangy soup with tiger shrimp and plum tomatoes; garnished with fried garlic and "French" mint...8.75

B’baw Mouan

A hearty rice soup with chicken breast, cilantro, scallion, bean sprouts, fried garlic and lime wedge...8.25

Soupe Phnom-Penh (Kuy Tieu)

The traditional Khmer noodle soup with sliced and ground pork, bean sprouts and fried garlic; garnished with cilantro, scallion and salted cabbage...8.75

Sal ads

- à la Cambodgienne •

Avocat Kanthor**

A timbale of diced, fresh, raw tuna, avocado, lemongrass, shallot and “French” mint; tossed in a dressing of galangal, garlic, shallot, fish sauce, rice vinegar and peanuts; with baby greens...10.95

Nyoum Peng Pah

Tomato salad with chicken breast, cucumber, red onion, frisée, peanuts, mint and Asian basil; dressed with spicy Kampot sauce...8.75

Salade Cambodgienne

Shredded cabbage, carrot and chicken with red bell pepper, onion, crushed peanut, mint, Asian basil and tuk Trey...7.95

- à la Française •

Salade aux Champignons Persillés

Boston lettuce, avocado, frisée, cherry tomato, King oyster mushroom “persillé” and mustard vinaigrette; topped with croutons...9.95

Salade de Chèvre au Betterave Rouge

A timbale of diced red beet, Fuji apple, Vermont goat cheese and toasted walnut on a bed of baby spinach dressed with balsamic vinaigrette...9.75

Salade Verte

Baby green mix with sliced plum tomatoes dressed with our house vinaigrette...5.50 / 7.95

Entrées: Steamed & Braised

- à la Cambodgienne •

Amok Royal

A Cambodian signature dish - a spicy, custard-like preparation of fresh crab, bay scallops, grouper and shrimp with coconut milk and complex Khmer seasonings; steamed in a banana leaf cup and garnished with cilantro and red bell pepper...19.95

Keing d’Ananas

Sliced pork braised in a fragrant broth with kaffir lime, lemongrass, coconut milk, chili pods, shrimp paste and smoked fish; with fresh pineapple and lime juice...16.95

Bamboo Basket of Steamed Vegetables

Steamed asparagus, baby bok choy, yellow squash, snow peas, eggplant & red bell pepper...6.50

Entrées: Gril l ed & Broil ed

- à la Française •

Pavé de Bœuf Grillé au Beurre Composé**

Grilled center cut sirloin steak with a nutty blue cheese butter with sweet dates ; with a red Burgundy reduction, mashed potatoes and dressed frisée salad...27.95

- à la Cambodgienne •

Filet de Cabillaud Noir Grillé et Caramélisé

Wild Alaskan black cod filet, lightly glazed with mushroom soy; served with wild lime rice, a ginger-coconut sauce and sweet pepper relish...29.95

Trey Ang

Grilled 10oz deboned trout marinated in lime juice, garlic and jalapeño; served with green papaya salad and a chili and lime tuk Trey; garnished with fried leeks...19.50

Suggested Wine Pairings

glass \$7.95, bottle \$29.95

Wines with Sal ads, Fish & White Meats

2007 Gruner Veltliner, Sepp Moser
(Wachau, Austria) An elegant, concentrated white

2006 Riesling, Pierre Sparr
(Alsace, France) Dry, with citrus and mineral

2006 Inzolia, Zabu
(Sicily) A sophisticated white from an ancient cultivar

2007 Sauvignon Blanc, Arona
(Marlborough, New Zealand) Bright fruit, crisp acidity

Wines with Red Meats & Rich Sauces

2007 Malbec, Gascon
(Mendoza, Argentina) Full bodied, spicy red

2005 Rioja, Gran Familia
(Rioja, Spain) Concentrated red with a touch of pepper and spice

Wines to Share (that pair with most Dishes)

2006 Côtes du Rhône Blanc, J-L Columbo
(Rhône Valley, France) Dense white with ripe peach and pear

2006 Nebbilo del Langhi, Guidobono
(Piemonte, Italy) Dark red fruit,silky tannins, dry finish

Entrées: Seared & Sautéed

- à la Cambodgienne •

Poulet à la Citronnelle

Sliced chicken breast sautéed with lemongrass, onion, red bell pepper and scallion; sprinkled with freshly roasted, crushed peanuts...16.95

Loc Lac**

Sautéed, cubed beef tenderloin, lightly caramelized in black pepper, garlic and mushroom soy; served over shredded lettuce with a lime and black pepper dipping sauce...19.50

Curry de Crevettes

Curry with natural shrimp, asparagus, baby bok choy, eggplant, snow peas, red bell pepper and yellow squash...18.95

Médallions de Lotte au Citron Vert

Seared monkfish medallions with a fragrant sauce of slivered wild lime leaves, lemongrass, jalapeno and shallot over a bed of stir-fried julienned cabbage, carrot and snow peas...19.95

Mee Siem au Poulet

Rice noodles sautéed in a sauce of shredded chicken breast, tofu, garlic, salted soy beans, pickled shallot, Chinese chive, bean sprouts and red bell pepper; with shredded omelet...14.95

Crevettes Amrita

Natural shrimp sautéed in a lightly sweet Cambodian satay sauce with coriander, cumin, cardamom, galangal, cinnamon, ginger, peanuts, star anis and lemongrass; with button mushroom, onion and scallion...18.95

Trey Tuk Peng Pah

Crispy Asian grouper filet served with a tangy broth of fresh plum tomatoes, garlic, shallot, rice vinegar and fish sauce; garnished with fried shallot and cilantro...17.95

Saiko Cha K’Dao

Sliced tender beef sautéed in a spicy lemongrass sauce with Asian basil, julienned cubanelle and jalapeno peppers...17.95

- à la Française •

Poulet Rôti et Gratin Dauphinois

Roasted bone-in chicken breast with a mushroom red wine reduction, potato gratin and sautéed leeks and spinach...18.95

Coquilles St Jacques

Pan-seared dry sea scallops served with gratin Dauphinois, wild mushroom, spinach and a tangy blood orange cream sauce - 24.95

Filet de Sole, Beurre Noisette aux Câpres

Seared filet of sole over mashed potatoes and wilted spinach; with a caper and lemon brown butter sauce...25.95

Saumon Pané aux Pâtes Fraiches

Atlantic salmon filet lightly coated with breadcrumb and seared golden; with fresh lemon fettucini tossed in a creamy clam sauce with mushroom and leeks; topped with a spicy fresh tomato and cilantro “salsa” ...24.95

Filet de Thon Saisi aux Deux Coullis Pimentés**

Rare, pan-seared tuna loin encrusted with bread crumbs; sliced over spiced red and green chili cream sauces with crisped pear and scallion ravioli...28.95



Please note that a gratuity of 18% will be added for parties of seven or more persons.

** Government Advisory: “Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.”

Vegan

- Starters and Salads •

Vegetarian Rouleaux

Cambodian spring rolls with shitaake mushroom, carrot, onion, bean sprout, peanut and beanthread; served with fresh greens and herbs and vegetarian tuk Trey...8.95

Chilled Avocado Citrus Soup

Freshly squeezed orange and lime juices, avocado, tomato, and button mushroom; garnished with cilantro...8.75

Salade aux Champignons Persillés

Boston lettuce, avocado, frisée, cherry tomato, King oyster mushroom "persillé" and mustard vinaigrette; topped with croutons...9.95

Salade Verte

Baby greens with sliced plum tomatoes; dressed with our own vinaigrette...5.50/7.95

Salade au Betterave Rouge

A timbale of diced red beet, Fuji apple, toasted walnut on a bed of baby spinach dressed with balsamic vinaigrette...9.75

Vegetarian Salade Cambodgienne

Shredded cabbage and carrots with red bell pepper, onion, peanuts, mint, Asian basil and vegetarian tuk Trey...7.95

- Entrées •

Organic Tofu Amrita

Organic tofu, flash-fried and sautéed in a lightly sweet Cambodian satay sauce with coriander, cumin, cardamom, galangal, cinnamon, ginger, peanuts, star anis and lemongrass; with button mushroom, onion and scallion...16.95

Organic Tofu Citronnelle

Organic tofu, flash-fried and sautéed in lemongrass sauce with onion, peas, red bell pepper, scallion & peanuts...16.95

Curry de Légumes

A vegetable curry sauté with eggplant, asparagus, baby bok choy, red bell pepper, snow peas and yellow squash...14.95

Vegetarian Mee Siem

Rice noodles sautéed in a sauce of sliced tofu, garlic, salted soy, pickled shallot, Chinese chives, bean sprouts and red bell pepper; garnished with a lime wedge...14.95

Bamboo Basket of Steamed Vegetables

Steamed asparagus, baby bok choy, yellow squash, snow peas, eggplant & red bell pepper...6.50

Gluten-Free Menu

Please ask your waiter for our menu of gluten-free dishes.



** Government Advisory: "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

Many of our Cambodian dishes are served either mild or spicy; please advise your server of your preference. Sides of hot sauces are available upon request to enliven your meal.

tasting menu

Three course with Cambodian entrées: \$29.95, three course with French entrées: \$36.95 (prices per person, tax & gratuity not included)

Please select one item from each course

Starter

Chilled Avocado Citrus Soup (vegan)

Freshly squeezed orange and lime juices, avocado, tomato, and button mushroom; garnished with cilantro

Brochettes de Porc au Noix de Coco

Grilled pork tenderloin brochettes enrobed in lemongrass and grated fresh coconut; served with a green papaya and baby arugula salad

Rouleaux (available vegan with shiitake mushrooms)

Cambodian spring rolls filled with ground pork, crushed peanut, beanthread noodles, carrot and onion; served with fresh greens and herbs for wrapping and tuk Trey for dipping

Salade de Chèvre au Betterave Rouge (available vegan)

A timbale of diced red beet, Fuji apple, Vermont goat cheese and toasted walnut on a bed of baby spinach dressed with balsamic vinaigrette

Salade Cambodgienne (available vegan)

Shredded cabbage, carrot and chicken with red bell pepper, onion, crushed peanut, mint, Asian basil and tuk Trey

Entrée

- à la Cambodgienne •

Poulet à la Citronnelle (available vegan)

Sliced chicken breast sautéed with lemongrass, onion, red bell pepper and scallion; sprinkled with freshly roasted, crushed peanuts

Crevettes Amrita (available vegan)

Natural shrimp sautéed in a lightly sweet Cambodian satay sauce with coriander, cumin, cardamom, and other spices; with button mushroom, onion and scallion

Trey Tuk Peng Pah

Crispy Asian grouper filet served with a tangy broth of fresh plum tomatoes, garlic, shallot, rice vinegar and fish sauce; garnished with fried shallot and cilantro

Saiko Cha K'Dao

Sliced tender beef sautéed in a spicy lemongrass sauce with Asian basil, julienned cubanelle and jalapeno peppers

- à la Française •

Pavé de Bœuf Grillé au Beurre Composé**

Grilled center cut sirloin steak with a nutty blue cheese butter with sweet dates; with a red Burgundy reduction, mashed potatoes and dressed frisée salad

Poulet Rôti et Gratin Dauphinois

Roasted bone-in chicken breast with a mushroom red wine reduction, potato gratin and sautéed leeks and spinach

Saumon Pané aux Pâtes Fraîches

Atlantic salmon filet lightly coated with breadcrumb and seared golden; with fresh lemon fettucini tossed in a creamy clam sauce with mushroom and leeks; topped with a spicy fresh tomato and cilantro "salsa"

Filet de Thon Saisi aux Deux Coullis Pimentés**

Rare, pan-seared tuna loin encrusted with bread crumbs; sliced over spiced red and green chili cream sauces with crisped pear and scallion ravioli

Dessert

Mousse aux Fruits de Passion

Refreshingly tart and sweet passion fruit mousse served in an almond lace cup; garnished with fresh pineapple macerated in dark rum, sugar and lemon juice

Le Pêché au Chocolat

A rich, creamy, chocolate truffle cake perfectly paired with raspberry sauce

