



Food Menu

Grill



\$9

Tiger prawn 180.gr



\$7

Squid 180.gr



\$7

Chicken Wing 300.gr



\$7

Chicken Leg 300.gr



5

Australian Lamb Steak 180.gr

11



6

Australian Lamb rack 180.gr

16



7

Australian Beef short rib 200.gr

12



8

USA Beef short rib 200.gr

17



9

Kangaroo Steak 180.gr

13



10

Cambodian Beef kabab 180.gr

9

Set Menu

Khmer Set (Deluxe)

Salad

Crispy vermicelli with minced pork and fresh spring roll

Soup

Sour prawn with lemon grass broth

Main Course

Grilled pork chop with coriander
Fried beef with black pepper
Fried pok choy with garlic oyster sauce
Steamed jasmine rice

Dessert

Symphony of khmer sweet

\$18



Khmer Set (Premier)

Salad

Grilled beef salad and papaya salad with grilled prawn

Soup

Sour chicken with coconut milk

Main Course

Grilled beef skewer with khmer spice
Braised river fish fillet with palm sugar and morning glory
Fried kale with garlic oyster sauce
Steamed jasmine rice

Dessert

Symphony of Khmer Sweet

\$25

Western Set (Deluxe)

Salad

Poached prawn with cocktail salad and crispy fish on dragon fruit

Soup

Asparagus cream soup

Main Course

Grilled Beef medallion with green pepper corn, ball potatoes and butter broccoli, cauliflower

Dessert

Ginger cream brule' and fresh fruit platter



\$18



Western Set (Premier)

Salad

Caesar with smoked salmon and beef tar tar

Soup

Potatoes cream soup

Main Course

Grilled duck breast with red wine reduction and grilled zucchini, butter asparagus, parsley potatoes

Or

Braised salmon steak with wine cream sauce, pumpkin purees, curd vegetable

Dessert

Deep-fried ice cream with fresh fruit platter

\$25

À la Carte

ALA CARTE

SALAD

Banana flower salad with chicken 6.5

Tossed of julienned banana flower, White cabbage, Basil, Roasted peanut, Slightly spicy Khmer dressing and grilled chicken

Green papaya salad with poached prawn 7

Shredded green papaya, White cabbage, Carrot, Mixed herbs with slightly spicy Khmer dressing, Roasted peanut and poached prawn

Salmon & crispy wonton 7

Crispy wonton, Smoked salmon, Bean sprout, Fresh tomato, Water cress, Caper, Mint leaf with lemon dressing

Caesar salad with chicken 7.5

Romaine lettuce, Bacon, Tossed with Caesar dressing topped parmesan cheese

SOUP

Beef sour soup 5.5

Beef soup with tamarind juice, Morning glory and Khmer spice

Asparagus cream soup served with garlic bread 5.5

Thick & creamy of asparagus soup topped with garlic bread

Pumpkin cream Soup 5.5

Puree pumpkin soup with garlic bread

Potato & leek soup 5.5

Thick & creamy of white part potato & leek soup topped with garlic bread

Tom yam Kong 6.5

Traditional Thai hot and sour soup with lemon grass, Prawn, Mushroom, Onion, Fresh tomatoes

PASTA, RICE AND NOODLES

Fried daily vegetable with black pepper (V/G) 6.5

Wok-fried vegetable with vegetarian oyster sauce

Shrimp fried rice 7

Wok-fried cooked rice with diced vegetable and shrimp

Linguine, Spaghetti, Fettuccine, Penne 7.5

With choice of sauce: Bolognese, Carbonara, Pesto, tomato Sauce, Spicy Prawn

FISHES & SEAFOOD

Traditional fish Amok 9.5

Local delicious fish fillet cooked in coconut milk & lemon grass herb paste

Seafood curry 9.5

Traditional seafood cooked in dried chili paste and coconut milk served with steamed rice

River fish fillet with sweet & sour sauce 9.5

Pan-fried 'Tonle' sap river fish fillet with tamarind juice, Bok choy & steamed rice

Pan-fried salmon steak 16

Cooked Salmon fillet served with butter lemon sauce & Vegetable root

Poached salmon fish fillet with lemon sauce 16

Poached salmon fillet, Baby spinach, Potato with lemon sauce



ALA CARTE

MEAT & PAULTRY

Grilled pork chop 12

Pan-grilled pork chop served with grain mustard sauce, ball Potato and broccoli

Silk Café' grilled 23

Grilled Australian beef medallion wrapped with bacon and pan-fried prawn

Black pepper lamb 14

Singaporean wok-fried lamb with famous black pepper sauce served with steamed rice

Five spices duck breast 16

Baked Chinese five spice duck breast with hoisin sauce, fried potato and French bean

Grilled chicken breast 12

With red capsicum sauce, butter vegetable and ball potato

Beef tenderloin 23

Seared Australian beef tenderloin with pepper sauce, ball potato and bacon green bean

DESSERTS

Ginger cream brule' 5

Pumpkin cheese cake 5

Steamed pumpkin custard 5

Deep-fried ice cream with fruit tempura 5

Sweeten banana in coconut milk 4.5

Seasonal fresh fruits 4.5



Express Dish



Mee Goreng
USD 7



Siem Reap Mekatang
Choice of meat: Beef, Chicken or Pork
USD 6.50



Pad Thai
USD 7.50



Nasi Goreng
USD 7



Pasta
Choice of Sauce: Bolognese,
Carbonara or tomato sauce
USD 8



Seafood Hor fun
USD 7



Hainanese Chicken Rice
USD 7



Fried Rice
Choice of meat: Beef, Chicken
Pork or seafood
USD 7



Cambodian Beef Lock Lack
USD 8.50



Pad Kra Pao
USD 7