



# 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