



SMALL PLATES SELECTION (THREE DISHES PER PLATE)

KHMER

\$7

Beef Skewer with Green Papaya Pickles
Deep fried Chicken and Coconut Spring Roll
Green Mango Salad with Dried Snake

VEGETARIAN

\$7

Cauliflower Warm Mousse with Sesame and Pesto
Deep Fried Potato with Roasted Garlic Aioli
Grilled Capsicum Salad with Parmesan Shaves

CONTEMPORARY

\$8

Deep Fried Risotto with Smoked Salmon and Curry Paste
Bacon Panna Cotta with Basil Seed Salad and Cherry Dressing
Pan Fried Prawn with Tamarind Cream and Apple

CHEESE

\$9

Gorgonzola with Crushed Cherry Tomato and Cracker
Crêpe with Brie Cheese, Caramelized Apple and Cumin
Marinated Goat Cheese with Honey and Garam Massala

SALAD

Eggplant and Feta Cheese Salad with Herbs				\$6
Japanese Grilled Beef Salad with Crispy Vermicelli				\$6
Fresh Pepper Corn Fish Cake with Thai Style Salad and Smoked Tomato Relish				\$7
Prawn and Pomelo Salad with Toasted Coconut				\$7
Smoked Salmon and Citrus Salad with Dill				\$8
Fresh Mozzarella and Tomatoes Caprese with Fresh Basils				\$8
Duck Confit and Foie Gras Terrine with Mango Salsa				\$10
AHA Mixed Salad	Small	\$2	Big	\$4

MAIN DISHES

Chicken with Curry Paste and Pineapple	\$7
Calamari with Fresh Pepper Corn	\$6
Pork with Braised Ginger	\$6
Vegetables with Lemon, Dried Tomato and Basil	\$6
Prawn with Herbs, Sesame and Chili Flake	\$8
Pan Fried Buttercat Fish with Three Classic Khmer Pickles	\$11
Australian Beef Sirloin with Three Classic Khmer Sauces	\$16
Jasmine Rice Coated Salmon Filet with Lemon Coconut Sauce and Tamarind Reduction	\$16

DESSERT

\$3

Honey Comb Ice Cream
Steamed Chocolate Cake with Raspberry Sorbet
Chocolate and Peanut Dumpling with Passion Fruit Sorbet
Pandan Leaf and Sticky Rice Crème Brûlée

Café Gourmand \$6