

VILLA 5 DEGUSTATION MENU FOR APRIL & MAY

Num Krok

A traditional khmer gluten free and coconut with crab meat, spring onion mayo and coconut sauce



35200r / 8.50\$

Plear Trei

Khmer fish carpaccio, Kepi Phev vinaigrette lime oil, roasted coconut flug, crispy shallot and mixed fresh herb



51700r / 12.50\$

Borbor Phe

Green fish soup, pan-fried Hokkaido scallop, glaze vegetable



62100r / 15.00\$

Bong Kong Ang

Grilled Takeo lobster, with truffle sticky rice, yellow mung bean



11800r / 28.00\$

Beef Saraman

Slow Cook Australian Short-Rib in Curry Saraman, pumpkin purée and Chimchurri sauce



93100r / 22.50\$

Smoked Duck breast & Emerald Sauce

Grilled smoked duck breast with Emerald sauce, snow pea, mashed potato



93100r / 22.50\$

Borbor Tnout

Palm fruit & coconut sticky pudding, palm fruit, pappardelle, lime and yogurt ice cream



35200r / 8.50\$



DEGUSTATION MENU

7-Course 89\$

AMUSE BOUCHE

STARTERS

Num Krok

A traditional khmer gluten free and coconut with crab meat, spring onion mayo and coconut sauce

Plear Trei

Khmer fish carpaccio, Kepi Phev vinaigrette lime oil, roasted coconut flag, crispy shallot and mixed fresh herb

SOUP

Borbor Phe

Green fish soup, pan-fried Hokkaido scallop, glaze vegetable

MAIN COURSE

Bong Kong Ang

Grilled Takeo lobster, with truffle sticky rice, yellow mung bean

Beef Saraman

Slow Cook Australian Short-Rib in Curry Saraman, pumkin purée and Chimchurri sauce

Smoked Duck breast & Emerald Sauce

Grilled smoked duck breast with Emerald sauce, snow pea, mashed potato

DESSERT

Borbor Tnout

Palm fruit & coconut sticky pudding, palm fruit, pappardelle, lime and yogurt ice cream



DEGUSTATION MENU

5-Course 69\$

AMUSE BOUCHE

STARTERS

Plear Trei

Khmer fish carpaccio, Kepi Phev vinaigrette lime oil, roasted coconut flag, crispy shallot and mixed fresh herb

SOUP

Borbor Phe

Green fish soup, pan-fried Hokkaido scallop, glaze vegetable

MAIN COURSE

Beef Saraman

Slow Cook Australian Short-Rib in Curry Saraman, pumkin purée and Chimchurri sauce

Smoked Duck breast & Emerald Sauce

Grilled smoked duck breast with Emerald sauce, snow pea, mashed potato

DESSERT

Borbor Tnout

Palm fruit & coconut sticky pudding, palm fruit, pappardelle, lime and yogurt ice cream