IN-VILLA DINING

7				7
b	r	0	α	М
$\boldsymbol{\sigma}$	/	C	a	u

STONE GROUND WHOLE WHEAT SOURDOUGH spent crisps, kefir cultured butter ROSEMARY FOCACCIA kampot salt, extra virgin olive oil	3
starters	
SASHIMI OF COBIA fresh coconut cream, green chili, pomelo, sweet basil, lime leaf	16
CHILLED SPICED GREEN TOMATO SOUP mud crab, cultured cream, charred cucumber	16
$ LIGHTLY \ CURED \ PINK \ SNAPPER \ \ ginger, \ green \ mango, \ peanut, \ smoked \ fish, \ crispy \ garlic $	14
MAKI ROLLS cucumber, daikon, avocado, enoki mushroom, tamarind and lemongrass	12
s a l a d s	
COCONUT POACHED CHICKEN banana blossom, smoked fish, compressed cucumber, trout roe	16
RAW GREEN BOWL broccolini, avocado, shiitake, cucumber, cabbage-ginger kraut, cashew dressing	14
MIANG OF MUD CRAB prawn, pomelo, coriander, peanuts, lime leaf, red chili Koh Kong	15
s a n d w i c h e s	
NUM PANG PATE red roasted pork, chicken liver parfait, crisp pork ears, chili sambal, pickles	15
BEEF and BACON BURGER aged cheddar, caramelized onion, tomato relish, toasted brioche	17
CHICKEN KATSU SANDO fried organic chicken, shaved cabbage and apple slaw, lemon mayonaisse	16
pasta and noodles	
HAND ROLLED STROZZAPRETTI smoked mussel butter, Takeo lobster, toasted nori	19
WHOLE EGG SPAGHETTI blue swimmer crab, garlic, chili, tomato, basil	17
SAMLOR KHMER hand-made noodles, slipper lobster, water lily, banana blossom, fresh herbs	16
grill	
BARBECUED YOUNG CHICKEN peanut satay, cabbage and cucumber pickles, rolled flat breads	24
CAPE GRIM SCOTCH FILLET horseradish creme, herb pistou, lemon	38
main plates	
PAN-FRIED CORAL GROUPER broccoli and garlic puree, river prawns, flowering chives, coriander oil	26
BRAISED SHORT RIB Minang-style rendang, gingered pumpkin, cucumber pickles, coriander, lime	21
PEA EGGPLANT AND COCONUT GREEN CURRY snake bean, bean curd, Kampot pepper, sweet basil	20
s i d e s	
MARINATED CUCUMBER SALAD sesame dressing, sunflower seeds, seaweed	6
FRIED BATTAMBANG RICE organic chicken, egg white, toasted sesame, crispy garlic	6
TRIPLE COOKED HAND-CUT CHIPS chili salt, aioli	6
GREEN LEAVES, SOFT HERBS shaved fennel, radish, apple cider vinaigrette	6