

TREE

bread

STONE GROUND WHOLE-WHEAT SOURDOUGH <i>spent crisps, cultured butter</i>	3
ROSEMARY FOCACCIA <i>Kampot salt flakes, extra virgin olive oil</i>	3

starters

KHMER SPICED CHICKEN WINGS <i>scallop, ginger, caramelized pineapple</i>	13
SASHIMI OF COBIA <i>fresh coconut cream, green chili, pomelo, sweet basil, lime leaf</i>	16
LIGHTLY CURED ATLANTIC SALMON <i>ginger, orange, hot mint, iceberg, crispy fish</i>	14
MAKI ROLL <i>cucumber, daikon, avocado, enoki mushroom, tamarind and lemongrass</i>	12

salads

MIANG OF MUD CRAB <i>betal leaves, prawn, pomelo, coriander, peanuts, lime leaf, red chili Koh Kong</i>	15
COCONUT POACHED FREE-RANGE CHICKEN <i>banana blossom, smoked fish, cucumber, salmon roe</i>	16
RAW GREEN BOWL <i>broccolini, avocado, shiitake, sprouted lentils, cabbage-ginger kraut, cashew dressing</i>	14
POKE BOWL OF MARINATED SALMON <i>kim chi, Koshihikari rice, radish, avocado, cucumber, furikake</i>	17

sandwiches

NUM PANG PATE <i>red roasted pork, chicken liver parfait, crisp pork ears, chili sambal, pickled vegetables</i>	15
POACHED RIVER PRAWNS <i>tartare sauce, watercress and iceberg, avocado, white loaf, house made crisps</i>	13
GRASS-FED BEEF AND BACON BURGER <i>gruyere, pickle, toasted brioche, hand cut chips, aioli</i>	17

pasta and noodles

WHOLE-EGG SPAGHETTI <i>prawn, cherry tomato sugo, chili, garlic, basil, tomato oil</i>	17
SAMLOR KHMER <i>hand-made noodles, slipper lobster, water lily, banana blossom, fresh herbs</i>	16

main plates

SEA BASS <i>Cambodian style kuri sauce, coconut sambal, fried curry leaves, steamed Battambang rice</i>	23
GRILLED WHOLE SQUID <i>pork and scallop relish, green onions, fermented chili</i>	21
PAN FRIED CORAL GROUPER <i>broccoli garlic puree, river prawns, flowering chives, coriander oil</i>	26
FISH AND CHIPS <i>lightly battered red snapper, triple cooked hand-cut chips, tartare sauce, seaweed salt</i>	21

sides

MARINATED CUCUMBER SALAD <i>sesame dressing, sunflower seeds, nori</i>	6
BRAISED LONG BEANS <i>morning glory, broccolini, green tomato, miso, ginger</i>	6
FRIED BATTAMBANG RICE <i>organic chicken, egg white, toasted sesame, crispy garlic</i>	6
TRIPLE COOKED HAND-CUT CHIPS <i>spiced salt, aioli</i>	6
GREEN LEAVES, SOFT HERBS <i>shaved fennel, radish, apple cider vinaigrette</i>	6

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STONE GROUND WHOLE WHEAT SOURDOUGH <i>spent crisps, cultured butter</i>	3
ROSEMARY FOCACCIA <i>kampot salt, extra virgin olive oil</i>	3
PECORINO GRISSINI <i>shaved San Daniele prosciutto bottarga</i>	7

starters

KAMPOT MUD CRAB AMOK <i>young coconut, noni leaf, Khmer spices, Battambang rice</i>	17
CRUDO OF COBIA <i>oyster cream, turnip, flowering chive, pink pepper, tamarind</i>	15
SLOW COOKED ORGANIC PORK <i>fermented turnip, cauliflower cream and crisps, radicchio</i>	16
GLAZED EGGPLANT <i>shiitake mushroom, salted radish, nasturtium, mushroom broth</i>	14
HAND ROLLED STROZZAPRETTI <i>smoked mussel butter, Takeo lobster, toasted nori</i>	19
CHILLED SPICED GREEN TOMATO SOUP <i>mud crab, cultured cream, cucumber, apple</i>	16

main plates

CAPE GRIM EYE FILLET <i>masterstock turnip, shiitake mushroom, smoked tongue, flowering chives</i>	38
CORAL GROUPER <i>white onion, mud crab, river prawn, young leek,</i>	27
BRAISED BEEF SHORT RIB <i>silken eggplant, furikake, mustard greens</i>	26
MUSHROOM, BEAN CURD and GINGER DUMPLINGS <i>braised daikon, seaweed dashi</i>	22
SLOW ROASTED ORGANIC CHICKEN <i>corn custard, sprouted legumes, confit leg, purslane</i>	25

sides

FRIED BATTAMBANG RICE <i>steamed mud crab, xo sauce, toasted sesame</i>	10
GRILLED EGGPLANT <i>stir fried organic pork, chili, ginger, sweet basil</i>	9
BRAISED TOFU <i>stir fried mushrooms, flowering chives, ginger</i>	8
TRIPLE COOKED HAND-CUT CHIPS <i>chili salt, aioli</i>	6
GARDEN LEAVES, SOFT HERBS <i>shaved fennel, radish, apple cider vinaigrette</i>	6

TREE

THE SWEETS



DESSERTS

Frozen mango lassi <i>coconut parfait, sesame crisp</i>	9
Pandan and ginger pannacotta <i>ginger syrup, rambutan</i>	9
Chocolate and ginger 'forest' <i>whipped coconut, roasted peanut crumble</i>	9
Cheese selection <i>carrot marmalade, apple jelly, lavosh, cheese biscuits</i>	9

KHMER TREATS

Coconut poached glutinous rice ball <i>palm sugar, fresh coconut</i>	2
Deep-fried sesame ball <i>red bean stuffing</i>	2
Pandan crepe <i>almond, coconut</i>	2
Mango pudding	2

COFFEE & TEA

Espresso Americano Cappuccino Flat white	4
Midnight Earl Grey <i>organic black assam, lavender, peppermint, turmeric</i>	4
Spa in a cup <i>lemongrass, peppermint, mulberry green tea</i>	4

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