

RESTAURANT WEEK PRIX-FIXE DINNER MENU – WINTER 2011

All four courses - \$33.11*, any three courses - \$29.95*

Starters

ROULEAUX (AVAILABLE VEGAN)

Two Cambodian spring rolls filled with ground pork, crushed peanut, beanthread noodles, carrot and onion; served with fresh greens and herbs for wrapping and tuk trey on the side for dipping

NOM PANG B'KONG CHEAN

Baguette toasts topped with minced shrimp delicately seasoned with garlic and scallions and fried crispy; served with a spicy hoisin and lime dipping sauce

PATÉS CHAUDS AUX CHAMPIGNONS

Warm puff pastry filled mushroom, Gruyère cheese and scallion; garnished with dressed baby greens

Second Course

CRÈME DE KABOCHA AU CURRY

Silky buttercup squash soup laced with curry, with roasted garlic and garnished with crème fraiche and parsley coulis

SALADE DE PAMPLEMOUSSE AU CHÈVRE CHAUD (AVAILABLE VEGAN)

A warm, golden breadcrumb-coated goat cheese galette with Asian pear, Asian grapefruit and baby greens dressed with a citrus vinaigrette and a drizzle of balsamic reduction

RAVIOLES DE MOUSSE DE CREVETTES, CRÈME DE MISO

Shrimp and scallion mousse ravioles with a spicy cream-laced blonde miso sauce and diced buttercup squash

SALADE CAMBODGIENNE (AVAILABLE VEGAN)

Shredded cabbage, carrot and chicken with red bell pepper, onion, crushed peanut, mint, Asian basil and tuk trey

LEAH CHAH

Prince Edward Island mussels sautéed with garlic, Asian basil, red bell pepper, jalapeño, and scallion (gluten-free)

Entrées

FILET DE HADDOCK ET PURÉE D'ÉDAMAME

East coast haddock filet pan seared with creamy mashed edamame and a medley of spring vegetables tossed in a white wine and butter sauce

POULET POCHANI (AVAILABLE VEGAN WITH ORGANIC TOFU)

A succulent dish of sliced chicken breast sautéed with green beans in a fragrant sauce of ginger, lemongrass, coconut milk, fennel and coriander seeds

CREVETTES KEP-SUR-MER (AVAILABLE VEGAN WITH ORGANIC TOFU)

Natural shrimp sautéed in a light sauce with lemongrass, tamarind, coconut milk and wild lime; with baby bok choy, mushroom, asparagus, red bell pepper and snow peas

TOFU ET LÉGUMES GRILLÉES, CURRY AU GINGEMBRE

Grilled zucchini, buttercup squash, portabella mushroom and asparagus with pan-fried organic tofu and a lightly spicy ginger curry sauce

KHAR SAIKO

Boneless beef short ribs braised in a fragrant sauce of ginger, soy, young coconut juice and chili pods; served with jasmine rice garnished with scallion oil, fresh red radish, cucumber and scallion

STEAK GRILLÉ, SAUCE ROQUEFORT

Grilled flat-iron steak served with a creamy Roquefort sauce, crispy potatoes and a watercress salad with shallot and balsamic vinaigrette

PORC DIPLOMAT

Grilled pork tenderloin sliced and served over grilled eggplant with a creamy caramelized garlic and black pepper sauce, with wild lime rice and flash-fried leeks

Dessert

MOUSSE AUX FRUITS DE PASSION

Refreshingly tart and sweet passion fruit mousse served in an almond lace cup; garnished with fresh pineapple macerated in dark rum, sugar and lemon juice

LE PÉCHÉ AU CHOCOLAT

A rich, creamy, chocolate truffle cake perfectly paired with raspberry sauce



* Prices do not include tax, gratuity or beverages.

An 18% gratuity will be added for parties of seven or more