

RESTAURANT WEEK PRIX FIXE MENU

Three-course Menu - \$20.11* (skip any course \$15.11*)

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

CRÈME DE KABOCHA AU CURRY

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

SALADE CAMBODGIENNE (AVAILABLE VEGAN)

Julienned green cabbage tossed with chicken, carrots, mint, Asian basil, red bell pepper, onion and peanuts; dressed with tuk Trey

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

Second Course

FILET DE HADDOCK ET PURÉE D'EDAMAME

East coast haddock filet pan seared with creamy mashed edamame and a medley of spring vegetable 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

LEAH CHAH

Fresh cultured blue mussels sautéed with garlic, Asian basil, red bell pepper, jalapeño, and scallion (gluten-free)

CROUSTILLANTS AUX POIRES ET CREVETTES FLAMBÉES

Crispy wontons layered with warm Bartlett pear and scallion, topped with natural shrimp flambéed with white wine, leeks and garlic

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

** Government Advisory: "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

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

Menu items subject to change, based on availability.

RESTAURANT WEEK PRIX FIXE LUNCH MENU WINTER 2011

