

# VASINH

RESIDENCE

*Authentic Khmer Cuisine*

## KHMER CUISINE

### APPETIZERS

- **BBQ CHICKEN WING** \_\_\_\_\_ \$ 6.50  
Chicken wing marinated with seasoning grilled serve with lime pepper dips
- ☞ **SHRIMP TEMPURA** \_\_\_\_\_ \$7.00  
Shallow-fried shrimp, onion ring, egg, flour, Crum, deep-fried serve with Lime pepper dips and tomato ketchup.

### STARTER

- **GREEN MANGO SALAD WITH CHICKEN** \_\_\_\_\_ \$ 6.50  
Chicken thigh grilled, green mango, onion, bell pepper, garlic, shallot, roasted peanut, herbs serve with Khmer dressing.
- ☞ **SPICY GIRLLED BEEF SALAD** \_\_\_\_\_ \$ 7.00  
Beef tenderloin grilled accompany with Khmer green Roasted peanut, herbs and Khmer dressing.

### SOUP

- **SEAFOOD BANG KANG SOUP** \_\_\_\_\_ \$ 7.50  
Shrimp, squid. Fish filled, galangal, lemongrass, kaffir lime leave, tom yam past, Mushroom, tomato, onion Serve with Jasmine rice.
- ☞ **SWEET & SOUR ROASTED DUCK SOUP** \_\_\_\_\_ \$ 8.00  
Duck breast grilled, khmer spice, coconut milk, tamarind juice, pineapple, winter melon serve with jasmine rice

### MAIN COURSE

- ☞ **BEEF LOK LAK** \_\_\_\_\_ \$ 7.50  
Cambodian wok-fried cubed beef tenderloin in oyster sauce, Accompany a tomato, onion, lettuce, lime pepper dip, fried Egg serve with jasmine rice
- ☞ **CRISPY SKIN DUCK AND SARAMAN SAUCE** \_\_\_\_\_ \$ 13.00  
Duck breast seasoning seared serve with saraman sauce, steam rice Accompany with fruit.
- ☞ **RED CHICKEN CURRY** \_\_\_\_\_ \$ 7.50  
Farm Chicken, Cambodian signature dishes, cooked in Aromatic spice, sweet potatoes, onion, long bean, carrot, Coconut milk served with jasmine rice.

- **SUGAR PALM FISH** \_\_\_\_\_ \$ 7.00  
Caramelized palm sugar with Tonle sab fish fillet, garlic, shallot, green pepper, serve with jasmine rice and green mango julienne.
- **CAMELIZED PORK WITH BAMBOO ROOT** \$ 7.00  
Pork shoulder marinated with spice and caramelized with golden palm sugar, garlic, pepper, bamboo root, quail egg serve with jasmine rice and green onion.
- **FARM CHICKEN WITH CURRY SAUCE** \_\_\_\_\_ \$ 7.00  
Chicken thigh, roasted pineapple, winter melon, red curry sauce, coconut milk serve with jasmine rice and garnish with basil leaf julienne.
- ☞ **TIGER PRAWN WITH SARAMAN SAUCE** \_\_\_\_\_ \$ 15.00  
Tiger Prawn grilled serve with saraman sauce accompany with French bean and jasmine rice.
- ☞ **AMOK SEAFOOD** \_\_\_\_\_ \$ 7.50  
Fish, Prawn, calamari cooked in a delectable amok sauce served with steam jasmine rice.
- ☞ **SEAFOOD WOK WITH KAMPOT PEPPER** \_\_\_\_\_ \$ 7.00  
Prawn, calamari, fish, vegetable, green pepper, sauce served with jasmine rice.
- **FARM RED FISH SEARED WITH GREEN MANGO SALSAR** \_\_\_\_\_ \$ 7.50  
Farm red fish filled marinated and seared serve with green mango salsar and jasmine rice.

### RICE AND NOODLE

- **FRIED RICE** \_\_\_\_\_ \$ 5.50  
Your choice of chicken, beef or pork combine with egg, vegetable, rice and seasoning a garnish with green onion and crispy garlic.
- ☞ **PINEAPPLE FRIED RICE** \_\_\_\_\_ \$ 6.50  
Shrimp, chicken breast fried with rice, pineapple, butter, egg, seasoning Accompany crispy garlic.
- ☞ **STIRE FRIED NOODLE IN PENNANG STYLE** \_\_\_\_\_ \$ 7.00  
Flat noodle wok with prawn, chicken sausage, fish ball, vegetable, egg and vegetable.

All taxes and charges are included

# WESTERN CUISINE

## APPETIZERS

- ☞ **GRILLED CHICKEN SALAD** \$ 6.50  
Chicken thigh grilled combine with mixed salad tomato, cucumber, olive, avocado, quail egg, french bean and orange balsamic vinaigrette

## SOUP

- ☞ **ROASTED PUMKIN CREAM SOUP** \$ 6.00  
Smelled roasted pumpkin and reduce with lemongrass, cream and seasoning topped with golden crispy poach egg

## MAIN COURSE

- ☞ **GRILLED TENDERLOIN STEAK** \$ 19.50  
Australian beef tenderloin grilled with homemade sweet potatoes fried, seasonal vegetable and green pepper corn sauce
- **GRILLED PORK CHOP** \$ 15.00  
Pork rack marinated grilled serve with French bean, mashed potatoes and mustard cream sauce.

## SANDWICH AND BURGER

- ☞ **VASINH BURGER** \$ 8.50  
Mince beef, cheese, bacon, tomato, onion, gherkin, and Lettuce. French fried, and ket chup.
- **CHEESE BURGER** \$ 7.50  
Mince beef, cheese, tomato, onion, gherkin, Lettuce. French fried, and ket chup.
- ☞ **VASINH SANDWICH** \$ 7.50  
3 sliced toast, Ham, cheese, bacon, egg. Roasted chicken, lettuce, Onion, tomato, gherkin, French fried served with and tomato ket chup
- GRILLED HAM AND CHEESE SANDWICH** \$ 6.00  
Two sliced toast, Ham, cheese, French fried served with tomato Ket chup.

## PIZZA AND SPAGHETTI

SPAGHETTI  
Selection of Sauce

- ☞ **Debonara sauce** \$ 8.00  
Ham, chicken, Salami in a creamy white wine sauce
- **Bolognese sauce** \$ 8.00

- **MARGARITA PIZZA** \$ 7.00  
Pizza dough, tomato, tomato sauce, cheese, basil.
- **HAWAIIAN PIZZA** \$ 7.50  
Pizza dough, tomato sauce, ham, pineapple, cheese.
- ☞ **MEAT LOVER PIZZA** \$ 8.00  
Pizza dough, tomato sauce, ham, salami, bacon, cheese.

## VEGETARIAN DISHES

- **WOK-FRIE VEGETABLE IN OYSTER SAUCE** \$ 6.00  
Seasonal Veggies wok-in oyster sauce
- ☞ **TOFU AVOCADO SALAD** \$ 6.50  
Soft tofu into small squares and dice avocado mixed with lime pepper dips and top with slice mint leaf and sesame seed.
- ☞ **VEGETABLE GREEN CURRY** \$ 6.50  
Green curry paste, broccoli, mushroom, tiger eggplant, baby eggplant, long bean, green bell pepper, spinach, coconut milk serve with jasmine rice.

## SMALL BITES

- **French Fried** \$ 4.00
- **Sweet Potatoes Fried** \$ 4.00
- **Jasmine Steam Rice** \$ 1.00

## DESSERT

- ☞ **PINEAPPLE AND BANANA CRUMBLE** \$ 4.50  
Banana and pineapple sauté with caramel sauce and serve with Ice cream
- ☞ **MANGO ON BLACK STICKY RICE** \$ 4.50  
Black sticky rice, Rib mango on topped of coconut cream sauce serve with ice cream
- **SEASONAL FRESH FRUIT PLATER** \$ 4.50  
Fruit on Season
- **SELECTION OF ICE CREAM**  
(Per/scoop \$1.00)  
Vanilla or Coconut

All taxes and charges are included