

THE SUGAR PALM

RESTAURANT & BAR SIEM REAP

WELCOME TO THE SUGAR PALM RESTAURANT

The Sugar Palm restaurants are characterised by authentic Cambodian cuisine – traditional home-style comfort food of the kind that Cambodian owner Chef Kethana learnt to cook from her mother and grandmother.

Our menu features Cambodian specialties that reflect our rich culinary traditions and make use of our fine produce, from the abundance of fish from the lake & river to the tropical fruits and fresh vegetables from the fertile countryside. Many of our vegetables are grown in our own gardens to ensure we provide the freshest product free of chemicals. Cambodians love a combination of savoury, sweet, bitter, sour, and pungent flavours and our cuisine is distinguished by its subtle use of aromatic spices, fragrant herbs, and unique flavours.

Cambodian dishes are best appreciated when shared ‘family style’, as we would eat them in the Cambodian home, with a variety of dishes at the centre of the table to be enjoyed together

STARTERS

Crispy Spring Rolls (4 pieces)	
Mince pork, prawn & vegetables wrapped in rice paper & deep-fried	\$3.50
Vegetarian Spring Rolls (4 pieces) V	
Rice & vegetable mixed with a light curry, wrapped & deep-fried	\$3.50
Chicken Satay (3 pieces)	
Marinated chicken skewers served with a peanut sauce	\$3.50
Tofu Satay (3 pieces) V	
Skewered tofu pan-fried & served with our peanut sauce	\$3.50

SALADS

Pomelo Salad V	
Pomelo mixed with sliced pork, shrimps, mint & toasted coconut	\$4.50
Green Mango Salad V	
Green mango with shredded smoked, dried fish & mint with a lime dressing	\$4.50
Khmer Fish Salad	
Freshwater fish marinated in lime juice & mixed with capsicum, carrot, cabbage, bean sprouts & mint, topped with peanuts	\$4.50
Khmer Chicken Salad	
Shredded steamed chicken mixed with cabbage, carrot, bean sprouts, mint & peanuts	\$4.50
Khmer Beef Salad	
Sliced beef marinated in lime juice then mixed with a salad of capsicum, carrot, bean sprouts & mint with mam (Khmer anchovy) with a sprinkle of peanuts	\$4.50

V – This dish is available vegetarian

SOUPS

In Khmer cuisine soups are generally taken with other main courses. Our soup servings at Sugar Palm are sized for sharing

Kor Ko Soup

Boneless chicken, pork spareribs or freshwater fish in a garden vegetable soup with Khmer herbs and a touch of prahok \$7

Clear Soup

A light refreshing lime-based soup with your choice of freshwater fish or chicken \$7

Coconut Soup V

A rich coconut cream soup with pea eggplant, green beans, sweet potato, potato and basil with your choice of freshwater fish or chicken \$7

FROM THE WOK

Basil Stir-fried V

Your choice of Chicken, Beef, Freshwater Fish, Pork or Tofu stir-fried with fresh basil, garlic, lemongrass, dried red pepper, chili fingers, onion, chopped peanuts \$6.50

Fresh Ginger Stir-fried V

Your choice of Chicken, Beef, Freshwater Fish, Pork or Tofu stir-fried with ginger, oyster sauce & garlic \$6.50

Minced Pork with Morning Glory V

Minced pork stir-fried with fresh morning glory, garlic, fermented soybeans & oyster sauce \$5

Wok-tossed Seasonal Vegetables V

A selection of garden fresh vegetables wok fried with garlic & oyster sauce \$5

Fried Rice V

Fried rice with a choice of; Beef, Chicken, Khmer Pork Sausage or Pork \$5
Vegetables only \$4.50

Fried Noodles V

Egg noodles stir-fried with your choice of; Beef, Chicken or Pork \$5
Vegetables only \$4.50

V – This dish is available vegetarian

