

food

M E N U



COMING FROM LAOS AND FOLDING TO VIETNAM, THE MIGHTY MEKONG JOINED BY

TONLE SAP RIVER, WHICH GIVES BIRTH TO TONLE BASSAC, FORM THE "FOUR ARMS",

AN IMPRESSIVE VASTNESS OF WATER IN FRONT OF PHNOM PENH.

TRACING ITS RIVERBED BETWEEN THE TONLE SAP LAKE AND THE MEKONG, TONLE SAP.

RIVER HAS A VERY RARE FLOW REGIME IN THE WORLD AND REVERSES ITS COURSE TWICE A

YEAR. AT THE RAINY SEASON, THE MEKONG RIVER IN FLOOD, SWOLLEN BY MONSOON,

FORCES CURRENT OF THE TONLE SAP RIVER TO REVERSE TO GO DRAINING EXCESS WATER IN

THE LAKE. SO THE LATTER MULTIPLIES ITS AREA BY FIVE, BECOMING A TRUE INLAND SEA

AND FLOODING THE SURROUNDING LAND. IN OCTOBER, WITH THE FRESHET RECEDE,

TONLE SAP RIVER RETURNS TO NORMAL, AND FLOWS BACK TO THE MEKONG.

PERIODS WHEN THE COURSE OF THE TONLE SAP RIVER REVERSES ARE CALLED "WATER

TURNS". THE POPULAR "WATER FESTIVAL" (BON OM TOUK IN KHMER), HELD IN NOVEMBER,

SYMBOLIZES THE KING'S ORDER GIVEN TO THE RIVER TO FLOW THE OTHER WAY.



STARTER

GAZPACHO SOUP \$6.5

FRESH TOMATO SOUP

PUMPKIN VELOUTÉ | \$6.5

LOCAL PUMPKIN

CHICKEN SATAY | \$7

3 PIECES, SERVED WITH SWEET CHILLI SAUCE

BEEF SKEWERS | \$8

3 PIECES, SERVED WITH KAMPOT GREEN PEPPER SAUCE

FRIED CALAMARI

SERVED WITH TARTAR SAUCE

SHRIMPS AND SQUIDS | \$8 WITH CREAM, PARSLEY AND GARLIC

SALMON MARINATED | \$12

SLICES OF SALMON WITH SEASONING

MAIN COURSE

FROM THE LAND

KANIKA BEEF BURGER | \$12

BEEF, HOMEMADE SAUCE, FRENCH FRIES
+1\$ ADD CHEESE

KHMER TARTARE | \$13

SPECIAL KHMER SEASONING, FRENCH FRIES

OPTIONNAL: CLASSIC BEEF TARTARE

BEEF CARPACCIO | \$14

THIN SLICE OF BEEF, WITH SPECIAL SEASONING, FRENCH FRIES

THE LOK LAK | \$14

SAUTEED TENDER PIECES OF BEEF,

RICE

BEEF TENDERLOIN | \$15

HOME MADE FRENCH FRIES

(SAUCE: MUSHROOM OR KAMPOT PEPPER)

TOURNEDOS ROSSINI \$22

BEEF TOURNEDOS WITH A SLICE OF FOIE GRAS, ROASTED POATOES

MUSHROOM SAUCE



FROM THE SEA

KANIKA FISH BURGER | \$14

FRIED BARRACUDA, TARTARE SAUCE, FRENCH FRIES +1\$ ADD CHEESE

AMOK SEABASS | \$14

SEABASS FILET WITH OUR CHEF AMOK SAUCE, RICE

SEABASS CARPACCIO | \$15 SERVED WITH FRENCH FRIES AND SALAD

FISH AND CHIPS | \$12 SALMON TARTARE | \$15

BARRACUDA, FRENCH FRIES AND TARTARE SAUCE

SERVED WITH FRENCH FRIES

FRIED TIGER PRAWNS | \$16

WITH GARLIC AND PERSLEY CHILLI SAUCE OR BUTTER SAUCE SERVED WITH RICE

SET MENU

1.BATTAMBANG | \$25

1 DRINK INCLUDED (WINE, BEER, SODA)

BRUSCHETTA

PUMPKIN VELOUTÉ

PAN FRIED CHICKEN BREAST
WITH KHMER MUSHROOM SAUCE
STEAMED VEGETABLES

SEASONAL FRESH FRUITS

3.KANIKA SET | \$32

1 DRINK INCLUDED (WINE, BEER, SODA)

CHICKEN SATAY

PUMPKIN VELOUTÉ

BEEF LOK LAK

OR

SEABASS FILET AMOK STYLE

SEASONAL FRESH FRUITS

OR ICE CREAM

2.KOH RONG | \$30

1 DRINK INCLUDED (WINE, BEER, SODA)

FISH RILLETTES

THE CHEF GAZPACHO SOUP

SEABASS FILET
WITH LEMON SAUCE
STEAMED VEGETABLES

SEASONAL FRESH FRUITS

OR ICE CREAM

4.RAHU SET | \$35

1 DRINK INCLUDED (WINE, BEER, SODA)

SALMON SALAD

PUMPKIN VELOUTÉ

BEEF TENDERLOIN

KAMPOT PEPPER SAUCE

ROASTED POTATOES

ICE CREAM OR BANANA FLAMBÉES



5.ROYAL SET | \$65

KIR ROYAL

MIXED TAPAS

SALMON MARINATED

TOURNEDOS ROSSINI,
ROASTED POTATOES, SALAD

FRENCH CHEESE PLATE

ICE CREAM OR BANANA FLAMBÉFS

6.BBQ SET | \$25

1 DRINK INCLUDED (WINE, BEER, SODA)

BEEF SKEWER,

CHICKEN SATAY

PORK RIB, SHRIMPS AND SQUIDS

WITH THREE SPECIALS SAUCES

JASMINE RICE, SALAD AND
ROASTED POTATOES

SEASONAL FRESH FRUITS

7. VEGETARIAN SET | \$25

1 DRINK INCLUDED (WINE, BEER, SODA)

BRUSCHETTA

THE CHEF GAZPACHO SOUP

SPECIAL KANIKA TOFU

SEASONAL FRESH FRUITS

KID MENU | \$15

ONE SODA INCLUDED

CHICKEN SATAY
WITH
FRENCH FRIES

TWO SCOOPS OF ICE CREAM

DESSERT

SEASONAL FRESH FRUIT | \$4.5

DEPENDING ON THE SEASON

ICE CREAM | \$5

2 SCOOPS (VANILLA, CHOCOLATE, STRAWBERRY, LIME) FROM LYLY ICE CREAM

THE CRÈME BRULÉE | \$5

CARAMELIZED VANILLA CREME WITH BANANA

THE "COUPE COLONEL" | \$7

2 SCOOPS OF LIME ICE CREAM WITH ONE SHOT OF VODKA

BANANA FLAMBÉE | \$6.5

FLAMED WITH RUM AND SERVED WITH ONE SCOOP OF VANILLA ICE

CREAM

+2\$ TO ADD SAMAI KAMPOT RUM AND FRESH GREEN KAMPOT
PEPPER