

# THE CHILL

## Dinner Menu

### TASTE OF ASIAN

PRAWN POMELO SALAD	16
pan seared prawns with bell pepper, bean sprouts, mango ripe, roasted peanuts, organic herb, Khmer dressing	
CEVICHE KHMER STYLE fish of the day, red onion, chili, long beans, cabbage, crispy shallot	16
SALMON RAW SPICY SALAD	20
green leaf, cabbage, long beans, red onion, fried shallot, green chili dressing	
TOM YAM SOUP	17
prawn, tomato, mushroom, coconut cream, lemongrass, galangal, lime leave	
<b>FROM THE WOK</b>	
BEEF LOK LAK	18
tomato, cucumber, onion, pepper sauce, fried egg, steamed rice	
WOK-FRIED PRAWNS	20
broccoli, spring onion stalk, steamed rice, sambal chili sauce	
STIR-FRIED SQUID	20
variety colure bell pepper, onion, steamed rice, black pepper sauce	
LOCAL BLUE CRAB	24
green pepper corn, spring onion stalk, steamed rice	
PAD THAI	15
stir fried rice noodle with prawn and tamarind sauce, beans sprout, chili flake, peanut, chive leave	
KHMER FRIED RICE	13
egg, corn, green beans, spring onion, carrot - with chicken   beef   seafood   vegetables	
STIR-FRIED NOODLE	15
egg, bok choy, onion, carrot, chive leave with chicken   beef   seafood   vegetable	
SEAFOOD AMOK	22
Traditional lemongrasses carry, serve with steamed rice	
<b>FROM THE GRILL</b>	
CATCH OF THE DAY 200GR	20
serve with green salad, steamed rice, Koh Kong dressing, tamarind sauce	
RIB EYE STEAK 200 GR	39
serve with salad and French fries	
FRESH PRAWN 500 GR	38
serve with green salad, steamed rice, Koh Kong dressing	
LOCAL BLUEE CRAB 500 GR	30
serve with salad, steamed rice, Koh Kong dressing	
CHICKEN WING 500 GR	20
serve with green salad, steamed rice, sweet chili sauce	
FRESH SQUID 500 GR	25
serve with green salad, steamed rice, Koh Kong dressing	
PORK RIBS 500 GR	24
serve with green salad, steamed rice, paper sauce	
<b>SIDE DISHES</b>	
French fries or potato wedges	6
wok fried vegetable, oyster sauce	8
steam jasmine rice	1

### WESTERN

<b>STARTER</b>	
MIXED LEAVE SALAD	8
carrot, cucumber, black olive, cherry tomato, vinaigrette	
CAESAR SALAD	
romaine lettuce, bacon, anchovy, parmesan cheese, crouton, boiled egg classic 9   chicken 13   prawn 15   salmon 15	
SALAD NIÇOISE	18
grilled tuna, boiled egg, potato, olives, shallots, green bean, capers honey-mustard dressing	
AVOCADO & MANGO SALAD	11
mix leaves, cherry tomatoes, mushroom, beetroot, corn, sesame seeds, citrus dressing	
GUACAMOLE & TORTILLA CHIPS	11
smashed avocado, tomato, onion, coriander, lime juice	
<b>SNACKS</b>	
FRIED CALAMARI calamari	15
fritters, tartare sauce, lime	
CLUB SANDWICH	15
grilled chicken, bacon, egg, tomato, lettuce, mayo, fries	
GRILL TACOS	
flour tortilla, red cabbage, spicy mayo, cheddar cheese, guacamole, salsa fish 18   prawn 18   chicken 18   vegetables 15	
FISH AND CHIPS	18
beer batter fish, French fries, tartare sauce, lime	
CLUB WRAP	15
flour tortilla, chicken, spiced mayo, bacon, tomato salsa, guacamole, sweet corn, ricotta cheese	
BEEF BURGER	18
caramelized onion, bacon, cheddar cheese, tomato, gherkins, fries	
NACHOS	
corn chips, chili beans, cheese, guacamole, salsa, jalapenos_ classic 13   chicken 15   beef 15   seafood 17	
<b>HOMEMADE PIZZA</b>	
MARGHERITA	15
marinara sauce, fresh tomato, mozzarella cheese	
HAWAIIAN PIZZA	17
marinara sauce, ham, pineapple, mozzarella cheese	
PEPPERONI	17
marinara sauce, pepperoni, mozzarella cheese	
SEAFOOD	18
marinara sauce, sautéed prawn, calamari, mozzarella cheese	
<b>PASTA</b>	
select your pasta: spaghetti   penne   fettuccine   linguine   fusilli	
Marinara	14
Bolognaise	16
Creamy mushroom	16
Smoked salmon	20
Seafood marinera or Seafood creamy	18

All prices are in USD inclusive of service charge and government taxes