



*The*  
PRIVILEGE  
FLOOR



A LA CARTE  
MENU



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DAMNAK LOUNGE

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# APPITIZERS

## KHMER STARTERS

<b>Tonle Sap Plea</b>	<b>11.50</b>
Marinated river fish with lime juice and green mango salad	
<b>Banana Blossom Salad</b>	<b>13.00</b>
Grilled marinated chicken breast with Khmer herbs	
<b>Lotus Root Salad</b>	<b>12.50</b>
Grilled tiger prawn with vegetable and pickle chili vinegar dressing	
<b>Beef Bean Sprout Salad</b>	<b>11.50</b>
Seared beef with basil and sweet chili dressing	

## WESTERN STARTERS

<b>Two way Salmon with Caviar</b>	<b>13.00</b>
Grilled and smoked salmon, green lettuce with balsamic dressing	
<b>Atlantic Cod fish Fillet</b>	<b>12.50</b>
Steamed Cod with sun dried tomato, fennel and Kaffir lime dressing	
<b>River Prawn Salad</b>	<b>13.50</b>
Poached river prawn with avocado and red wine vinegar dressing	

## SOUP

<b>Duck Coconut Soup</b>	<b>11.50</b>
Slow cook duck in coconut milk with Kaffir lime leave	
<b>Khmer River Prawn Hot &amp; Sour Soup</b>	<b>14.00</b>
Clear prawn soup with lime juice and mushroom	
<b>Out Pot Hot &amp; Sour Soup</b>	<b>11.50</b>
Crispy dried fish with vegetable, green mango and boiled egg	
<b>Banana Blossom Soup</b>	<b>10.00</b>
Chicken with basil, long leaf and lime juice	

<b>Creamy Prawn Bisque</b>	<b>9.50</b>
Cooked prawn with green peas, brandy and gold leave Beef Consommé	
<b>Beef Consommé</b>	<b>12.00</b>
Clear beef soup with julienne vegetable and wonton dumpling	
<b>Winter Alaskan Seafood Soup</b>	<b>10.50</b>
Alaskan seafood with chowder Saffron	

# MAIN COURSE

## KHMER DISHES

<b>Grilled River Prawn</b>	<b>16.00</b>
Grilled marinated river prawn with lotus root pickle and steamed rice	
<b>Crispy Cod fish Fillet</b>	<b>21.00</b>
Deep fried Cod fillet with marinated mushroom and rice cake	
<b>Frog leg Amok</b>	<b>11.00</b>
Frog leg with curry paste coconut and Jasmine rice	
<b>Cambodian Sour Duck curry</b>	<b>15.00</b>
Spiced duck leg with vegetable pickles and black sticky rice	
<b>Seared Chicken leg with Nom Krolan Cake</b>	<b>12.50</b>
Spiced chicken leg with baked sticky rice in bamboo and papaya salad	
<b>River Prawn Curry</b>	<b>17.00</b>
River prawn curry with pickle frog leg vegetables and jasmine rice	
<b>Spiced Lamb chop</b>	<b>22.50</b>
Roasted marinated of lamb chop with oyster sauce and sauté vegetable	
<b>Khmer Traditional Vegetable Curry</b>	<b>12.00</b>
Curry paste with vegetable, prawn cracker and turmeric rice	

All prices are subject to 10% VAT



## WESTERN DISHES

<b>Australian Veal rack</b> Grilled Veal rack with sweet potato and Kampot pepper corn sauce	35.00
<b>US Beef tenderloin</b> Served with mashed potato, vegetable and red wine sauce	21.50
<b>Roasted Duck breast</b> Served with green pea puree, tomato au gratin and grain mustard sauce	19.00
<b>Cod fish fillet</b> Steamed cod with grilled eggplant, zucchini and orange cream reduction	21.00
<b>Grilled Lamb rack</b> Grilled fennel with roasted potato and rosemary sauce	24.00
<b>Spaghetti with stuffing tomatoes</b> Spaghetti with tomato sauce, mashed green pea and parmesan cheese	10.50
<b>Spinach Ravioli with Cauliflower puree</b> Creamy cauliflower and asparagus garden salad	11.50

## DESSERT

<b>Cheese Platter</b> Selected cheese with apples chutney, water Cracker and Condiments	12.50
<b>Choices of Ice cream</b> Select your own two flavor of ice cream served with mixed fruit	7.50
<b>Khmer Gaga with Strawberry mouse</b> Strawberry jelly with white chocolate board	9.00
<b>Between Chocolate Brownies and Chocolate Mouse</b> Pistachio with Chocolate Sauce	11.50
<b>Selection Khmer Sweets with Chilled Banana Sago</b> Pistachio with Chocolate Sauce	6.50
<b>Fruit Platter</b> Pistachio with Chocolate Sauce	8.00

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