



THE RIVERVIEW RESTAURANT

**TAPA'S
KHMER
DESSERT
MENU**

THE RIVERVIEW

KHMER MENU

TERK KROENG WITH FRESH VEGETABLES

Watery pounded fishbowl that comes with fresh and blanched veggies, a mouth-watering dish

7.5

CHICKEN CURRY

A flavourful chicken and a mix of vegetables simmered in aromatic spices and creamy coconut milk, served steam rice

7.5

CAMBODIA DRY FISH SOUR SOUP

Dry Fish, Onion, Straw Mushroom, Garlic, Shallot, Lemon grass, Lime leaf, Long leaf, Basil, lime, Green Mango

8.5

8.5

KOR KOU PORK RIB

tender pork ribs braised, savoury broth infused with aromatic spices, soy sauce, and palm sugar, creating a balance of sweet and umami flavours

9.5

KHMER BEEF LOK LAK

Aust Beef rump, egg, garlic, green pepper corn, krosang teap, red tomato, cucumber and onion sliced, served with steam rice

9.5

FISH AMOK

Steamed white fish in a rich sauce of coconut cream, Kroeung past, lime leaves, red chilli and garlic.

10.5

TOM YUM SOUP

Fresh Seafood, straw mushroom, red tomato, onion, lemongrass, garlage, hot chilli, lime leave, shallots, garlic, tom yum stock, long leave & coriander leave.

11.0

DEEP FRY FISH RED TILAPIA WITH TAMARIN SAUCE

Fry Fish Lapa, Khmer Salad, Cucumber, Mix herb, Carrot, Chilli, tamarin Sauce. (20 min)

18.0

All khmer dishes come with Steam rice

All Prices is in USD Plus VAT & Service Fee

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TAPA'S MENU

WESTERN

CRUMBED OLIVES	3.5
CHIPS	3.5
ARANCINI BALLS	5.5
CALAMARI FRITTI	5.5
CHILLI MUSSELS	5.5
BIG MAC SLIDERS (3P)	7.5
BIG MAC BURGER & CHIPS	9.5
CHILLI SOFT SHELL CRAB BURGER	11.5

KHMER

KHMER BEEF SKEWERS (6P)	5.5
FRESH SPRING ROLL WITH SHRIMP AND VEGETABLES (2P)	5.5
DEEP FRIED VEGETARIAN SPRING ROLLS (5P)	5.5
KHMER DRY BEEF JERKY	7.5
FRIED CHICKEN ELBOW WITH GARLIC	6.5
CRISPY DEEP FRIED CHICKEN WINGS WITH SRIRACHA MAYO SAUCE	7.5
GRILLED DRIED SQUID WITH PEPPER SAUCE Dried Squid, Papaya pickle, Pepper sauce	7.5
SEASONAL SOUR FRUITS PLATTER WITH SHRIMP PASTE DIP Green Mango, Apple, Guava, June plum, Planchonalla, Passion fruit, Orange	9.5
KHMER RAW BEEF SALAD Australian Beef, Green Red bell Pepper, Mint, long leaves, Peanut, Lime	9.5
FRIED SCALLOPS WITH GREEN PEPPER (5P) Fried Scallops, Green Pepper, Red Bell Pepper, Yellow Bell Pepper, Onion, Spring Onion, Pepper Sauce	9.5
DANCING SHRIMP WITH KOH KONG SAUCE (5) Fresh Shrimp, Koh Kong sauce, Mint, Bitter fruit	12.0

COLD CUTS AND CHEESE PLATTER

ASSORTED CHEESE PLATTER Selection of cheese and crackers	12.5
COLD CUTS PLATTER Selection of cold cuts and crackers	15.5
COLD CUTS AND CHEESE PLATTER Selection of cold cuts, cheese and crackers	18.5

THE RIVERVIEW

DESSERT MENU

WESTERN

ICE CREAM	3.5
SELECTION OF SEASONAL FRUIT	5.5
TROPICAL PANNA COTTA	5.5
Creamy vanilla-infused panna cotta topped with mixed seasonal fruits and a drizzle of berry compote	
MATCHA CREME BRULEE	5.5
Durian Flavours custard base topped with a layer of caramelized sugar	
CHOCOLATE FONDANT	6.5
Warm rich chocolate cake oozing with decadent molten chocolate centre, served with vanilla ice cream	
TROPICAL FRUIT PAVLOVA	6.5
crispy meringue shell topped with whipped cream, rich mango passion fruit puree, toasted coconut flakes, blending southeast Asian flair with Australian classic	

KHMER

KHMER TAPIOCA BANANA PUDDING	4.5
Small pearl tapioca, banana, coconut milk and coconut meat	
SUGAR PALM FRUIT DESSERT	4.5
Palm fruit, small pearl tapioca and coconut milk	
NOM LORT (CAMBODIAN PANDAN COCONUT DESSERT)	4.5
Nom lort, coconut milk, pandan leaves and jack fruit	