

ALL DAY MENU

APERTIZER

Fresh Spring Roll (GF)	6	Trorkuon Bowl (V) (VG) (GF)	7
Lettuce, cucumber, rice noodle, Khmer Herbs, shrimp and Khmer dressing		Couscous, baking chickpea and avocado	
Garden Spring Roll (V) (VG) (GF)	6	Pumpkin Soup (V) (VG) (GF)	7
Lettuce, cucumber, rice noodle, Khmer herbs, and Khmer vegan dressing		Slow-cooked with pumpkin, lemongrass, ginger, coconut cream, topped with pumpkin seeds, and homemade garlic bread	
Banana Blossom Salad (GF)	7	Grilled Vegetables (V) (VG) (GF)	7
With Khmer herbs, peanut, dressing and served with grilled chicken breast		Eggplant, king mushroom, bell-pepper, tomato, and served with homemade pesto	
Jaya Salad (V) (VG) (GF)	7	Red Tree Ant Beef (GF)	8
Mixed leaves salad with crunchy vegetables, nuts, and served with house dressing		Stir-fried beef, red tree ants with oyster sauce and watercress	

MAIN COURSE

Samlor Koukou (V) (VG) (GF)	7	Chicken Nuggets	7
Mixed vegetables and tofu soup served with brown rice		Served with homemade fries, mayonnaise and ketchup	
Tong Yam Goong (G)	9	Baii Char (GF)	8
Prawn sour soup, onion, tomato, a choice of rice noodle or jasmine rice		Khmer fried rice with your choice of chicken, seafood, pork or beef	
Sngor Chruok Mearn (G)	9	Vegan Baii Char (V) (VG) (GF)	8
Khmer style chicken sour soup, onion, shallot, served with jasmine rice		Khmer fried brown rice, onion, broccoli and fried organic tofu on top	
Fish in Banana Leaf (G)	10	Linguini Carbonara	9
Oven-baked sea bass, topped with green mango, Khmer herbs and served with brown rice		Slow cooked bacon, parmesan and cream	
Mushroom Lok Lak (V) (VG) (GF)	10	Vegan Burger (V) (VG) (GF)	10
Stir-fried organic mushroom with vegan Kompot pepper sauce and served with black rice		Organic tofu, green apple, spinach, onion, gherkin, and mayonnaise on vegan bun	
Khmer Curry (GF)	10	Beef Burger	10
With your choice of seafood, chicken, pork or vegetables and served with brown rice		Caramelized onion, homemade tomato jam, gherkin, and chili mayonnaise on brioche bun	
Amok (V) (VG) (GF)	10	Jaya Club Sandwich	10
Organic tofu, king mushroom, Khmer Kroeung, and served on top of jasmine rice		Lettuce, tomato, smashed avocado, bacon, prawn, and served with green mayonnaise and ketchup	
Beef Lok Lak (G)	13	<i>"Burger and sandwich are served with homemade fries"</i>	
Stir-fried beef with green pepper, oyster sauce and served with black rice		Miso Salmon (GF)	15
(V) Vegetarian (VG) Vegan (GF) Gluten-Free		Served with bok-choy, charred shallot and cauliflower	

DESSERT

Khmer Dessert Platter	6	Chocolate Fondant	7
Taro pudding, pandan sticky rice, Khmer cupcake babana in coconut cream, and topped with sesame		Served with homemade ice cream	
Mango Sticky Rice	6	Chocolate Mousse	7
Served with jackfruit, sesame and coconut cream			
Seasonal Fruit Platter	6		