



Menu *Healthy*



get discount
25% for
members



Our Contact
011-969-568

**ORDER
NOW!**



Our Location
Secret Lake, Kampot



Starter

Bread Garlic - Vegan

\$3.50

Crispy toasted bread with garlic, olive oil, parsley, and sea salt.

Avocado Toast

\$3.50

Toasted artisan bread topped with fresh avocado, tomatoes, mixed seeds, olive oil, and fresh herbs.

Bruschetta - Vegan

\$3.00

Toasted artisan bread topped with diced tomatoes, garlic, fresh basil, olive oil, and balsamic glaze.



Deep Fried Springroll

\$3.50

Crispy golden spring rolls filled with mixed vegetables, served with a sweet chili dipping sauce.

Secret Balls - Vegan

\$4.00

Crispy Dutch-style croquettes filled with a creamy mushroom and vegetable mixture, served with mustard dipping sauce.

French Fries

\$3.50

Crispy golden potato fries served with tomato ketchup.

Eggplant Caviar - Vegan

\$4.50

Smoky roasted eggplant blended with garlic, olive oil, lemon, and fresh herbs, served with toasted artisan bread.



Salads

Green Mango Salad - Vegan

\$5.50

Shredded green mango, carrots, fresh herbs, roasted peanuts, and a tangy lime dressing.

Banana Blossom Salad - Vegan

\$5.00

Sliced banana blossom with herbs, cucumber, roasted peanuts, and a light sweet-and-sour dressing.

Lotus Stem Salad - Vegan

\$5.50

Crisp lotus stems tossed with herbs, peanuts, and a refreshing lime dressing.





Beetroot and Walnut Salad

\$6.50

Roasted beetroot, mixed greens, walnuts, and an orange vinaigrette.

Grilled Veggie Salad

\$6.50

Zucchini, eggplant, bell peppers, and onions with balsamic dressing.

Mediterranean Chickpea Salad

\$6.50

Chickpeas, cucumber, tomato, olives, parsley, lemon, and olive oil.



Soup

Tom Yum Mushroom Soup - Vegan \$6.00

A fragrant hot and sour soup with fresh mushrooms, lemongrass, kaffir lime leaves, galangal, chili, and lime in a flavorful vegetable broth.

Vegetable Soup

\$5.00

Crisp romaine lettuce, grated Parmesan cheese, croutons, and our classic Caesar dressing.

Pumpkin Soup - Vegan

\$4.50

Fresh mixed greens, ripe tomatoes, cucumbers, red onions, Kalamata olives, and feta cheese with a tangy Greek dressing.



Tomato Soup with Egg

\$4.00

A comforting tomato soup with fresh vegetables, herbs, and a gently poached egg.

Khmer Kale Soup - Vegan

\$5.00

Fresh kale simmered in a light vegetable broth.

Bottle Gourd Soup - Vegan

\$4.50

A traditional Cambodian soup made with bottle gourd, fermented white radish and aromatic herbs in a delicate vegetable broth.





Khmer Specialty

Lemongrass Tofu Stir-Fry - Vegan \$6.50

Crispy tofu stir-fried with lemongrass, kaffir lime leaves, chili, and seasonal vegetables.

Grilled Eggplant with Khmer Tomato Relish \$6.50

Char-grilled eggplant served with a tangy Khmer-style tomato relish and steamed rice.

Pumpkin & Tofu Coconut Curry \$6.50

Tender pumpkin and tofu simmered in a mild coconut curry with fresh basil and spices.

Khmer Veggie Lok Lak with Tofu \$6.50

Marinated tofu and mixed vegetables stir-fried with black pepper, served with rice and a lime dipping sauce.

Fried Rice Tofu - Vegan \$5.00

Steamed rice stir-fried with tofu, mixed vegetables, scallions, and a light soy-garlic seasoning.

Garlic Stir-Fried Kale - Vegan \$5.00

Fresh kale stir-fried with garlic and light soy seasoning. Served with steamed rice.

Stir-Fried Cabbage - Vegan \$5.50

Fresh cabbage stir-fried with garlic and light soy seasoning. Served with steamed rice.



Amok Tofu - Vegan \$6.50

Coconut curry steamed with tofu, mushrooms, and seasonal vegetables in a traditional banana leaf cup.

Khmer Red Curry & Tofu - Vegan \$6.50

Fragrant coconut red curry with tofu, eggplant, long beans, carrots, and fresh herbs, served with jasmine rice.

Stir-Fried Morning Glory - Vegan \$4.50

Fresh morning glory quickly stir-fried with garlic, mushrooms, and light soy seasoning.





Western Specialty

Chickpea & Vegetable Casserole \$6.50

Baked chickpeas with seasonal vegetables in a rich tomato-herb sauce.

Tofu Curry with Nuts & Sesame \$6.50

Crispy tofu in a creamy coconut curry with roasted nuts and toasted sesame seeds, served with rice.



Charred Cabbage with White Bean Purée - Vegan \$6.50

Roasted cabbage wedges served over a smooth white bean purée with herbs and olive oil.

Potato Stew with Rice - Vegan \$5.00

Slow-cooked potatoes, carrots, onions, and herbs served with steamed rice.

Vegetable Ballotine with Mashed Potatoes - Vegan \$6.50

A roulade of roasted vegetables served with creamy mashed potatoes and herb sauce.



Mushroom Risotto \$6.50

Creamy Arborio rice cooked with mushrooms, vegetable stock, and fresh herbs.

Veggie Wrap - Vegan \$6.50

Grilled vegetables, hummus, fresh greens, and herbs wrapped in a warm tortilla.

Lettuce with Black Soy-Vinegar Dressing & Walnuts \$6.50

Crisp lettuce tossed with a tangy soy-vinegar dressing and toasted walnuts.





Desserts

Deep Fried Banana with Vanilla Ice Cream

\$3.50

Golden crispy fried banana served warm with creamy vanilla ice cream and caramel drizzle.



Roasted Pineapple & Rum Ice Cream

\$4.50

Caramelized roasted pineapple served warm with Bacardi rum-infused vanilla ice cream and sweet rum caramel sauce

Chocolate Fondant

\$5.50

Warm chocolate cake with passion fruit puree.

Banana Coconut Pudding - Vegan \$2.75

Banana in sweet coconut cream with tapioca.



White Wine Fruit Salad

\$4.50

Seasonal fresh fruits served with a delicate white wine syrup and chilled fresh milk.

Fresh Fruit with Vanilla Ice Cream \$4.50

A selection of seasonal fresh fruits served with a scoop of creamy vanilla ice cream.

Sticky Rice & Ripe Mango - Vegan \$4.50

Sweet sticky rice served with fresh ripe mango and rich coconut cream.

