



HOUSE OF WIZARDS
MAGICAL DINING



មុខម្ហូបដំបូង

APPETIZERS

ស៊ុតរុំសាច់គោបំពងបែបជប៉ុន

WAGYU RAMEN SCOTCH EGG \$9.50
Crispy fried enoki mushroom

សាលាដសាច់គោស្រស់បែបជប៉ុន

SEARED BEEF CARPACCIO
JAPANESE STYLE (GF) \$8

Crushed pepper and thin, tender slices of rare beef fillet with daikon red radish, apple salad with ponzu dressing

សាលាដ មើមយ៉េន

SMOKED BEETROOT CARPACCIO (V,GF) \$7

Walnuts, whipped feta cheese, rocket salad with truffle honey mustard dressing

សាលាដ ប៊ូរ៉ាតាលីស

BURRATA SALAD (V, GF) \$12.50

Coriander pumpkin seed pesto, prosciutto, chili garlic crisp oil, rocket salad served with toasted focaccia bread

អាម៉ុកអយស្ទីរអាំង

AMOK BAKED OYSTERS \$9

Parmesan cheese, thermidor sauce, parsley

សាលាដ ត្រីឆ្មាស្រស់

SEARED TUNA SALAD \$10

With wasabi foam, green mango salad, smoked mushroom caviar & ponzu dressing

សាលាដរ៉ុកែត

ROCKET SALAD \$5

With walnut, green apple, red radish, shallot, lettuce & ponzu dressing

ស៊ុបប្រចាំថ្ងៃ

SOUP OF THE DAY \$5.50

Served with toasted focaccia

មុខម្ហូបគោល

MAINS

ស្ករតេកចំឡូកគោ អូស្ត្រាលី

ROASTED ANGUS BEEF TENDERLOIN (200 GRAM) \$35

Served with garlic butter baked river lobster, potato truffle puree, asparagus and burnt leek miso sauce

ស្ករតេកចំឡូកក្រៅ គោជប៉ុន

WAGYU RIBEYE STEAK (MB 4-5) (250 GRAM) (GF) \$55

Served with truffle mashed potato, baby carrot, asparagus & vermouth cream jus

ស្ករតេកជំនី គោជប៉ុន

WAGYU TOMAHAWK (MB5) (1200 GRAM) (35MINS) (GF) \$135

Served with truffle mashed potato, baby carrot, asparagus & vermouth cream jus

ឆ្អឹងជំនីគោ ១៨ម៉ោង

18 HOURS SLOW-COOKED US BEEF SHORT RIB \$25

Served with potato truffle puree, bloody mary caviar, pickled egg, crispy onion & mushroom and bone marrow lok lak sauce

ការីកំភួនចៀម ២៤ម៉ោង

24 HOURS SLOW-COOKED LAMB SHANK SARAMAN \$19

Served with potato truffle puree, bloody mary caviar, pickled egg, crispy onion & mushroom and bone marrow lok lak sauce

ជ្រូកដុតផ្សែង បែបអឺរ៉ុប

SMOKED CRISPY PORK BELLY (GF) \$20

Served with seared scallops, apple puree and apple, red daikon & radish salad and vermouth jus

ការីតាលីស្កលគ្រឿងសមុទ្រ

SEAFOOD TORTELLINI PASTA \$17

Tortellini pasta stuffed with crab meat, and served with shrimp bisque cream sauce, seared Hokkaido Scallop and seafood caviar

នំដុតត្រីសាម៉ុង

SALMON WELLINGTON (30MINS) \$25

Salmon & spinach mousse, crepe, wrapped with buttery puff pastry. Served with asparagus, truffle mashed potato & amok hollandaise foam

ស្ករតេកផ្កាខាត់ណា ស

ROASTED CAULIFLOWER STEAK (GF,V) \$9.50

Served with mild cheddar sauce & crunchy almond, pickled shallot & leek

បង្អែម

DESSERTS

នំត្រីមដុត

SMOKED CRÈME BRULEE (GF) \$6

White chocolate, chantilly cream, pistachio served with macaroon

នំលីសផ្លែស្វាយ

MANGO PAVLOVA CHEESECAKE \$6

Topped with seasonal fruits

នំកាហ្វេ

ESPRESSO MOUSSE (GF) \$6

Salted caramel and brownie

បន្លែបន្លែម

EXTRA SIDE \$5

ជំឡូងកិន TRUFFLE MASHED POTATO

កូនកាវ៉ុត CARAMELIZED BABY CARROT

សាតេទំពាំងបារាំង SAUTEED ASPARAGUS

ល្បាយជំឡូង POTATO TRUFFLE PUREE

ទឹកជ្រលក់បន្លែម

EXTRA SAUCE \$3

ទឹកជ្រលក់ស្រាបារាំង និងត្រីម

VERMOUTH CREAM JUS

ទឹកជ្រលក់អាម៉ុកដុត

AMOK HOLLANDAISE FOAM

ទឹកជ្រលក់ការីសាវ៉ាម៉ា

SARAMAN CURRY SAUCE

ទឹកជ្រលក់ខ្ទឹមដុត

BURNT LEEK & MISO SAUCE

ទឹកជ្រលក់ឡូតឡាក់ខ្លួនឆ្អឹងគោ

BONE MARROW LOK LAK SAUCE

ទឹកជ្រលក់ផ្លែប៉ោម

APPLE PUREE

ទឹកជ្រលក់លីស

MILD CHEDDAR SAUCE