

## SANDWICHES

<b>Egg Sandwich</b> Boiled or fried eggs, tomato, lettuce, mayonnaise	<b>2.50</b>
<b>BLT Sandwich</b> 2 Rashers of Bacon, tomato, lettuce, mayonnaise	<b>3.00</b>
<b>Bacon &amp; Egg Sandwich</b>	<b>3.00</b>
<b>Chicken Sandwich</b> Chicken Breast, lettuce, tomato, mayonnaise	<b>3.00</b>
<b>Grilled Fish Sandwich</b> Seasoned Fish Fillet, lettuce, tomato, mayonnaise	<b>3.00</b>
<b>Minced beef Sandwich</b> Crusty French baguette with seasoned minced beef	<b>3.00</b>

## SNACKS & SIDE DISHES

<b>Num Chaio</b> 5 Crispy veggie spring rolls	<b>2.00</b>
<b>Saiong Jayk mien snoul</b> 4 Chicken & pork sausages wrapped in banana flower leaves and then deep fried	<b>3.50</b>
<b>Mixed Salad</b> Salad leaves, carrot, tomato, potato, bell pepper, onion, cucumber, topped with boiled egg.	<b>2.50</b>

## DESSERTS

<b>Pumpkin Custard</b> Whisked eggs, coconut milk and jackfruit in a pumpkin	<b>2.75</b>
<b>Sticky rice &amp; mango</b> Sweet sticky rice with mango and palm sugar syrup, topped with shredded coconut and sesame seeds	<b>3.00</b>
<b>Sophi's Apple Pie</b> A piece of our chef's famous apple pie, French-style	<b>2.50</b>

## SALADS, CRÊPES

<b>Banana Blossom Salad</b> A salad of shredded banana flower leaves, mixed herbs (mint, Thai basil, fishwort), chicken and chillie pepper	<b>3.75</b>
<b>Rice Noodle Salad</b> Rice noodles, carrot, cucumber, bean sprouts, chillie peppers, shrimps, fresh coconut milk and saw leaves	<b>4.00</b>
<b>Mango Salad</b> Salad of green mango and mixed herbs, topped with dried shrimps and peanuts, in sweet and sour dressing	<b>4.00</b>
<b>Sophi's Salad</b> Salad of carrot, onion, chicken, pork, chillie peppers and mixed herbs, topped with peanuts	<b>3.75</b>
<b>Banh Chao (Khmer crêpes)</b> Large thin crêpe with bean sprouts and ground chicken, served with mint, basil, lettuce, cucumber and fish sauce.	<b>3.75</b>

## FISH DISHES

<b>Amok</b> A Khmer favourite: steamed coconut fish with turmeric sauces and spices, and served in banana leaves.	<b>4.75</b>
<b>Chngau Chrou Trey</b> A fish soup, with fish fillet, lemon and basil	<b>4.25</b>
<b>Kari Saik Trey</b> Green or Red Fish Curry with coconut milk, sweet potato, lemon grass, garlic, galangal and kaffir limes and leaves	<b>4.75</b>
<b>Samlor Machoe Saik Trey</b> Soup of fish, tomato, pineapple, courgette, and basil	<b>4.50</b>
<b>Samlor K'tis Saik Trey</b> Fish fillets in coconut milk, green/red chillies, ginger	<b>3.75</b>
<b>Trey Bom Poug</b> Grilled fish in a sweet and sour sauce	<b>4.25</b>

## CHICKEN DISHES

<b>Kari Saik Moan</b> Green or Red Chicken Curry with coconut milk, potato, lemon grass, turmeric, galangal, kaffir limes and chillies	<b>4.50</b>
<b>Bai Char Saik Moan Bon lai</b> Chicken Fried Rice, with carrot, green beans, turmeric	<b>3.75</b>
<b>Saik Moan Ang</b> Charcoal grilled Chicken Fillet with a unique blend of Khmer favourite spices. Takes some time to prepare	<b>4.25</b>
<b>Saik Moan Char Kari</b> Chicken chunks with tasty curry spices (usually rather spicy, we can make it less spicy if you want)	<b>4.25</b>
<b>Saik Moan Char Trop</b> Savoury Chicken Breast and eggplant stir fry. if you like eggplant and a smoky flavour, you should try this one	<b>4.00</b>

## BEEF DISHES

<b>Kari Saik Ko</b> Green or Red Beef Curry with coconut milk, potato, lemon grass, garlic, galangal and kaffir limes and leaves	<b>4.75</b>
<b>Saik Ko neung toeuk krotj</b> Thinly sliced beef mixed with a tangy orange sauce and served on Chinese cabbage	<b>4.75</b>
<b>Machoe Kreoung Saik Ko</b> Savoury tender beef in Khmer spicy coconut soup with Asian water spinach and a light touch of picklesfish	<b>4.25</b>
<b>Saik ko char manor</b> Stir fried beef with pineapple, cabbage, tomato, bell pepper	<b>4.75</b>
<b>Lok Lak</b> Prime beef chunks served in the famous Khmer gravy topped with a fried egg.	<b>5.00</b>

## VEGETARIAN DISHES

**Char Bonlai Krop Mouk** 3.75  
Stir Fried Vegetables (cauliflower, green beans, carrots, cabbage, onion, potatoes, salad leaves)

**Salor Kor Ko Sap** 4.25  
Famous Khmer vegetarian soup: eggplant, bitter melon, pumpkin, jackfruit, papaya, green banana, snake beans and all kinds of green vegetables

**Salor to hu kachay** 3.25  
Vegetarian soup with a combination of tofu and chive.

**Salor kari sap** 3.75  
Vegetarian curry with tofu, eggplant and potato flavoured with lemon grass and coconut milk

**Bai lieng pong moan** 3.50  
Egg fried rice with bean sprouts, peas and carrot

## INTERNATIONAL DISHES

**Chicken Pasta** 4.75  
Chicken Breast sautéed with peppers, olives and crushed tomato over rigatoni pasta, topped with parmesan cheese.

**Veggie Burrito** 5.00  
Flour Tortilla filled with grilled mushrooms, peppers, onions, tomato, refried beans and cheddar cheese. With salsa and sour cream

**Steak or Chicken Burrito** 5.50  
As above, but instead of mushrooms filled with beef (or chicken)

**Steak and Guinness Pie** 6.00  
Tender beef stew topped with crusty pastry and served with green peas, gravy, and chips or mashed potatoes.

**Nachos Supreme Dip** 5.00  
Taco Beef, Refried Beans, Cheddar Cheese, Olives, Jalapeños served with Nacho Chips, Salsa and Sour Cream.

## BEVERAGES

**Shakes** 1.50  
Ask for current selection, usually banana, pineapple, papaya, mango in season)

**Lassies** 2.00  
Ask for current selection, usually banana, pineapple, papaya, mango in season)

**Fruit Mixes**  
Passion Fruit & Water Melon 1.75  
Fresh Mint 1.50  
Green Apple & Lime 2.00

**Fresh Juices**  
Fresh Orange Juice 2.00  
Fresh Lemon Juice 1.25  
Fresh Coconut 1.25

**Beers**  
Anchor, Angkor, Beer Lao (can) 1.50  
Angkor, Beer Lao (Big Bottle) 2.50  
Tiger (can) 1.75  
Heineken (can) 2.00

**Wines**  
Bottle of White House Wine 12.00  
Bottle of Red House Wine 12.00

## DELIVERY MENU

Prices as from  
November 1, 2008

frizz restaurant

#67, Street 240, Phnom Penh

Tel: 023 - 22 09 53

[www.frizz-restaurant.com](http://www.frizz-restaurant.com)

Minimum order for delivery \$ 5.00

Delivery cost \$ 1.00  
(this goes to our  
delivery moto driver)

Delivery orders can  
be placed from  
11am - 9pm

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