



## MAIN COURSE

\$12 each

### SWEET-SOUR KHMER TRADITIONAL BROTH WITH GRILLED AUSTRALIAN BEEF TENDERLOIN

Homemade Khmer broth, sweet basil, lime juice, hard-boiled quail egg, sweet onion, mushroom, saw herb, crispy fried garlic served with steamed rice with yellow lentil.

# Hemisphere

# LUNCH

## SET SPECIALS



15\$ nett / 2 course

18\$ nett / 3 course



## STARTER

\$6 each

### SALMON AMOK BAKED ON SCALLOP SHELL

Salmon, secret Khmer traditional amok paste, coconut cream, chili oil, red long chili, kaffir lime, served with roti bread

## DESSERT

\$6 each

### CARAMELIZED SWEET POTATO

with coconut and toasted white sesame



Including Coffee and Tea 

Prosecco pairing available at \$8 per glass