

THE FLOCK CAFÉ





KHMER EXPERIENCE



01 NOODLE SOUP WITH **CHICKEN OR SEAFOOD**

Rice Noodle, Choy Sum, Carrot, Cabbage, Long Herb Spring Onion & Garlic.



02 STIR FRY NOODLE **CHICKEN OR SEAFOOD**

Yellow Noodle, Cabbage, Carrot, Choy Sum & Egg.





03 PAD THAI WITH **CHICKEN OR SEAFOOD**

Rice Stick, Bean Sprout, Chive Flower, Tofu, Sweet Turnip, Shallot, Peanut, Egg, Lemon & Dried Shrimp.

\$**8**.00



04 GREEN CURRY WITH CHICKEN

Onion, Bell Pepper, Broccoli, French Bean, Chicken & Coconut Cream. Served with Rice.





Beef, Tomato, Onion, Cucumber & Romaine Lettuce. Topped Up With Fried Egg. Served with Rice.



06 THE FLOCK CAFÉ FRIED RICE Chicken Satay, Prawn Tempura , Chicken Fried Spring Roll & Fried Vegetable.



07 RED CURRY WITH DUCK

Duck Breast, Red Bell Pepper, Sweet Potato, Onion, Carrot & Coconut Cream. Served with Rice.





08 TRADITIONAL FISH AMOK STEAMED IN BANANA LEAF

Mekong Fish, Mushroom, Onion, Cabbage, Carrot, Egg, Coconut Cream, Fish Sauce & Khmer Spice Paste. Served with Rice.



QUICK BITE



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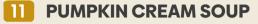


10 GAZPACHO SOUP (COLD SOUP)

Tomato, Cucumber, Garlic, Bell Pepper, Balsamic Vinegar, Olive Oil.







Pumpkin, Onion, Carrot, Leek, White Wine & Cooking Cream.



12 FRESH SPRING ROLL PRAWN (4PCS)

Prawn, Carrot, Cucumber, Bean Sprout, Long herb & Basil, Served with Fish Sauce.



13 FRIED SPRING ROLL CHICKEN (4PCS)

Chicken, Carrot, Cabbage, Onion, Spring Onion, Sweet potato & Crispy Spring Roll, Served with Sweet Chilli Sauce.





Minced Pork & Onion Served with Sweet Sauce.



15 CHICKEN SALAD

Choice of Sauce: Pesto, Balsamic, Caesar & Peanut sauce. Romaine, Iceberg, Broccoli, Cucumber, Cherry Tomato, Cheese & Chicken.





16 PRAWN SALAD

Choice of Sauce: Pesto, Balsamic, Caesar & Peanut sauce. Prawn, Iceberg, Mushroom, Onion & Cucumber.





Choice of Sauce, Pesto, Balsamic, Caesar & Peanut sauce. Tuna Fish in Oil, Boiled Egg, Iceberg, Onion, Romaine & Tomato.







Couscous, Cucumber, Tomato, Red Bell Pepper, Leek & Parsley.





19 BACON CHICKEN CHEESE WRAP

Bacon, Cheese, Chicken, Romaine, Onion, Tomato, Basil & Caesar Sauce.







20 WHOLEGRAIN TOAST

Avocado, Oyster Mushroom & Vegen Pesto Sauce.







21 PEANUT VEGAN WRAP

Romain Green, Broccoli, Zucchini, Mushroom, Basil, Peanut Vegan Sauce.





22 PESTO VEGAN WRAP

Iceberg, Basil, Broccoli, Avocado, Pumpkin, Mushroom & Pesto Vegan Sauce.

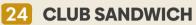




23 SMOKED SALMON SANDWICH

Smoked Salmon, Onion, Capper & Mayonnaise. Served with French Fries.





Egg, Chicken, Bacon, Cheese, Tomato, Onion, Romaine & Mayonnaise. Served with French Fries.





Tomato, Onion, Beef Patty, Bacon & Cheese. Served with French Fries.









27 SALMON FILLET

Served with Mashed Potatoes & Sauteed Vegetables.





28 VEGETARIAN BURGER

Fresh Tomato, Onion, Romaine, Sweet Potato, Broccoli, Cauliflower, Pumpkin, Zucchini, Oyster Mushroom, Garlic, Vegan Pesto Sauce, Served with French Fries.



29 THREE MIXED MINI BURGERS

Chicken, Beef, Fish, Tomato, Onion, Cheese. Served with Friench Fries.



PASTA



Cheese, Garlic Bread & Pesto Sauce.





31 SPAGHETTI BOLOGNESE

Cheese, Garlic Bread, Parsley & Bolognese Sauce.



BREAKFAST MENU

32 FLOCK CAFÉ SET A

- Porridge or Noodle Soup
- Choice of Beef, Chicken, Pork, Seafood & Fish
- Choice of Fresh Juice
- Tea or Coffee



33 FLOCK CAFÉ SET B

- Choice of Pastry & Bread, Homemade Jam & Butter
- Homemade Yoghurt
- Choice of Fresh Juice
- Tea or Coffee



34 FLOCK CAFÉ SET C

- Choice of Pastry & Bread, Homemade Jam & Butter
- Choice of Egg, Fried, Poached, Omelet, Scramble,
- Served with Bacon, Sausage & Tomatoes
- Choice of Fresh Juice
- Tea or Coffee

\$**9**.00

KHMER SET MENU



APPETIZER

Cambodian Spicy Beef Salad

Raw Beef Fillet Cooked in Lemon Juice, Cabbage, Bean Sprouts, Pepper, Local Herbs & Fresh Spring Rolls with Prawn.

SOUP

Vegetable Coconut Soup

Mushroom, Onion, Carrot, Sweet Potato, Pumpkin & Coconut Milk.

MAIN COURSE

Traditional Fish Amok Steamed in Banana Leaf

Grilled Chicken Satay with Peanut Sauce. Served with Rice.

4 COURSES

DESSERT

Seasonal Fruit Platter

WESTERN SET MENU

APPETIZER

Ceasar Salad with Chicken Romaine Lettuce, Croutons, Crispy Bacon, Chicken & Cheese.

SOUP

Pumpkin Cream Soup

Pumpkin, White Wine, Shallot, Basic Stock Cream. Served with Garlic Bread.

MAIN COURSE

Grilled Mekong fish Fillet with Tomatoes, White Wine Shallot Sauce Served with Spaghetti.

DESSERT

Chef's Special of the Day

.00

DRINKS

D COFFEE & CHOCOLATE

Espresso	\$2.00
Café Latte	\$2.50
Cappuccino	\$2.50
Khmer Iced White Coffee	\$2.50
Double Espresso	\$2.50
Black Coffee	\$2.50
Hot Mocha Coffee	\$2.50
Hot Chocolate	\$3.00
Iced Café Latte	\$3.00
Iced Coffee	\$3.00
Iced Cappuccino	\$3.00
Iced Mocha Coffee	\$3.00
Iced Chocolate	\$3.00
Hot Matcha	\$3.00
Iced Matcha	\$3.00
Matcha Frappe	\$3.50



TEA

\$2.00

Jasmine, Oolong, English Breakfast, Green Tea, Passion Fruit Apple Cinnamon, Iced Lemongrass, Iced Lemon Tea.

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FRESH JUICE

Fresh Lime Juice	\$2.00
Fresh Passion Fruit Juice	\$2.00
Fresh Lemon with Mint	\$2.50
Fresh Watermelon & Lemon	\$2.50
Fresh Carrot, Beetroot & Ginger	\$2.70
Fresh Apple, Beetroot & Ginger	\$2.70
Fresh Pineapple & Apple	\$2.70
Fresh Orange Juice	\$3.50



FRUIT LASSI

Mango, Honey & Yoghurt	\$3.00
Banana, Honey & Yoghurt	\$3.00
Pineapple, Honey & Yoghurt	\$3.00
Avocado, Honey & Yoghurt	\$3.50





Add Whipped Cream





ICED CREAM SELECTION

- 1 Scoop \$1.75
- 2 Scoops \$3.00

\$4.00

3 Scoops



ITALIAN SODA

\$2.50
\$2.50

COCKTAILS \$5.50

Long Island Iced Tea

Priskaia Vodka,Tequila San Luis Gold, Baita Brown Rum, Harpoon Gin, Bols Triple Sec, Lime Juice, Coca Cola

Pina CoLada

Baita Brown Rum, Coconut Syrup, Pineapple Juice, Lime Juice

Mojito / Passion Fruit

Baita Brown Rum, Lime juice, Sugar Syrup, Mint (add Passion Fruit)

Margarita Tequila San Luis Gold, Bols Triple Sec, Sugar Syrup, Lime Juice

Bianco Spritz Matini Bianco, Sparkling Wine, Soda

Gin FiZZ Harpoon Gin, Lime Juice, Suger Syrup, Soda

Manhattan Evan Williams Bourbon, Carpano Classico Sweet Vermouth & Aromatic Bitters

We are Diplomats Baita Brown Rum, Sugar Syrup & Angostura Bitters

Whiskey Sour Evan Williams Bourbon, Lime Juice, Egg White & Aromatic Bitters

Mai Tai Baita Brown Rum,Bols Triple Sec, Lime Juice & Cashewnut Orgeat

Espresso Martini Priskaia Vodka, Café Borghetti Caffee Liquor & Espresso



BEER

WHITE WINE

Frontera,	\$6.00 / \$26.00
Sauvignon Blanc, (Chile

\$3.00

De Bortoli, \$29.00 Chardonnay Australia

Arniston Bay \$29.00 Sauvignon Blanc, South Africa

Frontera, Merlot, Chile	\$6.00/\$26.00
De Bortoli,	\$29.00
Cabernet Sauvignon, Austro	alia
Arniston Bay, Shiraz, Sout	h Africa \$29

ROSE WINE

Louis Pinel, Cinsault	, France	\$29.00
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PROSECCO

Bottega Bianco, Prosecco, Italy \$6.00/\$28.00

CHAMPAGNE

Baron Fuente, France \$5	55.00
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WATER

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Mineral Water 500ml	\$1.50
Mineral Water 1500ml	\$3.00
Sparkling Water 1000ml	\$6.00

SOFT DRINK

Martini Bianco

Coke / Diet Coke / Sprite	\$2.50
Soda / Tonic / Ginger Ale	\$2.50

SPIRITS SELECTION

Vodka	
PrisKaia Vodka	\$4.00
Gin	
Bombay Gin	\$4.00
Harpoon Gin	\$4.00
Rum	
Baita Brown Rhum	\$4.00
Baita White Rhum	\$4.00
Tequila	
Jose Cuervo Especial Gold	\$4.00
Whiskey	
Bushmills Original Irish Whiskey	\$4.00
Famous Grouse Blended Scotch	\$4.00
Evan Willanms Bourbon Black Label	\$4.00
Liqueurs / Aperitivos	
Café Borghetti Coffee Liqueur	\$4.00
Carpano Classico Sweet Vermouth	\$4.00
Bols Triple Sec	\$4.00

\$4.00

THANK YOU!



Frontera, \$6.00 / \$26.00 Sauvignon Blanc, Chile

\$29.00

De Bortoli, Chardonnay Australia

Arniston Bay \$29.00 Sauvignon Blanc, South Africa



Frontera, Merlot, Chile\$6.00/\$26.00De Bortoli,\$29.00Cabernet Sauvignon, AustraliaAmistera Press Shirman South African (\$20)

Arniston Bay, Shiraz, South Africa \$29



ROSE WINE

Louis Pinel, Cinsault, France

\$29.00



PROSECCO

Bottega Bianco, Prosecco, Italy \$6.00/\$28.00