

Jasmine Valley Eco-Resort, Kep, Cambodia



The Menu

The Menu

Jasmine Valley offers a range of quality Khmer dishes as well as some homely hearty classics you might be craving – including traditional wood-fired pizza, Black Panther (Cambodia's answer to Guinness) Pie and Aunty Steph's Self-Saucing Chocolate Pudding.

Snacks and Sides

Baguettes

- Tuna and mayo.
- Jasmine Valley Home Smoked Bacon, with rocket or lettuce, and tomato.
- Curried egg with lettuce.



Chips – hot, fresh, perfectly seasoned potato wedges.

Fried Morning Glory (a staple green vegetable) with garlic and oyster sauce.

Fresh Green Mango or Papaya Salad (seasonal, straight off the tree).

Tamarind Eggs.

A wonderful combination of flavours and textures.

Hard-boiled eggs, fried with a tangy tamarind and red pepper sauce.



Starters

Garlic Bread - made with fresh garlic and real butter!

Bruschetta -
toasted pieces
of baguette
topped with to-
mato, onion,
herbs, quality
extra virgin
olive oil and
balsamic vine-
gar from (funky
cold) Modena.



Creamy Mushrooms on Toast



Soups

Khmer Sour Fish Head Soup.

Khmer Rice Soup with squid,
fish, shrimp or pig.

* Creamy Mushroom.

* Tomato and Basil.



* Served with bread.

Mains

Whole Tilapia, fried Khmer style, fried with ginger, or Jasmine's special – stuffed with lemongrass and lime leaves and barbecued. Served with rice.



Squid, Shrimp or Frog (when available) cooked with Kep Pepper or lemongrass. Served with rice.

Amok. The famous Khmer dish that's different every place you eat it. Fish or vegetarian



Khmer Curry with pig, shrimp, squid or tofu.

Fish and Chips. Dusted, not battered, shallow fried fleshy fillets of Snakehead (an excellent local fish), with lightly seasoned potato wedges.



Pig Ribs. Fried in a savoury sauce and served with rice.

Pig Ribs and Chips.



Fried Noodles with pig, fish, shrimp, squid or veggies.

Fried Rice with pig, fish, shrimp, squid or veggies.

Stir Fried Veggies with Steamed Rice.

Stir Fried Veggies with pig, fish, shrimp, squid or tofu. Served with steamed rice.



Spanish Snakehead. Fillets of Snakehead fish in a delicious paprika and red-pepper sauce. A wonderful fusion of east and west, with garlic mashed potato on the side.



Black Panther Pie. Black Panther is Cambodia's answer to Guinness. Jasmine Valley's Black Panther Pie is a Kep-peppery stewed Black Panther and pig pie, topped with puff pastry and served with garlic mashed potatoes and lightly blanched veggies.



Spaghetti Bolognese. A delicious home-made tomato sauce with pig mince.

Creamy Mushroom Fettuccini. A creamy mushroom sauce, over fettuccini. Also with bacon.



Tom Yum Soup. Something we borrowed from the neighbours; Shrimp in a spicy, aromatic, sour and savoury broth. A favourite.

Jungle Laksa. Something we borrowed from the other neighbours. Curried noodle soup, packed with flavour, a meal in a bowl.

Kep Pepper Noodle Bowl. Strips of pig steak or squid, marinated in a Kep-peppery sauce and flash-fried with yellow noodles and spring onions.

Nachos. Chips and cheese zapped in the wood-fired oven. Served with fresh salsa, sour cream and red-bean dip.



Royal Snakehead Enrobed with Coconut Milk and Lemongrass. A Cambodian aristocratic delicacy – with a twist.

Sautéed Clams with Tamarind and Basil. Very much a local favourite.

Prawns on Pasta. Prawns and eggplant, fried with garlic then immersed in a tomato and basil sauce. Served on pasta.



Caramelised Snakehead with Fried Garlic. Fish in a rich caramelised sauce, infused with the taste of pig, garlic and pepper.

Pizza

The famous Jasmine Valley wood fired ovens, producing great pizza in the Cambodian jungle! What we love about this, is that Cambodians usually cook stove top or barbecue, so it's a delight to see our staff working a real oven so well.



Jasmine Valley pizzas are made with a delicious home-made tomato sauce base, and topped with a mix of mozzarella and cheddar cheeses to give you that soft mozzarella texture as well as the cheddar 'browning'.

Choose your toppings, and by the time you're through your garlic bread, your pizza should be just about ready!

- Onion
- Garlic
- Capsicum
- Fresh Basil
- Bacon
- Squid
- Prawn (shrimp)
- Pineapple
- Star-fruit
- Pepperoni
- Eggplant
- Olives
- Salted Fish (Camchovies)
- Mushrooms

Desserts

Aunty Steph's Self-saucing Chocolate Pudding. Hot or cold, a family favourite, tweaked with local ingredients. Big, rich, served with whipped cream.



Fried Banana – Jasmine Valley bananas served with cream and a palm-sugar or chocolate sauce.

Pancakes – Fresh pancakes with Jasmine Valley banana, whipped cream, a drizzle of sweet palm-sugar or chocolate sauce and lightly dusted with cinnamon.



Your Mum's Banana Pudding. Bananary, cakey, caramel coconutty. Served with whipped cream.

Jasmine Valley Fresh Fruit Ice-cream – 100% frozen fruit (in season), soft-served.



Drinks

Frappés – Coffee or Chocolate in tall glasses, topped with whipped cream.



Fruit Shakes and Juices – fruit in season, with or without milk.

Plunger Coffee (makes a couple of cups). Strong, Vietnamese or Cambodian Robusta Coffee.

Espresso. Our hand-cranked espresso machine produces a very nice brew and uses no electricity whatsoever – very green!

Robusta. Arabica.

Café Latté. Yes, you can now have a latté in the jungle.



Robusta.
Arabica.

Long Macchiato.

Two shots of Arabica with milk. Great with a piece of Srey Nek's delicious cake!

Pot of Tea (Liptons, jasmine, green, peppermint, chamomile).

Pot of Ginger Tea. A fresh ginger infusion. Add a little sugar to taste.



Soft Drinks (Coca Cola, Fanta, Sprite etc)

Coconut



Fresh Lime Juice – Srey Mae's secret recipe.

Iced Coffee, Cambodian style – Ice in a glass, a separate cup of filtering coffee, sugar to taste (Cambodians would typically have it very sweet).



Soy Milk and Honey Frappé. A tall glass of soy milk on ice, sweetened with real honey.

Sugar Cane Juice. Freshly squeezed sugar cane juice, with a twist of lime, on ice.



Beers

Cans

Special (local cheapie)	\$1.00
Anchor	\$1.30
Black Panther (stout)	\$1.80
Beer Lao	\$1.60
Phnom Penh	\$1.30

Bottles

Saigon 480ml	\$1.30
Angkor 330 ml	\$1.50
Angkor 640 ml	\$2.80
Kingdom 330 ml	\$1.80
Becks 330 ml	\$1.80
Guinness 325 ml	\$2.50
Heineken 330 ml	\$2.20
Heineken 640 ml	\$4.20

Wines

House Wines (white and red)
\$3 per glass or \$15 per bottle.

To make things easier for our staff, and to give us some flexibility in buying , we've decided to offer a flat-rate on wine bottles. This means you (and we) might win a little or lose a little, but we reckon it probably all works out in the end.

Flat Wines. \$18.00 per bottle

Bubbly Wines. \$21 per bottle

Cocktails

Mudslide

Pina Colada

Margarita

Mojito

Mosquito (with lemonade)

Espresso Martini



Feel free to request room service.