

oigi-art dining The Labyrings



Western Set Menu

7 Courses: 80.00 USD / pax



Amuse Bouche

APPLE, ZUCCHINI AND PARMA HAM ROLL Served with Balsamic Dressing



Starter

BURRATA CHEESE SALAD

Burrata cheese, green lettuce, cherry tomato, Cambodian flower served with honey dressing



Starter

SALMON CARPACCIO

Slice salmon, green lettuce, orange, slice red radish, crispy sweet potato garlic bread severed with tartar sauce.



Soupe
TOMATO CREAM SOUP
Served with garlic bread





Main Course

AUSTRALIAN BEEF TENDERLOIN OR U.S. RIBEYE BEEF WITH FOIE GRAS

Grilled Australian beef tenderloin or US ribeye, foie gras, sauté veg, mash potato served with red wine sauce.



Dessert

CLASSIC CREAM BRULEE

Topping brown sugar, strawberry, kampot green peppercorn, and mint leave

Khmer Fusion

5 Courses: 70.00 USD / pax



Amuse Bouche
CHICKEN CROQUETTES
Served with curry mayo sauce.



Starter

GRILLED RIVER FISH

Slice Cucumber, Slice Bell Pepper roll with green leafs. Served with Yellow tamarind and sweet chili sauce.



Soup

SOUR-SOUP WITH RIVER PRAWN

Hot sour-soup with lemon grass, galangal,garlic, shallot, and kaffir lime leafs Slice onion, mushroom, lime juice and local herbs.





Main Course

GRILLED CHICKEN ROLL

Grilled chicken roll with rosemary, thyme, mushroom .Sautee potato, baby carrot, crispy sweet potato. Served with green curry sauce.



Dessert

CREAM BRULEE CAMBODIA STYLE

Topped with roasted grated coconut, strawberry & mint leaf.

Prices excluding 10% and 5% service charge.

Western Vegetarian Set Menu

7 Courses: 70.00 USD / pax



Amuse Bouche
VEGETABLE CROQUETTE
Served with beetroot sauce.



Starter

AVOCADO SALAD

Avocado, apple, cucumber, served with balsamic oil dressing.



SMOKE EGGPLANT SALAD

Smoke eggplant, green lettuce, roll carrot, roll cucumber, and crispy bread hummus dip served with honey mustard sauce.



Served with garlic bread



Refreshing LIME SORBET



Main Course

GRILLED MUSHROOM WITH PESTO SAUCE

Grilled king mushroom, tofu, baby carrot with pesto sauce.



Dessert

VEGETABLE APPLE TART

Topped with caramelized apple, pandan sauce.



Khmer Fusion Vegetarian Set Menu

5 Courses: 60.00 USD / pax



Amuse Bouche

SMOKED EGGPLANT

Served with passion dressing.



Starter GRILLED VEGETABLES

Grilled zucchini, eggplant, bell pepper, Crispy shallot, green leafs. Served with beetroot tamarind sauce.



Soup

SOUR-SOUP WITH PINEAPPLE

Hot sour-soup with lemon grass, galangal,garlic, shallot. Karfir lime leafs, cherry tomato, winter melon and local herbs.



Refreshing LIME SORBET



Main Course

STIR-FRIED VEGETABLES

Stir-fried khmer spicy paste with mushroom, noni leaf, coconut milk served with steamed rice or mashed potato.

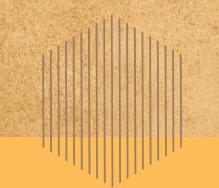


Dessert

MANGO BLACK - STICKY RICE

Black sticky rice cooked with palm sugar, coconut milk, ripe mango, served with pandan coconut sauce.





"The Labyrinth" is Cambodia's largest immersive theater restaurant, where state-ofthe-art visuals and sound transport you into an unparalleled experience.

OPEN DAILY 6:00 pm - 11:00 pm

DINNER STARTS AT 7PM 1ST SHOW 8:00 PM | 2ND SHOW 9:30 PM

For reservation contact:

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