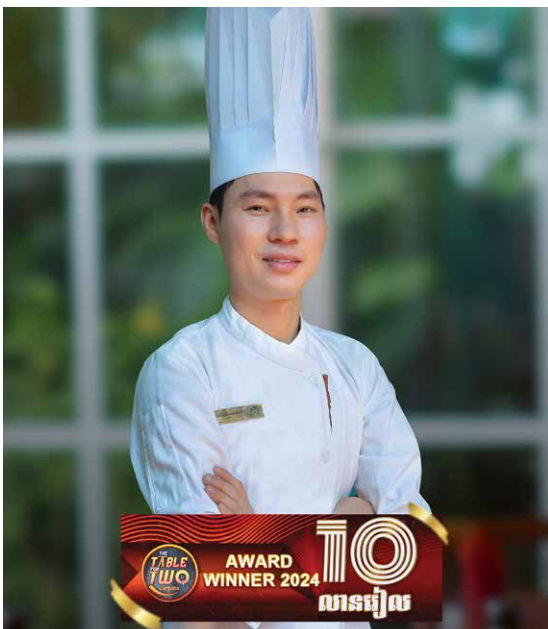




# KHMER FOOD IN AN OLD WOODEN HOUSE



Absolutely delicious

Service from front door to being served was first class. Food was absolutely delicious the first night that's why we returned to another delicious meal this time we even got cocktails, 2 for 1 which was also a bonus. Very reasonably priced. Served by trainee Mr Phearum who could not of been more attentive. Would highly recommend.

Anne B  
April 2025



*Please share your dining  
experience with us!*

Butterfly Pea is a Khmer Restaurant set in a traditional Khmer wooden house with beautiful gardens so that you can enjoy a romantic meal with loved ones or a few drinks with your friends.

We are one of the oldest restaurants in town and one of the few left which features a traditional Khmer house.

We serve traditional Khmer style cuisine. Check out our full menu to see what's on offer at Butterfly Pea in Siem Reap, Cambodia.



# Set Menu 套餐



F.01

## Angkor Wat Discovery (for 2 persons)

172,200 R | \$ 42.00

吴哥窟美食探索菜单 (两人份)

- |   |  |
|---|--|
| <ol style="list-style-type: none"> <li>1. Banana blossom salad</li> <li>2. Farmer's Kor Ko soup</li> <li>3. Kampot pepper seafood</li> <li>4. Roasted eggplant</li> <li>5. Steamed rice</li> <li>6. Fresh fruits</li> <li>7. Deep-fried Vegetable Spring Rolls</li> </ol> | <ol style="list-style-type: none"> <li>1. 香蕉花沙拉</li> <li>2. 农家“Kor ko”什锦蔬果肉浓汤</li> <li>3. 贡布椒香海鲜</li> <li>4. 烤茄子</li> <li>5. 蒸米饭</li> <li>6. 新鲜水果</li> <li>7. 炸蔬菜春捲</li> </ol> |
|---|--|



F.02

## Butterfly Pea Discovery (for 2 persons)

196,800 R | \$ 48.00

Butterfly Pea 美食探索菜单 (两人份)

- |  |   |
|--|---|
| <ol style="list-style-type: none"> <li>1. Green mango salad</li> <li>2. Smoked duck salad</li> <li>3. Beef sour soup</li> <li>4. Catfish Amok</li> <li>5. Grilled Beef Chro Nuoch</li> <li>6. Chicken lemongrass</li> <li>7. Steamed rice</li> <li>8. Banana flambé</li> </ol> | <ol style="list-style-type: none"> <li>1. 青芒沙拉</li> <li>2. 烟熏鸭肉沙拉</li> <li>3. 辣牛肉酸汤</li> <li>4. 阿莫克鲶鱼</li> <li>5. “Chro Nuoch”铁板碎牛肉串</li> <li>6. 柬式香茅炒鸡</li> <li>7. 蒸米饭</li> <li>8. 火焰香蕉</li> </ol> |
|--|---|

All prices are in USD & 7% service charge



# Set Menu 套餐



F.03

## Starters Degustation

51,300 R | \$ 12.50

可口开胃菜

1. Deep-fried Vegetable Spring Rolls
2. Banana blossom salad with chicken
3. Fresh fish salad

1. 炸蔬菜春卷
2. 香蕉花鸡肉沙拉
3. 鱼沙拉



F.04

## Three Amok Degustation

59,500 R | \$ 14.50

南柬埔寨品嚐菜單

1. Chicken Amok
2. Vegetables Amok
3. Fish Amok

1. 阿莫克鸡
2. 阿莫克蔬菜
3. 阿莫克鱼



# Starter 开胃菜



F.05

## Deep-fried Spring Rolls

31,800 R | \$ 7.75

炸春卷

Choice of meat (**chicken or pork**), taro, carrot, black mushroom, wrapped in rice paper, served with sweet and sour peanut sauce

米纸裹自选肉（鸡肉或猪肉）、香芋、胡萝卜、冬菇，油炸，佐酸甜花生酱



F.07

## Grape Salad with Prawn

35,900 R  
\$ 8.75

对虾葡萄沙拉

Pan-seared Kampot prawn, grapes, onions, tomatoes, cucumbers, trio capsicums, local seasonal herbs with Khmer dressing

煎贡布对虾、葡萄、洋葱、番茄、黄瓜、三色甜椒、本地时令香料草，佐高棉酱料



F.08

## Fresh Spring Rolls with Seafood

31,800 R  
\$ 7.75

新鲜海鲜春卷

Vegetables, local herbs, dry coconut flakes, seafood, wrapped in rice paper, served with Khmer dipping sauce

米纸裹蔬菜、本地香料草、干椰片、海鲜，佐高棉蘸酱



## Starter 开胃菜



F.09

### Banana Blossom Salad with Chicken

31,800 R | \$ 7.75

#### 香蕉花鸡肉沙拉

Sliced fresh banana blossom with bell peppers, pan-fried chicken and sun-dried shrimps combined with a homemade light sweet and sour dressing

新鲜香蕉花丝、三色甜椒、香煎鸡肉和日晒虾干，佐自制清淡酸甜酱



F.11

### Smoked Duck Breast Salad

34,900 R  
\$ 8.50

#### 烟熏鸭脯沙拉

Long beans, beansprouts, red capsicums, smoked duck breast, mixed with roasted peanut and local seasonal herbs with Khmer dressing

豇豆、豆芽、红椒、烟熏鸭脯，搭配烤花生、本地时令香料草，佐高棉酱料



F.12

### Beef Salad with Rice Paddy Herbs

34,900 R  
\$ 8.50

#### 紫苏牛肉沙拉

Pan-seared local beef tenderloin with Kampot green pepper, cucumber, tomato, long bean, rice paddy herbs, served with lemongrass dressing

煎本地牛里脊搭配贡布绿胡椒、黄瓜、番茄、豇豆、什锦香料草和紫苏，佐香茅酱



# Soup 汤类



F.14

## Beef Sour Soup

38,900 R | \$ 9.50

牛肉酸汤

A classic local beef soup with eggplants, morning glory, simmered in coconut milk and spices with fresh tamarind juice

本地经典汤品，牛肉、茄子、空心菜于椰奶中煨炖，加香料和新鲜罗望子汁



F.15

## Farmer's Kor Ko soup 35,900 R

农家“Kor ko”什锦蔬果烩肉浓汤 \$ 8.75

Pork belly, catfish, snails and organic local vegetables, simmered in coconut milk with Khmer spices and toasted ground rice

五花肉、鲶鱼、椰子螺、本地有机蔬菜、长茄、圆茄、水茄、青木瓜、辣木叶、豇豆、南瓜于椰奶和香料中煨炖



F.17

## Tom Yam Soup with Seafood

39,900 R  
\$ 9.75

海鲜冬阴汤

Fresh Kampot seafood, sliced lemongrass, kaffir lime leaves, galangal, garlic, shallot, cooked with fresh milk, herbs, tomatoes, mushrooms, onions and cilantro

新鲜贡布海鲜、香茅丝、青柠叶、高良姜、大蒜、红葱、海鲜于鲜奶中烹制，加香料草、番茄、蘑菇、洋葱和香菜



## Main Course 主菜



F.18

### Prahok Ktis

炒椰浆波罗福

Tonlé Sap fish fillet and minced pork simmered in coconut milk with locally-produced fish paste and tamarind juice, served with seasonal fresh vegetables

配猪肉末，鸡蛋，红葱，大蒜，青葱，佐本地鲜脆蔬菜

39,900 R | \$ 9.75



# Main Course 主菜



F.19

## Catfish Amok

阿莫克鱼

39,900 R

\$ 9.75

A must-try Khmer delicacy, catfish Amok, noni leaves, mushrooms, Amok gravy sauce

不可错过的高棉佳肴，阿莫克鱼搭配由香茅、肉汁、诺丽叶、鸡蛋和花生组成的搅拌料



F.20

## Traditional Khmer Curry 39,900 R

高棉鸡肉咖喱

\$ 9.75

Chicken simmered in coconut milk and red curry broth with sweet potatoes, onions, long beans and eggplants

去骨鸡肉、红薯、洋葱、豇豆、茄子于椰奶和红咖喱汤中煨炖，配蒸米饭



F.21

## Stir-fried Seafood with Kampot Green Pepper

贡布椒香海鲜

45,100 R

\$ 11.00

Wok-fried seafood tossed with Kampot green pepper, spring onions and cilantro with pepper sauce

黑椒酱炒海鲜、贡布绿胡椒、西兰花、花菜、花菜和红椒



F.22

## Beef Lok Lak

“Lok Lak” 酱汁炒牛肉丁

47,200 R

\$ 11.50

Local beef fillet with watercress, onions, tomatoes, Kampot green pepper, lime and pepper dip

本地牛柳丁、西洋菜、洋葱、番茄、贡布绿胡椒、Lok Lak酱和胡椒蘸酱



## Main Course 主菜



F.23

### Giant Chicken Satay

47,200 R | \$ 11.50

大份鸡肉沙爹

Grilled boneless chicken marinated in Khmer lemongrass spices served and pickled peanut sauce vegetables

去骨鸡于香茅香料中腌渍，烤至棕色，加花生酱烹制，佐以泡菜



# Main Course 主菜



F.24

**Roasted Eggplant** 38,900 R  
烤茄子炒肉末 \$ 9.50

Roasted eggplant, wok-fried ground pork simmered in fermented beans and spring onions.

烤茄子、炒肉末加入白豆豉和青葱煨炖



F.26

**Chean Choun Trey** 47,200 R  
浓香炸鱼 \$ 11.50

Pan-seared fish fillet topped with fermented beans, spring onions and ginger sauce

洞里萨湖炸鱼，佐白豆豉、姜汁和青葱



F.28

**Steamed Fish with Lime Sauce** 51,300 R  
青柠蒸鱼 \$ 12.50

(Traditional wedding) Steamed fish, mixed vegetables, lime slices and ginger slices, spring onions, cilantro and lime sauce

(传统婚礼菜式) 清蒸鱼、什锦蔬菜、青柠片、姜片、青葱、香菜，加热柠檬酱



F.30

**Chha Kdaw Sach Moan** 39,900 R  
“Chha Kdaw Sach Moan” 香辣炒鸡 \$ 9.75

Boneless free-range chicken stir-fried with sliced lemongrass, kaffir lime leaves, garlic, shallots and galangal with hot basil

散养去骨鸡肉炒香茅丝、青柠叶、大蒜、红葱、高良姜和泰国罗勒

All prices are in USD & 7% service charge



# Main Course 主菜



F.34

## Tamarind Kampot Prawn

51,300 R | \$ 12.50

羅望子河蝦

Stir-fried kampot prawn in tamarind sauce with trio bell pepper, pineapple, onions, red finger chili, spring onions and sweet basils

羅望子醬炒河蝦佐三顆甜椒、鳳梨、洋蔥、紅指辣椒、蔥和甜羅勒



F.33

## Caramelized Pork with Green Pepper

43,000 R  
\$ 10.50

綠胡椒焦糖五花肉

Banteay Srei palm sugar caramelized with pork, quail egg, garlic, shallot, green pepper and cilantro

女王宮棕櫚糖焦炒五花肉、大蒜、紅蔥、綠胡椒和香菜



F.35

## Siem Reap Fried Rice

暹粒炒飯

Choice of meat **Chicken or Pork** \$ 8.75  
自選肉 豬肉、牛肉

**Seafood or Beef** \$ 9.75  
雞肉或海鮮

Wok-fried meat or seafood with Siem Reap jasmine rice, carrots, corns, kale, served on a lotus leaf

暹粒茉莉香米炒飯、胡蘿卜、玉米、甘藍葉，配半个菠蘿

All prices are in USD & 7% service charge





F.37

### Deep-fried Vegetable Spring Rolls

28,700 R | \$ 7.00

炸蔬菜春卷

Taro, carrot, black mushroom, wrapped in rice paper, deep-fried and served with sweet and sour peanut sauce

米纸裹香芋、胡萝卜、冬菇并油炸，佐酸甜花生酱



F.38

### Fresh Vegetable Spring Rolls

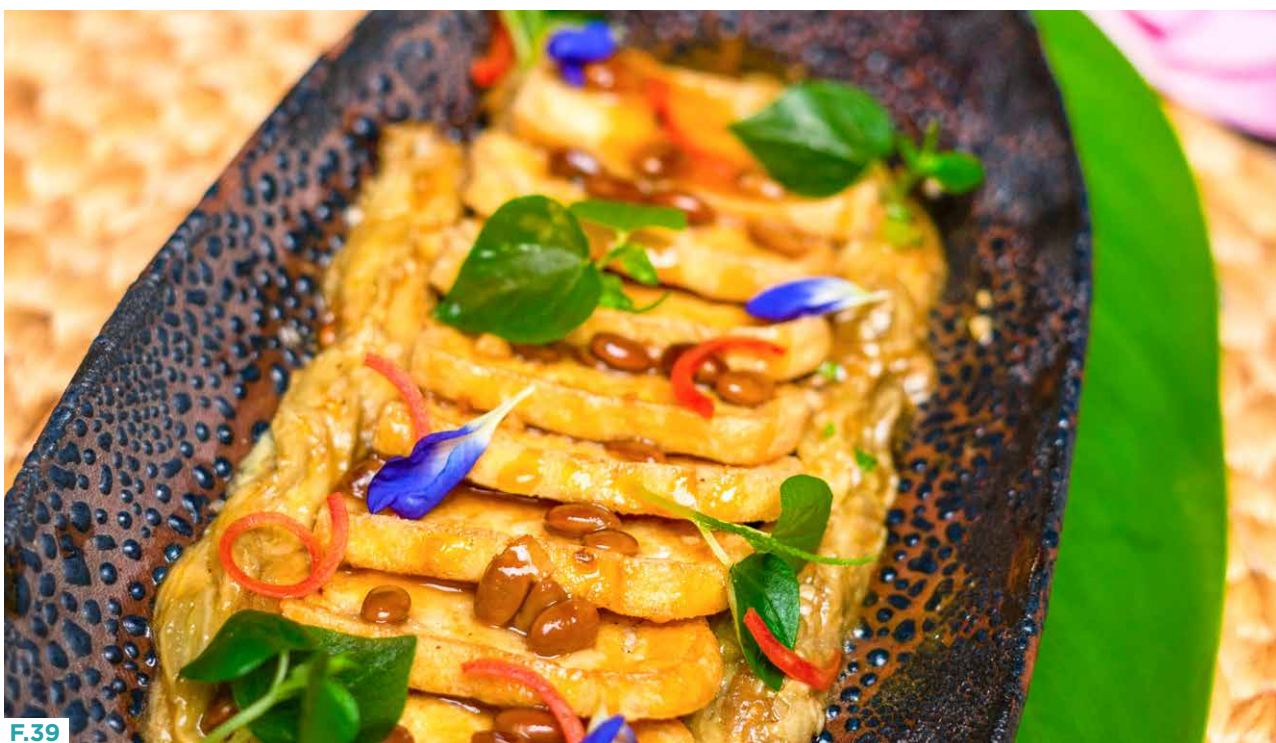
28,700 R | \$ 7.00

新鲜蔬菜春卷

Vegetables, local herbs, Khmer noodle, wrapped in rice paper, served with sweet and sour peanut sauce

米纸裹蔬菜、本地香料草、高棉新鲜米粉，佐酸甜花生酱





F.39

### Stir-Fried Tofu with Roasted Eggplant

31,800 R | \$ 7.75

烤茄子炒豆腐

Roasted eggplant, wok-fried tofu simmered in fermented bean sauce

烤茄子和干煸豆腐于白豆豉酱中煨炖



F.41

### Wok-Fried Mixed Vegetables

31,800 R | \$ 7.75

煸炒特选时蔬

Cauliflower, broccoli, carrot, dry mushroom, yellow capsicum, kale, wok-fried with soya sauce and sesame oil

花菜、西兰花、胡萝卜、干蘑菇、黄椒、甘蓝 酱油、芝麻油



# From the Grill 從烤架上



F.43

## Grilled Beef Steak (Australian)

73,800 R | \$ 18.00

炙烤牛排（澳洲进口）

Grilled beef steak, served with Kampot green pepper sauce, mixed salads and French fries

炙烤牛排佐贡布绿胡椒酱，配什锦沙拉和炸薯条



F.44

## Roasted Duck Breast

65,600 R  
\$ 16.00

烤鸭脯

Marinated local duck from Kulen mountain, star anise, Bok Choy served with fermented bean and honey sauce

荔枝山本地腌渍鸭肉、八角、青菜，佐蜂蜜白豆豉酱



F.46

## Chicken Steak

53,300 R  
\$ 13.00

鸡排

Boneless chicken marinated and grilled with mushroom sauce, fried vegetables and French fries

去骨腌渍鸡肉，佐蘑菇酱炙烤，配蔬菜和炸薯条



# Dessert 甜点



F.47

## Banana Flambé with Vanilla Ice Cream

火焰香蕉配香草冰淇淋

28,700 R

\$ 7.00

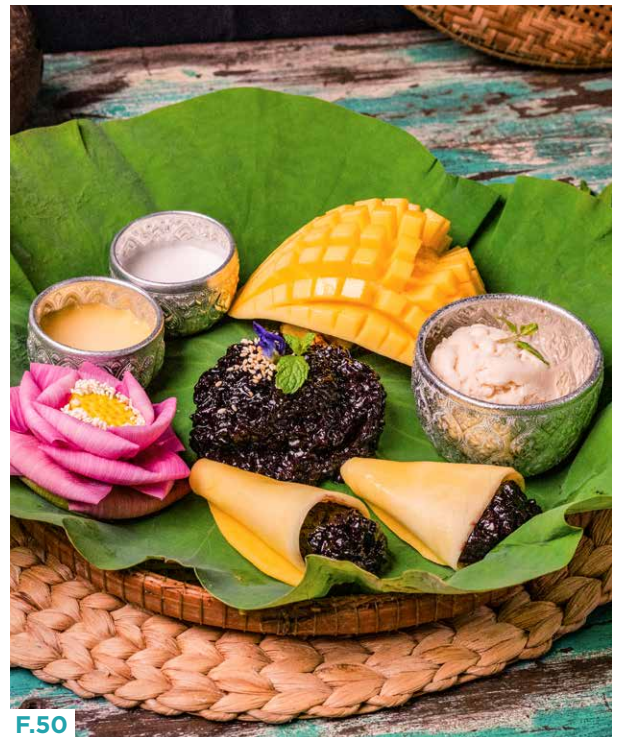


F.48

## Sticky Rice & Banana Cream Brûlée

奶油烤布蕾

30,800 R  
\$ 7.50



F.50

## Mango Sticky Rice with Coconut Ice Cream

芒果糯米饭配椰子冰淇淋

26,700 R  
\$ 6.50



# Ice Cream 冰淇淋

Homemade ice cream served  
with sticky rice, Custard,  
Condensed milk and Biscuits

自製冰淇淋配糯米、奶凍、煉乳和餅乾



1 Scoop 1球 | 19,500 R | \$ 4.75

i1. Fermented Rice

米奶冰淇淋

i2. Vanilla

香草

i3. Roasted coconut

烤椰子

i4. Passion sorbet

激情冰沙冰淇淋

All prices are in USD & 7% service charge