

## All Day Menu

### Tapas

<b>Avocado Tempura</b>	5
Crispy fried in batter served with Kikkoman soy sauce	
<b>Pork Gyoza</b>	5
Deep-fried dumpling with anchovy's cream sauce	
<b>Dried Buffalo</b>	5
Served with local palm vinegar and chili dipping	

### Salad

<b>Jaya Garden Salad</b>	7
Mixed leaf salad with crunchy vegetables, mixed nuts and house dressing	
<b>Chicken Caesar Salad</b>	8
Tossed romaine lettuce in Caesar dressing, grilled chicken breast, bacon bit and shaved parmesan	
<b>Spicy Beef Salad</b>	9
Spicy marinated grilled Australian beef with banana blossom, bean sprouts and cucumber	

### Soup

<b>Pumpkin &amp; Ginger Soup</b>	7
Blended of slow-cooked pumpkin, ginger and lemongrass topped with pumpkin seed	
<b>Tom Yum Kung</b>	9
Thai-style sour soup, with prawn, shrimp paste, onion and tomato, served with jasmine rice	

### Burger & Sandwich

<b>Jaya Club Sandwich</b>	9
Layer of whole wheat toast filled with lettuce, tomato, mashed avocado, grilled bacon & prawn served with homemade french fries	
<b>Vegan Burger</b>	10
Crumbed cauliflower, broccoli and tofu patty on a vegan burger bun, with lettuce, avocado and tomato, served with hand-cut steak fries	
<b>Jaya Beef Burger</b>	12
Australian beef on a brioche bun, with tomato jam, caramelized onion, pickles and chili mayo served with homemade french fries	

### Main Dish

<b>Khmer Fried Rice</b>	8
Local-style fried rice with vegetables and your choice of beef, chicken or seafood	
<b>Amok</b>	10
Khmer dish of king mushroom or fish cooked in creamy egg Khmer spices, served on a bed of jasmine rice	
<b>Linguini Carbonara</b>	10
Sautéed pasta with bacon, onion, cream, parmesan egg yolk and black pepper	
<b>Linguini Bolognese</b>	10
Italian tomato pasta sauce with slow-cooked minced beef, topped with parmesan and basil	
<b>Smoked Pork Belly</b>	11
Braised smoked pork belly with char-grilled eggplant, served with a side of brown rice	
<b>Khmer Curry</b>	11
Red coconut curry, with your choice of seafood, beef, chicken or vegetable and served with jasmine rice	
<b>Green Kampote Pepper Seafood</b>	11
Stir-fried seafood with Kampot pepper, bell pepper, and onion served with jasmine rice	
<b>Pan-seared Salmon</b>	14
Served with boiled potato, sautéed broccoli, green cabbage and passion cream sauce	
<b>Beef Lok Lak</b>	15
Marinated sautéed Australian beef, with mixed leaf salad, tomato and cucumber, served with Kampot pepper & lime sauce and jasmine rice	
<b>Beef Tenderloin</b>	24
Oven baked Australian beef tenderloin served with roasted potato, king mushroom, Tomato and a side of green pepper corn sauce, salt and pepper lime dipping	
<b>Dessert</b>	
<b>Seasonal Fresh Fruit Platter</b>	5
<b>Chocolate Selection</b>	8
Chocolate mousse, brownie, fondant, ganache and ice cream	