

**ma hob**  
by amok

X

**ROYAL SAXON**

## chef's sharing menu

(\$85 pp, min. 2 people)

### starters

**freshly shucked** South Australian oyster, Cambodian grown Kampot pepper, pickled seaweed, lemon and crispy shallot (gf)

**new** freshly caught Bass Strait kingfish, pomelo, pomegranate, organic herbs (gf)

**new** lobster mousse, pouched coconut chilli lemongrass, lobster, fermented fish, peanuts, black caviar (gf)

Cambodian style grilled corn, black garlic, spring onion, shaved parmesan cheese (v, gf)

**crowd favourite** Queensland wild caught Tiger Prawn, caramelised onion, chocolate bacon, pickled sweet gherkin, watercress & truffle oil, brioche roll

### main to share

**crowd favourite** prahok Ktis, eggplant mince pork, salad (gf)

OR/

**new** grilled San Remo locally caught seafood mix, tamarind sauce, peanuts, greens (gf)

#### PLUS

beef ribs (Cambodian Khor Kor,) pizza bread, sawtooth coriander (gf)

OR/

**crowd favourite** amok fish, baked Murray cod, served (gf)

All mains are served with jasmine rice (vegan)

### dessert

**new** sticky crunchy glutenous rice, coconut, vanilla palm sugar cream, macadamia avocado ice cream, fermented drunken rice (v)

Woody and the team are so excited to be back into the kitchen and to bring you this special evening at the Royal Saxon.

We hope you enjoy the flavours of modern Cambodian that our popular eight course chef's sharing menu offers.

Thank you for being part of our story and helping us do what we love and sharing our modern interpretation of Cambodian food with you.

