



ហ្វារមហោស៍ រីស្សេក ឆីងស្ស៊ា

BY SMILING GECKO

FARM TO TABLE

THE TASTY DISHES IN THE FARMHOUSE RESTAURANT ARE MAINLY PREPARED WITH INGREDIENTS FROM THE AGRICULTURAL PRODUCTION OF THE SMILING GECKO FARMS.



THE AGRICULTURAL PRODUCTION UNITS AND FARMS ARE LOCATED AROUND 30 HA OF THE SMILING GECKO AREA MEASURING 180 HA IN TOTAL. PRODUCING ORGANIC FOOD ONLY, THE FARMS CONCENTRATE ON POULTRY AND FISH FARMING AS WELL AS VEGETABLE PRODUCTION.

APART FROM ORGANIC FRUIT AND VEGETABLES, EGGS AND FISH, BREAD AND PASTRIES FROM THE SMILING GECKO BAKERY ARE ALSO USED. EVEN THE MEAT PRODUCTS COME FROM SMILING GECKO'S OWN BUTCHERY.

THE SUPERB QUALITY OF THE LOCALLY PRODUCED FOOD AND THE FARMHOUSE KITCHEN'S SENSATIONAL CULINARY ART RESULT IN THE GREAT TASTE OF ALL DISHES.



PLEASE BE AWARE THAT OUR FOOD CONTAINS THE FOLLOW INGREDIENTS:

- EGG
- MOLUSCS
- FISH
- LUPIN
- SOYA
- MILK
- PEANUT
- CRUSTACEANS
- MUSTARD
- NUTS
- SESAME
- CELERY
- SULPHITES
- GLUTEN

 Vegetarian dishes |  Vegan dishes

APPETIZER

ASIAN FAVOURITE

GREEN MANGO SALAD WITH SMOKED FISH
AND FRESH ORGANIC HERBS, ROASTED PEANUTS AND KHMER DRESSING   8.00

FRESH KHMER SPRING ROLLS
FILLED WITH VEGETABLES AND SERVED WITH PEANUT SAUCE   8.00

FRESH KHMER SPRING ROLL WITH SHRIMPS
SERVED WITH HOMEMADE PEANUT SAUCE    9.50

DEEP FRIED VEGETABLE SPRING ROLL
FILLED WITH FRESH FARM VEGETABLE  7.50

PAPAYA SALAD
SPICY KHMER PAPAYA SALAD WITH CARROTS AND CASHEW NUTS   8.00

POMELO SALAD WITH SHRIMPS
AND FRESH MINT LEAVES, CHILI, CASHEW NUTS AND KHMER DRESSING     10.00

BEEF SALAD
WITH PICKLED BABY EGGPLANT, GINGER AND KHMER DRESSING   12.00

WESTERN

CEASAR SALAD
ROMAIN LETTUCE TOPPED WITH CROUTONS, BACON, SHAVED PARMESAN CHEESE AND SERVED
WITH HOMEMADE CAESAR DRESSING   8.50

TOP UP CHICKEN 9.50

TOP UP PRAWNS  18.50

FARMHOUSE GARDEN SALAD
FRESH SALAD FROM OUR FARM WITH SESAME VINAIGRETTE     8.00

WITH CHICKEN 9.00


KID'S MENU

SPAGHETTI
WITH HOMEMADE TOMATO SAUCE  6.00

HOMEMADE PORK SAUSAGE
SERVED WITH FRENCH FRIES 8.00

HOMEMADE CHICKEN NUGGETS
SERVICED WITH FRENCH FRIES   8.00

FARMHOUSE KID'S BURGER
SERVED WITH FRENCH FRIES    8.00

KID'S PIZZA
CHOICE OF HAM OR VEGETABLE  9.50




VEGETABLE FRIED RICE   5.00





FRENCH FRIES 5.00

ALL TIME FAVOURITE

SANDWICH & BURGER

DR's SANDWICH 15.00
TOAST BREAD FILLED WITH CHICKEN, HAM, BACON, SALAD, TOMATO AND MAYONNAISE   
SERVED WITH A SMALL SALAD AND FRENCH FRIES

VEGETABLE SANDWICH 10.50
TOAST FILLED WITH GRILLED VEGETABLES AND SERVED WITH A SMALL SALAD AND FRENCH FRIES   

BEEF BURGER 16.50
SESAME BUN FILLED WITH, LETTUCE, TOMATO, ROASTED ONION, GHERKIN,    
TOPPED WITH BACON, CHEESE, MIXED GREENS SERVED WITH FRENCH FRIES



PASTA



SPAGHETTI TOMATO 12.00
SERVED WITH PARMESAN CHEESE 



SPAGHETTI CARBONARA 14.00
WITH BACON, MUSHROOMS AND CREAM SAUCE   

SPAGHETTI BOLOGNESE 14.00
SERVED WITH PARMESAN CHEESE 



PIZZA'S

MARGHERITA 13.00
TOPPED WITH TOMATO SAUCE, MOZZARELLA CHEESE AND OREGANO  



SALAMI 15.00
WITH TOMATO SAUCE, OLIVE OIL, OREGANO, AND MOZZARELLA CHEESE  

CURRY BRATWURST 15.00
WITH TOMATO SAUCE, OLIVE OIL, OREGANO AND MOZZARELLA CHEESE  

HAWAII 13.00
WITH TOMATO SAUCE, OREGANO, PINEAPPLE, AND MOZZARELLA CHEESE  

SEAFOOD 15.00
WITH TOMATO SAUCE, OLIVE OIL, OREGANO AND MOZZARELLA CHEESE   

HAM & CHEESE 14.00
WITH TOMATO SAUCE, OREGANO, OLIVE OIL AND MOZZARELLA CHEESE  

VEGETABLE 13.00
WITH GARDEN VEGETABLES, TOMATO SAUCE, OREGANO, OLIVE OIL AND MOZZARELLA CHEESE  

SIDE DISHES

STEAMED RICE 3.00

BROWN RICE 3.50

BREAD  3.50

FRIED RICE    5.00

MIXED SALAD   3.50

SWISS ROSTI  6.00



FRENCH FRIES (SMALL / BIG) 5.00 / 7.00

DESSERT


ASIAN FAVOURITE

SEASONAL FRESH FRUITS 5.50



NUM KO WITH PASSION FRUIT 7.50
RICE CAKE WITH PASSION FRUIT ICE CREAM AND CASHEW NUTS   

ASSORTED KHMER PASTRIES 4.00
LAYER CAKE, BANANA SAGO, STICKY RICE DUMPLING, STEAMED PUMPKIN CAKE  

MANGO WITH STICKY RICE 4.50
CARAMEL STICKY RICE WITH FRESH MANGO AND COCONUT CREAM


PANDEN RICE CAKE 4.00
WITH PALM SUGAR, GINGER SYRUP, COCONUT CREAM AND SESAME TOAST 

WESTERN

CHOCOLATE NAMALEKA 8.00
SLIGHTLY SPICY CHOCOLATE MOUSSE WITH CRUMBLE, CRUNCHY NUTS AND MANGO SORBET  

MULBERRY PIE 9.50
WITH HONEYCOMB ICE CREAM AND CHOCOLATE   

HOMEMADE CAKE OF THE DAY 4.00
PLEASE CHECK WITH OUR WAITER FOR THE CAKE AVAILABLE    

ASSORTED COOKIES    

CORNETTO SELECTION

VANILLA 4.00



STRAWBERRY 4.00

CHOCOLATE 4.00



MILK SHAKE 4.00

SOUP


ASIAN FAVOURITE

TOM YUM SOUP 8.00
SPICY FLAVORED SOUP WITH CHICKEN, LEMONGRASS, KAFFIR LIME LEAVES, MUSHROOMS,  
TOMATOES SERVED WITH JASMINE RICE


WITH SEAFOOD  11.00

HOT & SOUR SOUP 8.00
WITH CHICKEN, MUSHROOMS, LEMONGRASS, KAFFIR LIME LEAVES, GALANGAL, SHALLOT, GARLIC, ONION  
AND FRESH HERBS SERVED WITH JASMIN RICE

WITH BEEF 9.50

WITH SEAFOOD  11.00

WITH FISH  8.50



SAMLOR KAKO WITH PORK RIB 12.00
VEGETABLE SOUP AND NATIONAL DISH OF CAMBODIA 
WITH NILO FISH

9.50

CREAMY BAMBOO SOUP 8.00
WITH COCONUT CREAM AND PUMPKIN 

SAMLOR MJOU KROEUNG 12.00
SOUR BEEF SOUP WITH MORNING GLORY, AND KHMER SPICES 

WESTERN

JUNGLE CREAM SOUP 8.00
HANDPICKED FRESH INGREDIENTS FROM OUR GARDEN AND BREAD  

SWEET POTATO SOUP 8.00
SERVED WITH RICE, SPRING ONION AND BREAD  

PUMPKIN SOUP 8.00
WITH COCONUT CREAM AND GINGER AND BREAD  




CAMBODIAN CUISINE

STARTER

STIR FRIED TIGER PRAWNS 17.00
WITH KAMPOT PEPPER   

STUFFED CHICKEN ROLL 9.00
CHICKEN WRAPPED WITH BOK CHOY AND GREEN CURRY SAUCE   


CHIVE CAKES 8.50
TRADITIONAL CAMBODIAN DISH SERVED WITH SALAD AND CHILI SAUCE   

BANHEXO 8.50
TRADITIONAL KHMER PANCAKE SERVED WITH CHICKEN AND HERBS   



BANANA FLOWER SALAD 9.00
SERVED WITH PORK BELLY  

MAIN COURSES

MARIYA'S SPICY AMOK FISH FILLET 19.00
NILO FISH FROM OUR FARM SERVED WITH STEAM RICE  


STIR FRIED RICE NOODLES 10.00
WITH MIXED VEGETABLES      
WITH CHICKEN 11.00
WITH SHRIMPS  12.00

DEEP FRIED NILO FISH (for 2 persons) 25.00
WITH LEMONGRASS, LIME AND TAMARIND SAUCE  

GRILLED PORK CHOP 19.50
SERVED WITH VEGETABLES, FRENCH FRIES AND RED WINE-MUSHROOM SAUCE  

KHMER STYLE PORK RIBS 16.50
MARINATED WITH YELLOW CURRY AND SERVED WITH FARM VEGETABLES   

WHOLE BACKED CHICKEN (for 2 persons) 29.50
CHICKEN FROM OUR FARM SERVED WITH FARM VEGETABLES    

KHMER VEGETABLE CURRY 10.00
SERVED WITH JASMIN RICE  
WITH CHICKEN 12.00

BEEF LOK LAK 12.00
ONE OF CAMBODIA'S NATIONAL DISHES, SERVED WITH FRIED EGG    
SHARING 23.00



STIR FRIED RICE WITH VEGETABLES 9.00
SERVED WITH FRIED EGG   
WITH CHICKEN 10.00
WITH PORK 10.00
WITH SEAFOOD  11.00


CAMBODIAN CUISINE (FOR SHARING)


STARTER


PLEA SACH KOU 14.50
BEEF SALAD WITH MIXED FRESH HERBS AND LIME JUICE 

SOUP

KHMER KORKO SOUP 29.00
PORK RIB, BABY EGGPLANT, LONG BEAN, PAPAYA, PUMPKIN, MAROM LEAVES COCONUT CREAM 
AND KROEUNG BOK 26.00
WITH FISH 


SOUR SOUP WITH CHICKEN 29.00
WHOLE CHICKEN, MUSHROOMS, ONIONS, KAFFIR LIME, LEMONGRASS GARLIC, FRESH HERBS AND LIME JUICE 

HOT & SOUR SOUP 29.00
WITH CHICKEN OR PORK, MUSHROOMS, LEMONGRASS, KAFFIR LIME LEAVES, GALANGAL, 
SHALLOT, GARLIC, ONION AND FRESH HERBS SERVED WITH JASMIN RICE

SNGOR NGAM NGOV MAIN 29.00
WITH LEMONGRASS, GALANGAL, ONION, GARLIC, SHALLOTS, MUSHROOMS, LIME PICKLES AND HERBS  




MAIN COURSES

TEK KREUNG 18.00
FISH DIP WITH RAW FARM VEGETABLES  

BROHOK KTISS 18.00
MINCED PORK WITH FERMENTED FISH, COCONUT CREAM SERVED WITH FARM VEGETABLES 




PLOVE MAIN ARNG 18.00
MARINATED AND GRILLED CHICKEN DRUMSTICKS WITH KHMER SPICES AND SERVED WITH PEPPER DIP  


TREI CHOM HUY TEK SI EAV 26.00
MARINATED AND STEAMED NILO FISH WITH SOY SAUCE AND GINGER   

TREI BOMPONG CHEAN CHUN 29.00
DEEP FRIED FISH WITH GINGER, BEAN SAUCE AND FRESH SPRING ONION   

CHAR SACH KOU ARNG KRONG 16.00
STIR-FRIED BEEF WITH BABY RED ANT 

MAIN LING AM BEL MA TEAS 26.00
DEEP-FRIED CHICKEN WITH GARLIC AND CHILLI   


















MAIN CHAR KDAV 29.00
CHICKEN WITH GALANGAL, LEMONGRASS, SHALLOTS, CHILLI AND HOT BASIL   

SAUTEE MORNING GLORY 6.00
WITH GARLIC, SHALLOTS, CHILLI AND OYSTER SAUCE  














BOK CHOY 6.00
WITH MUSHROOMS, GARLIC, SHALLOTS AND OYSTER SAUCE  

MIXED VEGETABLES 6.00
SAUTÉ FARM VEGETABLE WITH OYSTER SAUCE  





VEGETARIAN **STARTER**

FRESH VEGETABLE SPRING ROLL RICE PAPER ROLL FILLED WITH FRESH FARM VEGETABLES SERVED WITH SWEET CHILI SAUCE	  	8.00
DEEP FRIED VEGETABLE SPRING ROLL FILLED WITH FRESH FARM VEGETABLE AND SERVED WITH SWEET CHILLI SAUCE		7.50
CHIVE CAKES TRADITIONAL CAMBODIAN DISH SERVED WITH SALAD AND CHILLI SAUCE	  	8.50
POMELO SALAD WITH FRESH FARM SALAD, CASHEW NUT, SESAME DRESSING SERVED WITH BREAD	  	9.00
FARMHOUSE GARDEN SALAD WITH HOMEMADE SESAME DRESSING AND BREAD	   	8.00
GRILLED VEGETABLES SALAD EGGPLANT, MIXED BELL PEPPER, TOMATO AND PARMESAN CHEESE ON BASIL SAUCE	  	8.00




SOUP

VEGETABLE TOFU SOUP WITH ASSORTED FARM VEGETABLES	 	6.00
KORKO SOUP WITH FARM VEGETABLES AND COCONUT CREAM	 	8.50
JUNGLE CREAM SOUP HANDPICKED FRESH INGREDIENTS FROM OUR GARDEN AND BREAD	  	8.00
SWEET POTATO SOUP SERVED WITH RICE, SPRING ONION AND BREAD	  	8.00
PUMPKIN SOUP WITH COCONUT CREAM, GINGER AND BREAD	  	8.00





MAIN COURSES

VEGETABLE FRIED RICE WITH LONG BEANS, CABBAGE, CORN AND EGG	 	9.00
STIR-FRIED TOFU SWEET & SOUR SERVED WITH JASMIN RICE		7.00
KHMER VEGETABLE CURRY ASSORTED FARM VEGETABLES SERVED WITH STEAMED RICE	 	10.00
STEAMED TOFU WITH SOYA SAUCE WITH MIXED FARM VEGETABLES AND STEAMED RICE	 	6.00
EGGPLANT WITH PUMPKIN SAUCE SERVED WITH BROWN RICE	 	9.00
ROASTED VEGETABLES WITH PASTA WITH ASSORTED FARM VEGETABLES AND PARMESAN CHEESE	 	14.00
TOMATO SPAGHETTI SERVED WITH PARMESAN CHEESE	 	13.00
SPAGHETTI WITH MUSHROOM SAUCE SERVED WITH PARMESAN CHEESE	 	14.00
SPAGHETTI VEGETABLE SERVED WITH PARMESAN CHEESE	 	13.00
VEGETABLE PIZZA ASSORTED FARM VEGETABLES, TOMATO SAUCE AND MOZZARELLA CHEESE	 	14.00

MAIN COURSE**ASIAN FAVORITE**

STEAMED NILO FISH FILLET WITH TAMARIND SERVED AND SERVED WITH JASMIN RICE	  	15.00
MARINATED PORK RIB KHMER STYLE SERVED WITH FARM VEGETABLE AND PEPPER DIP	  	17.00
PAN-SEARED RED NILO FISH SERVED WITH FARM VEGETABLES, CAPER SAUCE		15.00
EGGPLANT WITH PUMPKIN SAUCE SERVED WITH BROWN RICE		9.00
STIR-FRIED SPICY MINCED CHICKEN WITH HOT BASIL, FRIED EGG AND STEAMED RICE	   	12.00

WESTERN

GRILLED RIB EYE STEAK SERVED WITH MASH POTATO, FARM VEGETABLES AND GREEN PEPPERCORN SAUCE		29.50
HOMEMADE BRATWURST SERVED WITH FARM VEGETABLES AND MUSTARD		14.00
PORK BRATWURST CLASSIC PORK BRATWURST WITH KAMPOT PEPPER PORK BRATWURST WITH CURRY		
FARMHOUSE PORK FILLET SERVED WITH FARM VEGETABLES, MASH POTATO AND PEPPER SAUCE		21.00
FARMHOUSE CHICKEN DRUMSTICK SERVED WITH MASH POTATOES, AND RED WINE SAUCE		14.00