

# THE RAIN

## Appetizers | Western Dishes

**ផ្លីដុតឈើស | Bake Spinach** \$8.00

Spinach cooked in a cheese sauce that is creamy yet not too heavy. Studded with bacon and topped with more mozzarella cheese.

**សាច់គោកប៉ាចូ |Beef Carpaccio** \$12.50

Thinly slice beef with salt pepper homemade sauce topped with green pepper corn, parmesan cheese and greens.

**ស្ពាន់ត្រាយសាលាតដ៍|Starlight Salad** \$13.50

Grill Tuna with potatoes, green beans, cucumber olives, tomatoes and mix lettuce. Serve with homemade lemon dressing.

**សេសាសាឡាតដ៍សាច់មាន់| Chicken Caesar** \$9.00

Grill chicken breast with baby cos lettuce, bacon, crotons and parmesan cheese. Served with Homemade Caesar dressing.

## Soup | Western Dishes

**ស៊ុបខ្លឹមបារាំង| French Onion Soup** \$8.00

Caramel Onion Soup with Brawn Beef Stock, Bread Gratin, Whipping Cream and Parsley Chopped

**ស៊ុបផ្សិតជាមួយគ្រឹម| Mushroom Cream Soup** \$9.00

Mushroom Soup with Leek, Celery, Potato, Whipping Cream, and Croton Served with Bread Stick

**ស៊ុបបង្កាជាមួយគ្រឹម| Prawn Bisques** \$9.00

Prawn Soup with Prawn Stock, Whipping Cream, Croton and Parsley Served with Garlic Bread

## Appetizers | Asian Specialties

**ញ៉ាំត្រីឆ្អែរ| Khmer Smoked Fish Salad** \$9.00

Khmer Style Shredded Ambarella Fruit Salad with Smoked Fish, Carrot, Shallot, Hot Chili, Mix. Mint, Roasted Peanut and Milk Chili Dressing

**ញ៉ាំគ្រឿងសមុទ្រ| Seafood Salad** \$9.00

Spicy Seafood Salad with Red Tomato, Onion, Shallot, Local Celery, Spring Onion and Milk Chili Dressing

**ភ្លាត្រីសាលមុន| Raw Salmon Salad** \$10.50

Khmer Style Salmon Salad with Lemon grass, Shallot, Hot Chili, Red Tomato, Onion, Bean Sprout, Long Bean, Mix. mint, Roasted Peanut and Milk Chili Dressing

## Soup | Asian Specialties

**សម្លប្រហើរត្រីឆ្អែរ| Proher Soup with Smoked Fish** \$9.00

Khmer Traditional Mix Vegetable Soup with Smoked Fish and Lemongrass

**តុំយ៉ាំបង្កង|Tom yam Gong** \$9.50

Spicy Sour Soup with Tiger Prawn, Straw mushroom, Cherry Tomato, Saw mint, Coriander, Hot Chili, Lime and Fresh Milk

**ស៊ុបគ្គឈើនិងផ្លី| Baby Spinach and Wolfberries Soup** \$8.00

Chinese Cousin Soup with Baby Spinach, Wolfberries and Dry Anchovy



Starlight Salad



Tom yam Gong



Main Course | Western Dishes

កំភួនជើងចៀម| Lamb Shank \$29.00

Slow cooked lamb shank in special sauce serve on top of mash potato with homemade bread on the side.

ឆ្អឹងជំនីចៀម| Lamb Rack \$29.00

Grill lamb rack with roasted carrot, potato and broccoli. Serve with rosemary sauce.

ឆ្មេងមាន់ញាត់ឈីស| \$19.00

Stuffed Chicken Breast

Roasted cheese stuffed chicken breast with asparagus, carrot and roasted potato. Serve with homemade creamy sauce

សាច់គោស្តែកធនដីឡូយ| \$33.00

Steak Tenderloin

180g USA tenderloin steak with roasted potato, carrots and snow beans. Serve with homemade green pepper corn sauce

សាច់គោស្តែករីបអាយ| Rib Eye Steak \$29.75

180g USA Rib Eye steak with roasted potato and mix greens. Serve with homemade green pepper corn sauce.

សីឡូយស្តែក| Sir Loin Steak ឆ្នំ \$22.50

Grilled Marinade Sir Loin Steak Combine with Vegetable, Mashed Potato and Red Wine Sauce

ឆ្អឹងស្មុងគោអាំង| Roasted Skye Bone ឆ្នំ \$15.50

Roasted Bone Marrow Served with Garlic Bread, Baby Potato, Mix Green Salad and Pepper Dip

សាច់ក្រកអាឡឺម៉ង់ចៀន| \$11.50

Banger on Mash

Bratwurst sausage with mash potato serve with homemade brown sauce

ឈីសប៊ីរហ្គី| Cheese Burger \$11.50

Beef patty with bacon, caramelize onion, cheddar cheese. Serve in homemade bun and sauce



ឈីសនិងអ៊ីតាលីខ្វាត់| \$65.00

Charcuterie Board

Four Kind of Cheese Combine with Salami, Parma Ham, Peperone, Black &Green Olive, Red Apple, Green Grape, Cherry Tomato, Bread Stick and Biscuit

ក្លឹបសានវិច| Club Sandwich \$11.50

Slice the Vegetable and layer on the Bread Slice and Cooke Chicken Breast and Repeat the same Step Served with Mix Green Salad and French Fries

Side Dish| Selection

ឆាបន្លែជាមួយប៊ីរ| \$4.50

Vegetable with Butter

Sauté Broccoli, Cauliflower, Carrot, Zucchini with Garlic Butter

សាឡាត់ដ៏រួម| \$4.50

Mix Green Salad

Mix Some of Kind Lettuce Romain Lettuce, Ice Berg Lettuce, Radicchio, Roquette, Micro Green, Cherry Tomato, Onion, Black &Green Olive, Cucumber, Carrot and Italian Dressing

ជំឡូងបំពង| French Fries \$4.50

Deep Fried French Fries, Then Sprinkle with Salt and Pepper

សណ្តែកខៀវតា| \$5.50

Snow Bean

Sauté Snow Bean with Garlic Butter and Seasoning

ផ្សិតតា| Mushroom \$5.50

Sauté Black Mushroom, White Mushroom, Shimeji Mushroom, Button Mushroom with Garlic, Butter and Seasoning

ម៉េសជំឡូង| Mashed Potato \$4.50





Grill Rive Tiger Prawn Garlic Butter

**បង្កងអាំងប៊ីរ**

**Grill Rive Tiger Prawn Garlic Butter**

Grill fillet tiger prawn in parsley butter garlic spread. Serve with lemon.

\$21.00

The Veggie

**បន្លែតាប្រេងខ្យង**

**Braise Mix Vegetable**

Sautee Mix Vegetable with Garlic and Homemade Oyster

\$6.50

**តៅហ្វូតាផ្សិត**

**Stir Fried Egg Tufo**

Fried Egg Tofu with Mushroom, Carrot, Garlic, Spring Onion and Homemade Oyster Sauce

\$8.00

From the Sea | Western Dishes

**ស្តេកសាច់ត្រី**

**Barramundi Steak**

Grill barramundi fillet on top of mash potato with asparagus, snow beans and greens. Serve with butter lemon cream sauce

\$21.50

**ត្រីចៀនជាមួយដំឡូងបំពង**

**Fish and Chips**

Deep Fried Bar fish with French fries, serve with homemade tartar sauce and lemon wedge.

\$10.00



Barramundi Steak

Main Course | Asian Specialties

**ឡូកឡាក់សាច់គោ**

**Beef lok lak**

Australian Beef Cube Sautee with Homemade Lok lak Sauce Served with Khmer Lettuce, Onion, Red Tomato, Fried Egg and Pepper Dip

\$14.50

**ករីសាច់មាន់**

**Chicken Curry**

Khmer Style Chicken Whole Cooked with Homemade Curry Past, Sweet Potato, Long Bean, Onion, Carrot, Long Egg Plan and Coconut Cream

\$8.00

**ឆាក្រវាញសាច់ជ្រូក**

**The Rain Fried Pork**

Fried Young Cardamom with Khmer Spice, Dry big Chili, Round Egg Plan, Holy Basil, Chili Finger and Seasoning

\$12.50



The Rain Fried Pork

From the Sea | Asian Specialties

**អាមុកត្រីវីស**

**Khmer Fish Amok**

Khmer Style Steam Fish with Homemade Amok Sauce, Noni Leaf, Chili Finger, Kaffir Leaf, Coconut Cream in Banana Cup

\$10.00

**មីកតាម្រះព្រៅ**

**Wok Fried Squid with Holy Basil**

Thai Style Fried Squid with Garlic, Hot Chili, Chili Finger and Holy Basil

\$10.00

**បង្កងខម្រេច**

**Braise Rive Tiger Prawn**

Braise Tiger Prawn with palm Sugar, Ginger, Garlic, Black Pepper, Spring Onion and Green Mango Shredded

\$18.00



Khmer Fish Amok





The Rain Pizza

ដីបេនភីស្យា| The Rain Pizza

\$12.50

Pan Pizza with homemade tomato sauce, Spicy prawn with Holy Basil and mozzarella cheese

The Pizza

ប៉េបប៊ីរូនីភីស្យា| Pepperoni

\$12.50

Pan pizza with pepperoni mozzarella cheese and homemade tomato sauce

ម៉ាហ្គារីតាភីស្យា| Margarita

\$10.50

Pan pizza with homemade tomato sauce and mozzarella cheese

ភីស្យាផ្សិត|Mushroom

\$11.50

Pan pizza with homemade tomato sauce, mix shitake and white mushroom and mozzarella cheese.



Tiramisu

Pasta

ស្ប៉ាហ្គេតទីកាបូណារ៉ា| Carbonara

\$10.50

fettuccini toss in homemade carbonara sauce and top with crispy bacon and extra parmesan cheese. Serve with side garlic bread

ស្ប៉ាហ្គេតទីបូឡូណេស| Bolognese

\$10.50

Spaghetti sauté with homemade Bolognese sauce, parmesan cheese with a side of garlic bread.

ស្ប៉ាហ្គេតទីឆាម្រះព្រៅ| The Sky Holy Basil

\$10.50

Linguini sauté with bacon, sausage, holy basil, dry chili.

Noodle & Rice

មីឆាគ្រឿងសមុទ្រ| Fried Egg Noodle with Sea Foods

\$9.00

Cambodia Fried Egg Noodle with Kale, Mushroom, Carrot, Broccoli, Cauliflower, Chinese Cabbage, Chicken Egg and Seasoning

មីកន្តាំងឆាសាច់គោ| Fried Rice Flat Noodle with Beef

\$8.00

Fried Flat Noodle Cantonese Style with Beef, Kale, Carrot, Broccoli, Cauliflower, Chinese Cabbage and Straw Mushroom

បាយឆាគ្រឿងសមុទ្រ| Seafood Fried Rice

\$8.00

Fried Rice with Seafood, Carrot, Green Peas, Sweet Corn, Chicken Egg and Seasoning  
Fried Egg on top

បាយឆាកាពិ| Shrimp Past Fried Rice

\$8.00

Fried Rice with Shrimp Past Combine with Sweet Pork, Dry Shrimp, Green Mango, Shallot, Long Bean and Hot Chili

Dessert

គ្រឹមកាវ៉ាមែល| Crème Caramel

\$6.50

Caramel custard drizzle in caramel sauce

ទីរ៉ាមីសូ| Tiramisu

\$8.00

ឆូកូឡេតប្រោនី| Chocolate Brownie

\$8.00

ផ្លែឈើស្រស់| Fruit Platter

\$6.50

Ice Cream Selection

Ice Cream Vanilla

\$2.20

Ice Cream Chocolate

\$2.20

Ice Cream Strawberry

\$2.20