

KWEST

FANTASTIC FOOD

APPETIZERS

GARLIC BUTTER SNAILS

A classic of the French gastronomy,
6 pieces or 12 pieces

5.5 - 10

DEEP FRIED FISH CAKES

Thai-style fish croquettes served
with pickles and chili sauce

4.5

CHICKEN FINGERS

Crispy deep-fried chicken strips
with Thousand Island dressing

4.5

BACON-WRAPPED PRAWNS

A delectable and tasty starter
served on tomato salsa

5.5

SMOKED SALMON PLATE

Classic starter served with toast

6.5

SPRING ROLLS

Best loved Asian starter, deep-fried
vegetable and pork meat rolls

3.5

FINGER FOOD

MINI PIZZAS

With mozzarella cheese and ham,
a plate of 6

3.5

BRUSCHETTA

Baked slices of bread topped
with Mediterranean vegetables

4

MINI BURGERS

with Cheese, a plate of 4

4.5

BABAGANOUSH & HUMUS

Oriental dips with pita bread

4.5

TUNA MELTS

Gratinated cheese and tuna sandwich

3.5

CORN CAKES

Vegetarian delight served with spicy dip

3

SALADS

CAESAR SALAD

Croutons, Parmesan shreds, crispy bacon on a bed of romaine lettuce tossed in Caesar dressing - add grilled chicken breast

6

6.5

NICOISE SALAD

Tomatoes, French beans, potatoes, tuna, boiled egg and anchovies on a bed of crisp lettuce with French dressing

7.5

KWEST SALAD

Our signature salad with grilled chicken breast, roasted beef, tomatoes, cheddar cheese, corn and poached egg on a bed of crisp lettuce

8

INTERNATIONAL

CREAMY MUSHROOM SOUP

Velvety soup made of mushroom mix and cream

4.5

KWEST CLUB SW

Classic three-layer sandwich with your choice of chicken or tuna, French fries and green salad

6.5

KWEST BACON CHEESEBURGER

Our hearty version of a classic burger with bacon and melted cheese, French fries and green salad

8.5

SPAGHETTI CARBONARA

Cream, tender bacon, egg yolk, garlic and a pinch of pepper, with garlic bread

7

SPAGHETTI BOLOGNESE

Slow cooked minced beef with tomatoes, onions, oregano and olive oil, garlic bread

7

FROM THE GRILL

Grilled to order:
rare, medium, well-done and served
with your choice of side dish and sauce

SIDE DISH

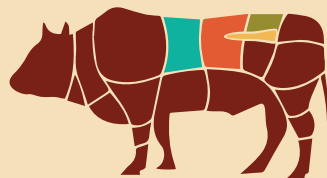
SELECT ONE

French fries, garden vegetables,
mashed potato, pan-fried zucchini,
baked potatoes, green salad, French beans

ADD \$1 FOR

Ratatouille or Broccoli gratin

AUSTRALIAN - NZ



● RIB EYE

with its rich marbling of fat, it is
one of the most flavorful steaks,
the favorite of steak lovers.

16

200G

22

300G

27

400G

PREMIUM
IMPORTED
MEAT

● SIRLOIN

Sirloin cuts are naturally lean
and full of bold, beefy flavor,
also less tender than other cuts.

14

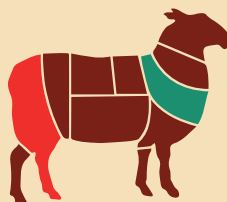
200G

18

300G

22

400G



● LAMB STEAK

This lean and tender boneless cut
is best cooked rare or medium
to reveal its full flavor.

14

200G

18

300G

22

400G

● TENDERLOIN

It's the most tender cut available
and its buttery texture makes
this cut so desirable.

19

180G

SAUCES

SELECT ONE

Green pepper, Blue cheese
Wild mushroom, Garlic butter,
Bearnaise

ANY EXTRA SAUCE \$1.5

ANY EXTRA SIDE \$2.5

AMERICAN

● RIB EYE (PRIME)

Prime refers to the highest quality
of beef in the US in terms of
tenderness, juiciness and flavor.

25

300G

● T-BONE STEAK

This cut is two steaks in one: the
T-shaped bone divides a New York
strip steak and a tenderloin filet.

25

350G

● RACK OF LAMB

Also known as 'Carré d'agneau',
this cut offers a tender eye of lean,
pink meat and a thick layer of flavorful fat.

26

2 PIECES (250G)

CHEF'S FAVORITES

MEAT

PEPPER STEAK

Sirloin coated with peppercorn
in a creamy sauce,
served with French fries

15.5

GRILLED CHICKEN ON VEGETABLE STACKS

Chicken breast on layers of
grilled eggplant, onion and zucchini,
with rocket salad and basil mayonnaise

8

PORK CHOPS IN TWO-MUSTARD SAUCE

Pork chops in a creamy sauce of two
mustards, served with baby potatoes

12

FISH

SALMON WITH SPINACH RAVIOLI

Pan-fried filet served with home-made
spinach ravioli in a creamy dressing

15

SEA BASS WITH TARAGON BUTTER SAUCE

Steamed filet in a taragon butter
sauce, served with spinach & zucchini

11

SALMON TERIYAKI

Pan-fried filet in Japanese seasoning,
served with yellow noodles,
carrots and brocolis

14

ASIAN

LOK LAK

Thin slices of beef sauteed in Khmer
seasoning, served with lime-pepper
sauce, raw vegetables and steamed rice

7.5

PAD THAI

Stir-fried rice noodles with prawn
and bean sprouts, wrapped in a thin
omelet - a Thai classic

8.5

KWEST FRIED RICE

Sauteed rice with your choice of chicken,
pork, beef or simply vegan

Vegetable 4.5 Chicken / Pork 5.5
Beef / Seafood 6.5

CAMBODIAN DELIGHTS

Enjoy one of our Special Set Menus
or order our Khmer delicacies individually

3-COURSE MENU

13

STARTER 4

GLASS NOODLE SALAD
WITH PORK BELLY

BANANA BUD SALAD
WITH CHICKEN

MAIN 8

FISH AMOK

SAUTED BEEF WITH
LEMONGRASS & CAPSICUM

TRADITIONAL KHMER CURRY
WITH PORK OR CHICKEN

DESSERT 2.5

GLUTINOUS RICE BALLS
WITH PALM SUGAR

BANANA IN COCONUT MILK

4-COURSE MENU

20

STARTER 5

MANGO SALAD WITH
DRIED SMOKED FISH

CRISPY RICE NOODLE SALAD
WITH SEAFOOD

SOUP 4.5

SOUR CHICKEN SOUP WITH
STRAW MUSHROOMS

OX TAIL SOUP WITH
GREEN PAPAYA

MAIN 9.5

PAN-FRIED FISH FILET WITH
GREEN MANGO SALSA

SAUTED SEAFOOD WITH
GREEN KAMPOT PEPPER

TRADITIONAL SARAMAN CURRY
WITH BEEF

DESSERT 3

CHOCOLATE SPRINGROLLS
WITH MANGO PUREE

2-SCOOP CAMBODIAN ICE CREAM or SORBET

(Lemongrass, Coco/ginger,
Mango, Passion fruit)

DESSERTS

CRÈME BRULEE
3

CHOCOLATE MOUSSE
3

AMERICAN BROWNIES
4

FRESH FRUIT PLATE
2.5

ICE CREAMS & SORBETS

1 scoop
1.8

2 scoops
3

Coffee, Chocolate, Vanilla, Lime / Coconut, Passion Fruit, Strawberry, Mango

Add Whipped cream or chocolate sauce
1

BANANA SPLIT
5

CHOCOLAT LIÉGEOIS
4

CAFÉ LIÉGEOIS
4

KID'S MENU

CHOOSE ONE OPTION FROM EACH GROUP
9

1

MAIN

FRIED RICE

With choice of chicken,
pork, or beef

CHICKEN FINGERS

With French fries

SPAGHETTI

Bolognese or Carbonara

HAM & CHEESE SANDWICH

With French fries

2

DRINK

Soft drink, chilled fruit juice
or small Kulen water

3

ICE CREAM

1 scoop of
Vanilla, Chocolate,
Strawberry

