

KWEST

FANTASTIC FOOD

# BREAKFAST

Served from 6:30am to 10:30am

## A LA CARTE

### BAKER'S BASKET 3.5

One croissant, one chocolatine,  
one toast, one bread with butter, jam

Croissant, chocolatine, bread or toast 1.25

### SEASONAL FRUIT PLATE 2.5

### HOME-MADE YOGURT 1.5

With seasonal fruits 2.5

### MUESLI / CORNFLAKES 3.75

Choice of milk or yogurt

### TWO EGGS Any style 2

Choice of bacon or ham or sausage 3.5

### OMELET Plain 2

With cheese, ham and mushroom 3.5

### CONGEE 3.5

Choice of chicken, pork or fish

### RICE NOODLES SOUP 5.5

Choice of seafood or duck 4

Choice of beef, pork or chicken

### WONTON NODDLE SOUP 4.5

### NOM BAN CHOK 4.5

Khmer noodles with chicken curry  
or somlor proheur

## SETS

### ASIAN 6

- Beef noodle soup or pork congee
- Seafood or Duck noodle soup Add +1
- Cambodian croissant
- Coffee or tea
- Milk with syrup

### AMERICAN 9.5

- Choice of cereal or fruit yogurt, or fruit plate
- Two eggs any style with choice of bacon, ham or sausage
- Baker's basket
- Choice of tea, coffee or hot chocolate
- Chilled juice

### ENGLISH 9.5

- Baked beans
- Two eggs any style with choice of bacon, ham or sausage
- Hash browns, tomato and bread
- Choice of tea, coffee or hot chocolate
- Chilled juice

### CONTINENTAL 6.5

- Choice of fruit yogurt, fruit plate or fresh fruit juice
- Baker's basket
- Choice of tea, coffee or hot chocolate

## DRINKS

### CHILLED FRUIT JUICE 2.5

Orange, tomato, apple, cranberry, grape,  
pineapple, lime

### TEAS TEAPOT 4

Darjeeling  
Earl Grey Supreme  
Organic English Breakfast  
Japanese Sencha  
Organic Bangkok  
Dragon Pearl Jasmine  
Mint Verbena  
White Vanilla Grapefruit

### COFFEES

Coffee 1.9  
Espresso 1.9  
Double espresso 3.5  
Americano 2.5  
Café latte (hot / iced) 3  
Cappuccino (hot / iced) 2.8  
Iced black coffee 2.5  
Khmer kafé (hot / iced) 2.5  
Café moka (hot / iced) 3

## APPETIZERS

### **GARLIC BUTTER SNAILS**

A classic of the French gastronomy, rich and addictive, served with home-made bread, 6 pieces or 12 pieces

**6.5 - 12**

### **DEEP FRIED FISH CAKES**

Popular home-made fish croquettes in Thai style served with pickles and chili sauce

**4.5**

### **CHICKEN FINGERS**

Crispy and tender deep-fried chicken strips with Thousand Island dressing

**4.5**

### **SMOKED SALMON PLATE**

Classic starter of thin smoked salmon slices served with toast

**5.75**

### **BACON-WRAPPED PRAWNS**

A delectable and tasty starter served on tomato salsa, you'll ask for more

**6**

### **SPRING ROLLS**

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

**3.5**

## KWEST PLATES

### **CHARCUTERIE**

Raw ham, chorizo and cooked ham with black and green olives, home-made bread

**10**

### **CHEESE**

Blue, Manchego and brie cheeses with walnuts, raisins and home-made bread

**9.5**

### **BRUSCHETTA**

Three slices of bread topped with Mediterranean vegetables and your choice of goat cheese or salmon

**4 Vegetable   7 Salmon   8 Goat Cheese**

## SALADS

### KWEST SALAD

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

7.5

### NICOISE SALAD

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

6.5

### CAESAR SALAD

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

6

6.5

### GREEK SALAD

Feta cheese with tomatoes, onion, capsicum, cucumbers and black olive on a bed of crisp lettuce with olive oil dressing

7

### CHEF SALAD

The complete salad with ham, chicken, cheddar cheese, tomatoes, carrots on a bed of crisp lettuce with French dressing

7.5

## SOUPS

### CREAMY MUSHROOM

Velvety soup made of mushroom mix and cream

4.5

### WONTON SOUP

Clear broth soup with pork and shrimp home-made wontons

4.5

### FRENCH ONION

Traditional onion soup with toasted garlic bread and melted cheese

5.5

## CHEF'S FAVORITES

### PEPPER STEAK

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

**Chateau M**

Cabernet Sauvignon, Merlot

14.5

### BEEF FAJITAS

A Mexican delight of tender  
beef slices and capsicum  
wrapped in a tortilla

**Montès Classique**

Merlot

8.5

### GRILLED LAMB STEACK WITH BAKED GOAT CHEESE

Steak grilled to order and served  
on a bed of rocket and mix lettuce

**Chateau Bouteilley**

Côtes de Bordeaux

14

### MEAT



Try these dishes with their  
matching wine suggestion.



### PAN-FRIED DUCK BREAST ON SALSA VERDE

Full of Mediterranean flavors,  
this duck cut is served with  
carrots and French beans

**Mad Fish**

Pinot noir

13

### PORK CHOPS IN TWO-MUSTARD SAUCE

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

**Terrazas, Altos del plata**

Chardonnay

9.5

### BARBECUE PORK RIB

American style pork ribs in barbecue  
marinade served with wedge potatoes

**Le Grand Noir**

Grenache, Syrah, Mourvedre

8.5

### GRILLED CHICKEN ON VEGETABLE STACKS

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

**Lavau Rosé**

Grenache noir, Cinsault

7.5

## CHEF'S FAVORITES

### FISH

#### SALMON WITH SPINACH RAVIOLI

Pan-fried salmon filet topped with a creamy dressing and served with home-made spinach ravioli

**Terrazas, Reserva**  
Chardonnay

15

#### SEA BASS WITH TARAGON BUTTER SAUCE

Steamed sea bass topped with a light taragon butter sauce and served with spinach and zucchini

**M. Chapoutier Belleruche**  
Côtes du Rhône Blanc

10



Try these dishes with their matching wine suggestion.



#### SCALLOP AND PRAWN PASTA

A savory dish of spaghetti in a rich butter and wine sauce topped with tender scallops and prawns

**Anakena**  
Chardonnay

12.5

#### SALMON TERIYAKI

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

**Mad Fish**  
Riesling

14

#### RIVER FISH WITH LEMON CAPER SAUCE

Local river fish in a light lemon and caper sauce, served with carrot, potato and French beans

**Mussel Bay**  
Sauvignon Blanc

8.5

# FROM THE GRILL

## SIDES

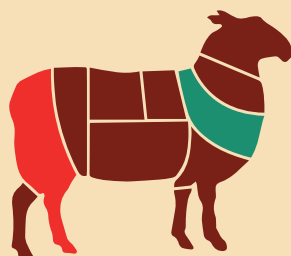
### SELECT ONE

French fries  
Mashed potato  
Green salad  
French beans  
Garden vegetables

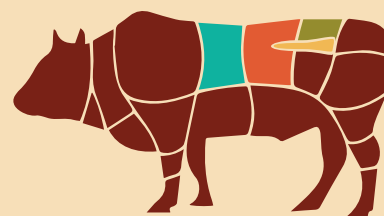
### ADD \$1 FOR

Ratatouille  
Broccoli gratin

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



PREMIUM  
IMPORTED  
MEAT



## SAUCES

### SELECT ONE

Green pepper  
Wild mushroom  
Blue cheese  
Garlic butter

ANY EXTRA SAUCE

\$1.5

ANY EXTRA SIDE

\$2.5

## AUSTRALIAN - NZ

### RIB EYE

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

16

200G

22

300G

26

400G

### SIRLOIN

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

13.5

200G

17

300G

22.5

400G

### LAMB STEAK

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

13.5

200G

17

300G

22.5

400G

### TENDERLOIN

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

18.5

180G

## 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.

26

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)

## ASIAN GOURMET

### TRADITIONAL KHMER CURRY

Slowly cooked curry with local spices with your choice of chicken, pork or beef, served with steamed rice

**6.5 Chicken or Pork    7.5 Beef**

### FISH AMOK

Traditional Khmer recipe of steamed fish in banana leaf cups; served with steamed rice

**7.5**

### NOM BAN CHOK

Khmer rice noodles with chicken curry or somlor proeur

**4.5**

### PAD THAI

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

**8**

### KWEST FRIED RICE

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

**4 Vegetable    5 Chicken, Pork  
6 Beef, Seafood**

### DUCK IN RED CURRY SAUCE

Pan-fried duck breast on a sauce of red curry spices and served with steamed rice

**12.5**

### PAD KRAPAO KAI

Fried chicken with Royal basil in Thai style, slightly spicy and served with steamed rice

**6**

### TOM YUM KONG

Popular spicy soup from Thailand with prawns and served with steamed rice

**6.5**

### NASI GORENG

Indonesian fried rice with two chicken skewers, fried egg and prawn crackers

**7**

### LOK LAK

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

**7**

### SEABASS IN GARLIC AND LIME JUICE

A fresh and light dish of steamed seabass filet served with steamed rice

**8.5**

### DUCK NOODLE SOUP

Typical rice noodle soup with roasted duck meat

**5.5**



## INTERNATIONAL

### 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

### FISH N' CHIPS

English classic deep-fried battered fish with potato chips and remoulade sauce

8

### SPAGHETTI BOLOGNESE

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

7

### SPAGHETTI CARBONARA

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

7

## DESSERTS

### CRÈME BRULEE

3.5

### CHOCOLATE MOUSSE

3

### CRÈME CARAMEL

3.5

### AMERICAN BROWNIES

4.5

### FRESH FRUIT PLATE

2.5

### ICE CREAMS

Coffee, Chocolate, Vanilla  
Mint-Chocochips, Lime

### SORBETS

Coconut, Passion Fruit,  
Strawberry, Mango

### OPTIONS

1 scoop

1.8

2 scoops

3

### Add

Whipped cream or chocolate sauce

1

### BANANA SPLIT

4.5

### CHOCOLAT LIÉGEOIS

4

### CAFÉ LIÉGEOIS

4

### AFTER EIGHT

4

### COLONEL

3.5