



SHINTA MANI
WILD

IN-TENT DINING MENU

Protein salad

Grilled chicken breast, mesclun mix, vegetable proteins, grain mustard dressing,
toasted seeds

Homemade Pappardelle

Olives, basil and creamy parmesan tomato sauce, balsamic roasted seasonal veggies

Khmer Homestyle Fried Rice

Chicken-lemongrass skewers, crisp glutinous rice

Purber

Ground Wagyu beef brisket, grilled brioche bun, soft onion, gherkin,
truffle-scented balsamic mayo, hand cut chips

Grilled Flatbread

Kimchi, gochujang mayo, corn, mushroom, mozzarella cheese, sesame seeds,
Khmer chili paste-sour cream

Dessert

Our daily lunch special



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Breakfast

Tmor Rung grilled chicken

Steamed rice, pickles, salad, Khmer omelet, sweet & sour fish sauce

Chicken congee

Sun-dried squids & shrimps, crisp shallots, peanuts, herbs, lime oil

Kuy teav

Rice noodles, broth, poached local pork, WILD farm herbs, chili paste, lime

Num pang pâté

Crisp baguette, pork char siu, chicken pâté, pork pâté, pickles

Num banh chok

Pound fish, local aromatics, curcumin coconut broth, pressed rice noodles

“Morning eggs” – your way, with our condiments & sides

Grilled bacon, sausages, roasted potatoes, cherry tomatoes

Buckwheat, spinach & sundried tomato waffles

Chili & ginger honey, sour cream & palm sugar

Breakfast bowl

Quinoa, avocado, scrambled eggs, miso-tomato sauce, toasted pecan

Overnight soaked oats

Chia seeds, yoghurt, SMW trail mix, honey

"Le Khmer" French toast

Brioche, pureed almonds & peanuts, berries compote

70% cocoa pancake

Whipped cream, diced fruits, maple syrup, chocolate sauce



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Starters

Yard long beans

Khmer eggplant salsa, crisp pork & spring onion

Fried halloumi

A bed of caprese, grilled focaccia

Mains

Fried tempura sushi

Prawns, pickled vegetables, sriracha mayo & teriyaki sauce

Zucchini noodles

Creamy pesto, sun-dried tomatoes, roasted bell peppers and balsamic eggplant

Dessert

Yoghurt panna cotta

Strawberry sorbet, hazelnut soil



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Starters

Beetroot & orange salad

Garbanzo beans, tofu-tahini, fried garlic, trail mix

Hoisin duck wrap

Traditional Khmer crepe, spring onion, vermicelli noodles, homemade sweet & sour sauce

Mains

Grilled seabass fillet

Green mango & papaya salad, koh kong sauce, toasted peanuts

Bun bao

Fried tofu, Asian slaw, sweet chili mayo

Dessert

Duet of mascarpone ice cream & guava sorbet



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Starters

Home-grown watercress

Prahok rubbed seared snakehead fish, sesame & orange dressing

Chilled yoghurt soup

Soft home pickled lemony barley, kalamata olives

Mains

Tortillas

Chipotle cream, re-fried beans, crushed sweet potato, fried cauliflower, salsa & sour cream

Phở Bò

Rice noodles, aromatic beef broth, Wagyu beef brisket, herbs from our garden

Dessert

Pavlova

Creamed lotus seeds, salted toffee cardamom sauce



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Starters

Grilled squid

Potato, tomato, galangal sweet & sour sauce

Wild ferns & shelled edamame

Roasted sweet potato, diced mango, tomato, dill-tomato salsa

Mains

Lemon butter prawns

Tossed bok choy, blistered cherry tomatoes, grilled croutons

Lentils “Bolognese”

Rigatoni, parmesan cheese, toasted hazelnuts

Dessert

Mille feuille

Vanilla custard cream, raspberry jelly, beetroot dusted meringue