SECRET
LAKE HOUSE
DRINK · EAT · STAY



Menu Healthy







Pure Nature
Pure Pleasure

Our Contact
011-969-568

VISIT US TODAY

Our Location
Secret Lake, Kampot



Starter

Bread Garlic - Vegan

Crispy toasted bread with garlic, olive oil, parsley, and sea salt.

Avocado Toast

Toasted artisan bread topped with fresh avocado, tomatoes, mixed seeds, olive oil, and fresh herbs.

Bruschetta - Vegan

Toasted artisan bread topped with diced tomatoes, garlic, fresh basil, olive oil, and balsamic glaze.

Deep Fried Springroll

Crispy golden spring rolls filled with mixed vegetables, served with a sweet chili dipping sauce.

Secret Balls

Crispy Dutch-style croquettes filled with a creamy mushroom and vegetable mixture, served with mustard dipping sauce.

French Fries

Crispy golden potato fries served with tomato ketchup.

Eggplant Cavior - Vegan

Smoky roasted eggplant blended with garlic, olive oil, lemon, and fresh herbs, served with toasted artisan bread.





Salads

Green Mango Salad - Vegan

Shredded green mango, carrots, fresh herbs, roasted peanuts, and a tangy lime dressing.

Banana Blossom Salad - Vegan

Sliced banana blossom with herbs, cucumber, roasted peanuts, and a light sweet-and-sour dressing.

Lotus Stem Salad - Vegan

Crisp lotus stems tossed with herbs, peanuts, and a refreshing lime dressing.



Beetroot and Walnut Salad

Roasted beetroot, mixed greens, walnuts, and an orange vinaigrette.

Grilled Veggie Salad

Zucchini, eggplant, bell peppers, and onions with balsamic dressing.

Mediterranean Chickpea Salad

Chickpeas, cucumber, tomato, olives, parsley, lemon, and olive oil.

Soup



Tom Yum Mushroom Soup - Vegan

A fragrant hot and sour soup with fresh mushrooms, lemongrass, kaffir lime leaves, galangal, chili, and lime in a flavorful vegetable broth.

Vegetable Soup

Crisp romaine lettuce, grated Parmesan cheese, croutons, and our classic Caesar dressing.

Pumpkin Soup - Vegan

Fresh mixed greens, ripe tomatoes, cucumbers, red onions, Kalamata olives, and feta cheese with a tangy Greek dressing.



Tomato Soup with Egg

A comforting tomato soup with fresh vegetables, herbs, and a gently poached egg.

Khmer Kale Soup - Vegan

Fresh kale simmered in a light vegetable broth.

Bottle Gourd Soup - Vegan

A traditional Cambodian soup made with bottle gourd, fermented white radish and aromatic herbs in a delicate vegetable broth.



Khmer Specialty

Lemongrass Tofu Stir-Fry - Vegan

Crispy tofu stir-fried with lemongrass, kaffir lime leaves, chili, and seasonal vegetables.

Grilled Eggplant with Khmer Tomato Relish

Char-grilled eggplant served with a tangy Khmer-style tomato relish and steamed rice.

Pumpkin & Tofu Coconut Curry

Tender pumpkin and tofu simmered in a mild coconut curry with fresh basil and spices.

Khmer Veggie Lok Lak with Tofu

Marinated tofu and mixed vegetables stir-fried with black pepper, served with rice and a lime dipping sauce.

Fried Rice Tofu - Vegan

Steamed rice stir-fried with tofu, mixed vegetables, scallions, and a light soy-garlic seasoning.

Garlic Stir-Fried Kale - Vegan

Fresh kale stir-fried with garlic and light soy seasoning. Served with steamed rice.

Stir-Fried Cabbage - Vegan

Fresh cabbage stir-fried with garlic and light soy seasoning. Served with steamed rice.





Amok Tofu - Vegan

Coconut curry steamed with tofu, mushrooms, and seasonal vegetables in a traditional banana leaf cup.

Khmer Red Curry & Tofu - Vegan

Fragrant coconut red curry with tofu, eggplant, long beans, carrots, and fresh herbs, served with jasmine rice.

Stir-Fried Morning Glory - Vegan

Fresh morning glory quickly stir-fried with garlic, mushrooms, and light soy seasoning.



Western Specialty

Chickpea & Vegetable Casserole

Baked chickpeas with seasonal vegetables in a rich tomato-herb sauce.

Tofu Curry with Nuts & Sesame

Crispy tofu in a creamy coconut curry with roasted nuts and toasted sesame seeds, served with rice.

Charred Cabbage with White Bean Purée - Vegan

Roasted cabbage wedges served over a smooth white bean purée with herbs and olive oil.

Potato Stew with Rice - Vegan

Slow-cooked potatoes, carrots, onions, and herbs served with steamed rice.

Vegetable Ballotine with Mashed Potatoes - Vegan

A roulade of roasted vegetables served with creamy mashed potatoes and herb sauce.





Mushroom Risotto

Creamy Arborio rice cooked with mushrooms, vegetable stock, and fresh herbs.

Veggie Wrap - Vegan

Grilled vegetables, hummus, fresh greens, and herbs wrapped in a warm tortilla.

Lettuce with Black Soy-Vinegar Dressing & Walnuts

Crisp lettuce tossed with a tangy soy-vinegar dressing and toasted walnuts.

Desserys



Deep Fried Banana with Vanilla Ice Cream

Golden crispy fried banana served warm with creamy vanilla ice cream and caramel drizzle.

Roasted Pineapple & Rum Ice Cream

Caramelized roasted pineapple served warm with Bacardi rum-infused vanilla ice cream and sweet rum caramel sauce

Chocolate Fondant

Warm chocolate cake with passion fruit puree.



Banana Coconut Cream - Vegan

Banana in sweet coconut cream with tapioca.



White Wine Fruit Salad

Seasonal fresh fruits served with a delicate white wine syrup and chilled fresh milk.

Fresh Fruit with Vanilla Ice Cream

A selection of seasonal fresh fruits served with a scoop of creamy vanilla ice cream.

Sticky Rice & Ripe Mango - Vegan

Sweet sticky rice served with fresh ripe mango and rich coconut cream.

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