



Madame Butterfly
RESTAURANT

MENU

We also take care of your health

我们同时关爱您的健康

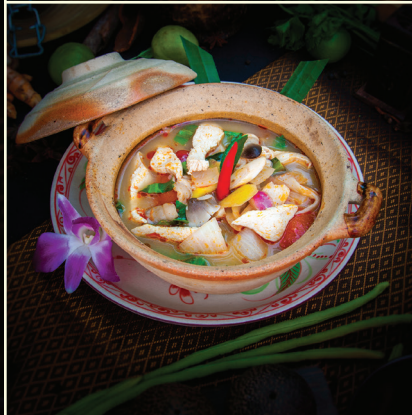
- pure ice 纯冰
- no glutamate (msg) 无味精
- filtered water 过滤水
- western standards 西方标准



Fine Asian Cuisine in a Traditional Wooden House



F.01



F.02

Set Menu

F.01. *Deluxe Set*

\$21.50

Good for 1 person

- . Green Papaya Salad with Shrimp
- . Deep Fried Vegetable Spring Rolls
- . Tom Yam Chicken
- . Fried Fish Tamarind sauce
- . Sticky Rice with Mango and Coconut Milk

M. Butterfly

F.02. *Gourmet Set*

\$26.50

Good for 1 person

- . Green Mango Salad with Scallop
- . Beef Sour Soup
- . Traditional Khmer Fish Amok
- . Chicken Barbecue wrapped in Pandan Leaf
- . Chef's Passion Creme Brulee

F.01. 豪华套餐

\$21.50

一人套餐

- . 青木瓜鲜虾沙拉
- . 炸蔬菜春卷
- . 鸡肉冬阴功汤
- . 炸鱼配罗望子酱
- . 芒果椰浆糯米饭

M. Butterfly

F.02. 美食套餐

\$26.50

一人套餐

- . 青芒果沙拉
- . 牛肉酸汤
- . 柬式传统阿墨 (鱼肉)
- . 香兰叶包鸡
- . 焦糖布丁

All price subject to 10% VAT | 以上所有价格未税,需另加10%增值税



Chef Special
厨师特餐



Vegetarian
蔬食



Spicy
辣



Set Menu

F.03. *Vegetarian Set*

\$16.50

Good for 1 person

- . Heart of Banana Flower Salad
- . Pumpkin and Coconut Cream Soup
- . Stir-Fried Yellow Noodle with mixed Green Vegetable
- . Stir-Fried Eggplant in Soya Sauce
- . Selection of Seasonal Fresh Fruit and Black Sticky Rice

F.04. *M. Butterfly
Discovery Set*

\$48.00

Good for 2 persons

- . Grilled Beef Salad
- . Traditional Khmer Soup with Fish
- . Khmer Red Curry with Chicken
- . Pork BBQ Skewer Kampot Pepper & Lime Sauce
- . Stir-fried mixed Vegetable with Cashew Nuts
- . Banana Flambées

F.03. 蔬食套餐

\$16.50

一人套餐

- . 香蕉花沙拉
- . 椰奶南瓜汤
- . 杂蔬炒鸡蛋面
- . 酱油炒茄子
- . 时令鲜果黑糯米饭

F.04. *M. Butterfly
精品套餐*

\$48.00

两人套餐

- . 烤牛肉沙拉
- . 東式传统鱼汤
- . 東式红咖喱鸡
- . 猪肉烧烤串配公布胡椒与青柠汁
- . 腰果炒蔬菜
- . 火焰香蕉

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Vegetarian
蔬食



Spicy
辣



Starter

- F.05. **HEART OF BANANA FLOWER SALAD**  **\$6.75**
Top with lime, coconut milk sauce and grilled sliced chicken
- F.06. **GRAPE FRUIT SALAD**  **\$7.25**
Smoked fish & Cambodian seasoning mixed with onion, carrot, cucumber, bell pepper, Khmer herbs and seafood sauce.
- F.07. **GRILLED BEEF SALAD** **\$7.75**
Sliced grilled beef mixed with fresh vegetables, crispy Vermicelli and Khmer dressing.
- F.08. **GREEN MANGO SALAD** **\$7.75**
Green mango, topped with sauted scallop.
- F.09. **FRESH SPRING ROLLS WITH SEAFOOD** **\$7.75**
Vegetables, local herbs and mixed seafood, wrapped in rice paper, served with peanut sauce.
- F.10. **MADAME BUTTERFLY SALAD DEGUSTATION**  **\$8.75**
Grilled beef | Vermicelli with chicken | Papaya dry shrimp.

Soup

- F.11. **TRADITIONAL KHMER SOUP**  **\$7.75**
Tonle Sap fish fillet cooked with curry paste, eggplant, morning glory and tamarind juice.
- F.12. **CHICKEN & COCONUT SOUR SOUP** **\$7.75**
Sliced chicken cooked in coconut milk, galangal, kaffir lime, onion, cabbage and mushrooms.
- F.13. **GREEN HOUSE SOUP WITH DUCK** **\$8.50**
Sliced duck breast, cooked with mixed seasonal green vegetables, ground rice toasted and lemongrass paste.
- F.14. **TOM YAM SOUP WITH SHRIMP**  **\$8.50**
Large shrimp, cook with fresh milk, herb, tomato, mushrooms and onion

头盘

- F.05. **香蕉花沙拉**  **\$6.75**
青柠汁, 椰奶, 酸奶酱
- F.06. **柚子沙拉**  **\$7.25**
熏鱼, 柬式佐料, 柚子, 洋葱, 胡萝卜, 黄瓜, 甜椒, 柬埔寨鲜香料草, 海鲜酱。
- F.07. **烤牛肉沙拉** **\$7.75**
烤牛肉片, 新鲜蔬菜, 粉丝与柬式调味汁
- F.08. **青芒果沙拉** **\$7.75**
青芒果, 扇贝。
- F.09. **海鲜凉皮春卷** **\$7.75**
米纸包蔬菜, 柬埔寨鲜香料草和海鲜佐柬式花生酱汁。
- F.10. **蝴蝶夫人沙拉拼盘**  **\$8.75**
烤牛肉 | 鸡肉细米粉 | 青木瓜, 虾米。

汤

- F.11. **柬式传统汤**  **\$7.75**
咖喱酱, 茄子, 空心菜和罗望子煮洞里萨鱼片
- F.12. **椰汁鸡肉汤** **\$7.75**
鸡肉, 椰奶, 高良姜, 青柠, 洋葱, 大白菜, 蘑菇
- F.13. **鸭胸汤** **\$8.50**
时令绿蔬, 香烤米粉末和香茅煮鸭胸
- F.14. **冬阴功汤**  **\$8.50**
鲜奶, 香料草, 番茄, 蘑菇和洋葱煮大虾

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厨师特餐



Vegetarian
蔬食



Spicy
辣



F.15 




F.16 



F.17 



F.18 



F.19 



F.20 



F.21 

Vegetarian Food

- F.15. **PUMPKIN AND COCONUT CREAM SOUP**  **\$6.25**
Satisfying creamy pumpkin soup, topped with fresh coconut milk and croutons.
- F.16. **DEEP FRIED SPRING ROLLS**  **\$6.75**
Mixed vegetables wrapped in rice paper, served with a mild chili dip.
- F.17. **FRIED EGGPLANT**  **\$7.50**
Eggplant cooked in coconut milk, lemongrass and sweet basil.
- F.18. **FRIED RICE NOODLE**  **\$7.50**
With bean sprout, mixed vegetables, chive leaves, tamarind and peanuts.

蔬食

- F.15. **椰奶南瓜汤**  **\$6.25**
香浓南瓜汤, 鲜椰奶, 面包丁
- F.16. **炸春卷**  **\$6.75**
米纸包蔬菜, 佐东式微辣辣酱。
- F.17. **椰奶烩茄子**  **\$7.50**
茄子, 椰奶, 柠檬草, 紫花罗勒。
- F.18. **炒米粉**  **\$7.50**
豆芽, 蔬菜, 韭菜, 酸角, 花生。


Main Course

Beef

- F.19. **FRIED BEEF LEMONGRASS** **\$9.25**
Wok with sweet chili, onion, long bean, lemongrass and hot basil.
- F.20. **KHMER BEEF SATAY "ROLL STYLE"**  **\$9.25**
Cambodian grilled beef, Tropical vegetables curry paste, served with pickles.
- F.21. **BEEF LOK LAK** **\$9.50**
Marinated beef cooked with oyster sauce, Khmer rice alcohol.

主菜

牛肉

- F.19. **柠檬草炒牛肉** **\$9.25**
甜椒, 洋葱, 豆角, 柠檬草, 藿香。
- F.20. **柬埔寨牛肉沙爹**  **\$9.25**
牛肉, 蔬菜, 咖喱酱, 配柬埔寨腌酸。
- F.21. **耗油炒牛肉** **\$9.50**
腌牛肉, 耗油, 柬埔寨米酒。

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F.22



F.23



F.24



F.25



F.26



F.27



F.28



F.29



Main Course

主菜

Fish & Seafood

鱼和海鲜

- F.22. **TRADITIONAL KHMER FISH AMOK** **\$8.75**
Tonle Sap fish fillet cooked in coconut cream, mushroom and noni leaf.
- F.23. **FRIED FISH TAMARIND SAUCE** **\$9.25**
Fried fish with mix pepper, onion tamarind sauce and basil.
- F.24. **SEAFOOD CRISPY NOODLE** **\$9.25**
Crispy noodle topped with fried seafood, carrot, keal, mushroom and cauliflower.
- F.25. **MIXED SEAFOOD WITH GREEN PEPPER** **\$9.75**
Garlic, onion, bell pepper and herbs.
- F.26. **KHMER CRÊPE**  **\$10.50**
Traditional Khmer pancake with seafood: fish, crab meat, shrimp, scallop.
- F.27. **STEAM BAR-FISH** **\$10.50**
Tonle Sap fish fillet cooked with ginger, garlic, onion, coriander and soya sauce.
- F.28. **FRIED RICE WITH SEAFOOD "BAI CHAR SAMOT"** **\$10.75**
Shrimp, scallop, squid, crab, pineapple, tomato and egg with oyster sauce.
- F.29. **MEKONG RIVER LOBSTER AMOK**  **\$12.50**
Traditional dish steamed with coconut milk, mushrooms and vegetables.

- F.22. **東式传统阿墨 (鱼肉)** **\$8.75**
椰奶, 蘑菇, 诺丽叶煮洞里萨鱼片
- F.23. **酸角煎鱼** **\$9.25**
煎鱼, 胡椒, 洋葱, 酸角酱和罗勒。
- F.24. **海鲜炒面** **\$9.25**
炒面, 海鲜, 胡萝卜, 甘蓝, 蘑菇和花椰菜。
- F.25. **青椒海鲜** **\$9.75**
大蒜, 洋葱, 甜椒, 柬埔寨鲜香料草。
- F.26. **海鲜板桥**  **\$10.50**
東式传统饼皮, 鱼肉, 蟹肉, 虾仁。
- F.27. **清蒸鱼** **\$10.50**
洞里萨鱼, 姜, 蒜, 洋葱, 香菜, 酱油。
- F.28. **海鲜炒饭** **\$10.75**
虾仁, 扇贝, 鱿鱼, 蟹肉, 菠萝, 番茄, 蛋, 耗油
- F.29. **阿墨**  **\$12.50**
湄公大河虾, 椰奶, 蘑菇, 蔬菜。

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蔬食



Spicy
辣



F.30



F.31



F.32



F.33



F.34



F.35



F.36



F.37

Main Course

主菜

Chicken

- F.30. **CHICKEN CASHEW NUTS** **\$8.50**
Wok stir fried chicken with vegetables and cashew nuts.
- F.31. **RED CURRY CHICKEN**  **\$8.75**
Chicken breast cooked in coconut milk with vegetables and peanuts.
- F.32. **CHICKEN SATAY** **\$8.75**
Chicken marinated with lemongrass on skewer served with peanut sauce.
- F.33. **CHICKEN BARBECUE WRAPPED IN PANDAN LEAF** **\$8.75**
Deep-fried marinated chicken wrapped in pandan leaf served with kempot black pepper lemon sauce.
- F.34. **LARGE CHICKEN SKEWER** **\$9.50**
With vegetables, Cambodian special seasoning, salt, pepper and lime sauce.
- F.35. **ROASTED CHICKEN LEG**  **\$9.75**
Smoked, stuffed with mushrooms, served with heart of banana flower and fragments of lemongrass.

Pork

- F.36. **FRIED PORK WITH GREEN BEAN** **\$8.50**
Wok fried pork with sweet chili paste and crispy eggplant, green bean and onion.
- F.37. **PORK RIB CARMEL** **\$9.50**
Pork rib and duck egg cooked with palm sugar ragout, bamboo shoots broth.

鸡肉

- F.30. **腰果鸡丁** **\$8.50**
鸡肉, 蔬菜, 腰果。
- F.31. **红咖喱鸡**  **\$8.75**
鸡胸肉, 椰奶, 蔬菜, 花生。
- F.32. **鸡肉沙爹** **\$8.75**
柠檬草所腌制鸡肉, 佐东式花生酱。
- F.33. **香兰叶包鸡** **\$8.75**
油炸腌制鸡配贡布黑胡椒柠檬汁
- F.34. **鸡肉串 (大串)** **\$9.50**
鸡肉, 蔬菜, 东式佐料, 盐, 胡椒, 青柠汁。
- F.35. **烤鸡腿**  **\$9.75**
鸡腿酿蘑菇, 香蕉花, 柠檬草。

猪肉

- F.36. **青豆炒猪肉** **\$8.50**
甜椒酱炒猪肉, 脆皮茄子, 青豆和洋葱。
- F.37. **焦糖猪肋排** **\$9.50**
猪肋排, 鸭蛋, 棕榈糖, 竹笋

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Spicy
辣



F.38 



F.39



F.40 



F.41



F.42



X

Dessert

- F.38. **STICKY RICE WITH MANGO & COCONUT CREAM** \$5.50
Fresh mango wrapped in black sticky rice served with sugar palm coconut cream sauce 
- F.39. **SEASONAL FRESH FRUIT SALAD** \$5.50
Mixed fruits with fresh mint, ginger syrup and star anise, topped with vanilla ice cream
- F.40. **FRUIT SABAYON**  \$5.75
Exotic fruits sabayon, sticky rice and coconut syrup, topped with coconut sorbet
- F.41. **CRÈME BRÛLÉE** \$5.75
Passion juice and palm sugar
- F.42. **BANANA FLAMBÉES** \$5.75
Orange, ginger, green Kampot pepper and rum

甜点

- F.38. **芒果椰奶糯米饭**  \$5.50
鲜芒果包黑糯米饭 (浇椰奶汁)
- F.39. **时令鲜果沙拉** \$5.50
鲜果、鲜薄荷、姜糖浆、大茴香、香草冰激凌
- F.40. **水果沙巴雍**  \$5.75
水果、沙巴雍、糯米团、椰糖浆、椰味冰激凌
- F.41. **焦糖布丁** \$5.75
百香果、棕糖
- F.42. **火焰香蕉** \$5.75
桔子、姜、贡布绿胡椒、朗姆酒

Ice-Cream & Sorbet

x. **1 Scoop** \$2.25 / y. **2 Scoop** \$4.00

- i.01. **Chocolate**
- i.02. **Vanilla**
- i.03. **Coconut**
- i.04. **Green Lime**
- i.05. **Mango**
- i.06. **Passion Fruit**

冰激凌和冰沙

x. **2.25 美元/1球** / y. **4.00 美元/2球**

- i.01. **巧克力味**
- i.02. **香草味**
- i.03. **椰子味**
- i.04. **柠檬味**
- i.05. **芒果味**
- i.06. **百香果味**

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Enjoy with Asian Cuisine