



Kep Garden Café
@ Casa Kep

GUEST MENU

READ ME FIRST - BEFORE ORDERING! - we are trying to be sustainable, thus trying not to waste food ALL orders can be adjusted to your actual appetite, please note that we use farm fresh duck eggs as they are locally sourced, organic, and taste better than factory farm produced chicken eggs!

FARMHOUSE BREAKFAST (served 7:30am-1:00pm)

KEEPING IT LIGHT: A bowl of seasonal fruit, artisan toast, homemade jam/ local honey.

KEEPING IT SIMPLE: Homemade maple granola, bowl of fresh seasonal fruit, local yogurt, local honey, and artisan toast.

YANKEE PANCAKES - (American style) - a stack of buttermilk pancakes (2-4 depending on how hungry you are) topped with berry coulees, powdered sugar, or maple flavored syrup, served with home-fries. Note - can be served with a fried egg on top.

THE EGG CAME FIRST: Two fried or scrambled eggs, artisan toast, homemade jam/ local honey, served with home-fries.

FANCY EGGS: Two egg (or egg whites) omelet with veggies (onion, mushrooms, tomatoes) and cheese (depends on available cheese at the time), served with home-fries.

THE ROLEX (what??? - a Ugandan street food): Fresh made fried chapati (or tortilla), thin egg omelet with shallots, green pepper, cabbage, tomatoes, and cheese all rolled up into the chapati (hmmm - sounds like a breakfast burrito), served with home-fries. Note: this can be made spicy with fresh chili.

SOMETHING A BIT SPECIAL FOR A SMALL EXTRA CHARGE:

FRENCH TOAST: (sweet or savory) - made with thick-cut homemade brioche, served with berry coulees and powdered sugar (for sweet option) OR with HP sauce and fried egg (for savory) served with home-fries. + \$2.00

BREAKFAST SANDWICH: An egg, cheddar & gouda cheese and thick cut fresh tomato sandwich made with fresh artisan bread, served with home-fries. +\$1.50

SMASH IT UP: (when in season) Smashed seasoned avocado with a sunny-side up fried egg on artisan toast, served with home-fries +\$1.50

NOTE

Everything comes with butter, homemade jam (seasonal), artisan toast, seasonal fruit, and bottomless cups of tea or fresh brewed coffee (American drip - diner style!) - if you don't want these - let us know. Espresso, latte, cappuccino are available upon request (not bottomless)

Lactose intolerant - no problem! Almond and soy milk, homemade apple butter, and Cambodian made organic peanut butter are available upon request.

One last thing. if you want to just hang in a hammock all day and contemplate life—"wake and bakes" are available. Meaning any breakfast item listed can be just a bit happier. Just ask. \$4.00 R16,000 extra



Kep Garden Café
@ Casa Kep

EVENING SNACKS 6:30pm-8:00pm

If you don't feel like venturing out for dinner, or just want a snack to tide you over until the morning, Please let Kate know in advanced that you may be interested in evening snacks so she can prepare ahead of time :-)

CHEESY TOAST with TOMATO—two slices of buttered artisan toast with melted gouda & cheddar cheese, topped with fresh tomato. \$4.00 R16,000

BREAKFAST SANDWICH—see breakfast menu (egg, cheese and tomato sandwich on artisan bread) \$4.00 R16,000

THE ROLEX—see breakfast menu \$3.50 R12,000

RUSTIC HOMEMADE HUMMUS and TOAST POINTS—fresh made rustic garlic hummus artisan toast points and fresh veggies \$3.50 R12,000

CHEESE + MUSHROOM QUESADILLA – Made with fresh flour tortilla, cheddar and gouda cheese, jalapenos, sautéed mushrooms, served with fresh pico de gallo and local plain yogurt. \$4.00 R16,000