



USD 99/For 2 people

Celebration Menu

(Your choice of one Starters, Pasta and Seafood, Main Course and one dessert)

STARTER

Raclette and Charcuterie Platters

Raclette cheese, Parma ham, smoked pork loin, salami, chorizo sausage, baby potatoes, Rocket Salad, walnut, cracker, grape, homemade pickled

Assorted Tataki Platters

Lomo Tataki, Salmon Tataki, Tuna Tataki, Sour Carrot Puree, Jalapeno Dips, Balsamic Reduction, Wasabi maiyo, spring onion

Trio of Carpaccio (Beef, Salmon, Tuna)

Beef, Salmon roll Prawn, Tuna Carpaccio, Sour Kikkoman, Lemon Garlic Dressing, Caper, Corn Kernel, Shallot, Parmesan Cheese, Rocket Salad, Truffle Infused oil, Lemon wedges, Salmon Salsa

Khmer Beef Banana Blossom Salad and Pomelo Salad with Seafood

Grilled Beef Tenderloin, Banana Blossom Salad and Shredded Pomelo, Golden Brown Coconut, Cucumber, Onion, Bell Pepper, Seafood, Khmer Dressing and Koh Kong Dips, Fresh Mint Leaf, Roasted Peanut, Sweet Basil

PASTA AND SEAFOOD

Spaghetti Seafood Arabiatta sauce

Spaghetti with Spicy Tomato Sauce, Seafood, Garlic Bread, Parmesan Cheese

Seafood Platters size S

Salmon and Prawn Cocktail, Baked Mussel with Spinach and Cheese Sauce, Baked Oyster with Koh Kong Dips, Prawn Skewers, Baked Scallop with Garlic Butter, Kimchi Squid, Zucchini and Crab Cake, Dill White Wine Sauce, Lime Wedge, Kimchi, Koh Kong Sauce

Spaghetti Italian Meatball Arabiatta Sauce

Spaghetti Spicy Tomato Sauce and Italian Meatball, Parmesan Cheese, Garlic Bread

Aura Charcoal Grilled Khmer Lobster with Mchou Prei Sauce

Aura charcoal grill lobster, nutmeg mashed potato, vegetables, oyster sauce, mussel, mchou prei sauce

Should you have any food allergy or dietary, please inform your server upon placing your order.

Prices in USD including applicable taxes



MAIN COURSE

Australian Beef Rib-Eye Tek Bror Hok 300g

Australian beef rib eye, vegetables, Tek Bror Hok

King Rack Of Pork Rib 500g

Pork sparerib in BBQ sauce, orange sauce, cabbage coleslaw, mashed potatoes

Khmer Platters

*Beef saraman, fish hor mok, assorted skewers, khmer beef salad, crispy coconut sticky rice
hard rolls, garlic bread*

DESSERT

Mango Cheese Cake

Mango Cheese Cake, Fresh Fruit, Strawberry and Mango Coulis, Fresh Mint

Chocolate Brownie

Baked Chocolate Brownie with Nuts, Icing Sugar, Fresh Fruit, Fresh Mint, Chocolate Sauce

DESSERT

Welcome Drinks

Aperol Spritz

Complimentary Two Glasses of Red Wine

Terra Vallona – Cabernet Sauvignon, Merlot

DECORATION

The standard table decoration is included and with a complimentary flower bouquet

Should you have any food allergy or dietary, please inform your server upon placing your order.

Prices in USD including applicable taxes



USD 299/For 6 people

Celebration Menu

(Your choice of two Starters, Pasta and Seafood, Main Course and one dessert)

STARTER

Raclette and Charcuterie Platters

Raclette cheese, Parma ham, smoked pork loin, salami, chorizo sausage, baby potatoes, Rocket Salad, walnut, cracker, grape, homemade pickled

Assorted Tataki Platters

Lomo Tataki, Salmon Tataki, Tuna Tataki, Sour Carrot Puree, Jalapeno Dips, Balsamic Reduction, Wasabi maiyo, spring onion

Trio of Carpaccio (Beef, Salmon, Tuna)

Beef, Salmon roll Prawn, Tuna Carpaccio, Sour Kikkoman, Lemon Garlic Dressing, Caper, Corn Kernel, Shallot, Parmesan Cheese, Rocket Salad, Truffle Infused oil, Lemon wedges, Salmon Salsa

Khmer Beef Banana Blossom Salad and Pomelo Salad with Seafood

Grilled Beef Tenderloin, Banana Blossom Salad and Shredded Pomelo, Golden Brown Coconut, Cucumber, Onion, Bell Pepper, Seafood, Khmer Dressing and Koh Kong Dips, Fresh Mint Leaf, Roasted Peanut, Sweet Basil

PASTA AND SEAFOOD

Spaghetti Seafood Arabiatta sauce

Spaghetti with Spicy Tomato Sauce, Seafood, Garlic Bread, Parmesan Cheese

Seafood Platters size M

Salmon and Prawn Cocktail, Baked Mussel with Spinach and Cheese Sauce, Baked Oyster with Koh Kong Dips, Prawn Skewers, Baked Scallop with Garlic Butter, Kimchi Squid, Zucchini and Crab Cake, Dill White Wine Sauce, Lime Wedge, Kimchi, Koh Kong Sauce

Spaghetti Italian Meatball Arabiatta Sauce

Spaghetti Spicy Tomato Sauce and Italian Meatball, Parmesan Cheese, Garlic Bread

Aura Charcoal Grilled Khmer Lobster with Mchou Prei Sauce

Aura charcoal grill lobster, nutmeg mashed potato, vegetables, oyster sauce, mussel, mchou prei sauce

Should you have any food allergy or dietary, please inform your server upon placing your order.

Prices in USD including applicable taxes



MAIN COURSE

Australian Beef Rib-Eye Tek Bror Hok 500g

Australian beef rib eye, vegetables, Tek Bror Hok

King Rack Of Pork Rib

Pork sparerib in BBQ sauce, orange sauce, cabbage coleslaw, mashed potatoes

The Bassac Crispy Pork Knuchle

*Pork knuckle, Buckhurst sausage, smoked pork loin, sauerkraut, potato fries, craft beer gravy
homemade spicy German mustard*

Khmer Platters

*Beef saraman, fish hor mok, assorted skewers, khmer beef salad, crispy coconut sticky rice
hard rolls, garlic bread*

DESSERT

Mango Cheese Cake

Mango Cheese Cake, Fresh Fruit, Strawberry and Mango Coulis, Fresh Mint

Chocolate Brownie

Baked Chocolate Brownie with Nuts, Icing Sugar, Fresh Fruit, Fresh Mint, Chocolate Sauce

DESSERT

Welcome Drinks

Aperol Spritz

Complimentary Bottle of Red Wine

Terra Vallona – Cabernet Sauvignon, Merlot

DECORATION

The standard decoration is included and can be customized upon request

Should you have any food allergy or dietary, please inform your server upon placing your order.

Prices in USD including applicable taxes



USD 499/For 12 people

Celebration Menu

(Your choice of two Starters, Pasta and Seafood, Three Main Course and one dessert)

STARTER

Cured Salmon Mi Cuit With Beetroot

Salmon fillet gravlax, shallot, onion, capers

beetroot salad, chive sour sauce

Assorted Tataki Platters

Lomo Tataki, Salmon Tataki, Tuna Tataki, Sour Carrot Puree, Jalapeno Dips, Balsamic Reduction, Wasabi maiyo, spring onion

Sushi and Maki Rolls Platters

Salmon Sushi, Dragon Sushi, Prawn Nigiri, Tuna Maki and Lumpfish, Hanwoo Nigiri, Salmon Sashimi, Tuna Sashimi, Scallop Sashimi, Kikkoman Soya Sauce, Wasabi, Mixed Pickled, Carrot shredded, Turnip Shredded

Atun Con Caviar and Avocado Salad

Tuna Tartar, Avocado Salad, Caviar, Quail Egg, Pomegranate, Micro mix

PASTA AND SEAFOOD

Spaghetti Seafood Arabiatta sauce

Spaghetti with Spicy Tomato Sauce, Seafood, Garlic Bread, Parmesan Cheese

Seafood Platters size M

Salmon and Prawn Cocktail, Baked Mussel with Spinach and Cheese Sauce, Baked Oyster with Koh Kong Dips, Prawn Skewers, Baked Scallop with Garlic Butter, Kimchi Squid, Zucchini and Crab Cake, Dill White Wine Sauce, Lime Wedge, Kimchi, Koh Kong Sauce

Spaghetti Italian Meatball Arabiatta Sauce

Spaghetti Spicy Tomato Sauce and Italian Meatball, Parmesan Cheese, Garlic Bread

Aura Charcoal Grilled Khmer Lobster with Mchou Prei Sauce

Aura charcoal grill lobster, nutmeg mashed potato, vegetables, oyster sauce, mussel

mchou prei sauce

Should you have any food allergy or dietary, please inform your server upon placing your order.

Prices in USD including applicable taxes



MAIN COURSE

AURA Meat Lovers

Rosemary lamb rack, rack of beef, rosemary chicken, potato fries, vegetables grilled, selection of sauce

Mchou Krouerng Wagyu Beef Striploin 600g

Aura charcoal grill wagyu beef striploin, carrot and zucchini, mchou krouerng sauce, baby eggplant

Duck a L'orange

Roasted duck, honey, roasted potatoes, vegetables, orange sauce

Khmer Platters

Beef saraman, fish hor mok, assorted skewers, khmer beef salad, crispy coconut sticky rice

hard rolls, garlic bread

Beef Tomahawk Wagyu

Tomahawk wagyu, tiger prawn, baby potato, vegetables, sautéed mushroom, garlic butter, selection of sauce

Roasted Leg Of Lamb With Herbs Crushed

Lamb leg, garlic, rosemary, baby potatoes, grilled vegetables, rosemary red wine lamb jus

DESSERT

Mango Cheese Cake

Mango Cheese Cake, Fresh Fruit, Strawberry and Mango Coulis, Fresh Mint

Chocolate Brownie

Baked Chocolate Brownie with Nuts, Icing Sugar, Fresh Fruit, Fresh Mint, Chocolate Sauce

Should you have any food allergy or dietary, please inform your server upon placing your order.

Prices in USD including applicable taxes



Welcome Drinks

Aperol Spritz

Complimentary Two Bottle of Red Wine

Terra Vallona – Cabernet Sauvignon, Merlot

DECORATION

The standard decoration is included and can be customized upon request

- ❖ The standard decoration is included and can be customized upon request
- ❖ Tabel arrangement can be customized upon request
- ❖ Customized music playlist
- ❖ Private server for all arrangement
- ❖ Celebration wishing card

Should you have any food allergy or dietary, please inform your server upon placing your order.

Prices in USD including applicable taxes