

WOOD OVEN PIZZAS

MARGHERITA \$ 7.5

Tomato, mozzarella

NAPOLI \$ 8.75

Anchovies, capers, mozzarella

VEGETARIAN \$ 8.5

Artichokes, black olives, bell pepper
tomato, mozzarella

4 CHEESES \$ 11.5

Gorgonzola, Fontal, mozzarella, parmesan

RUSTICA BIANCA \$ 9.75

Pancetta, onions, Swiss cheese, white sauce

PEPPERONI \$ 9.75 New

Sliced pepperoni, tomato, mozzarella

PROSCIUTTO E FUNGHI \$ 9.75

Herbs ham, mushrooms, mozzarella

DIAVOLA \$ 10

Chorizo, bell pepper, onions, mozzarella

4 STAGIONI \$ 11

Herbs ham, black olives, artichokes
mushrooms, mozzarella

PARMA \$ 11.5

Parma ham, mozzarella

FRUTTI DI MARE \$ 11.75

Prawns, scallops, squid, coriander
pesto, mozzarella

OSKAR \$ 12.75

Parma ham, fig, rocket, truffle oil
balsamic, mozzarella

BURRATA & PARMA \$ 12.75

Siem Reap burrata, Parma ham
fresh basil

SNACKS

BRUSCHETTA \$ 6

Tomato & basil, Parma ham & anchovies

OSKAR WINGS \$ 6.5

Deep-fried chicken wings,
spicy honey dipCRISPY FRIED CHICKEN \$ 9.75 New

Pesto mayo and coleslaw

CALAMARI FRITTI \$ 6.5

Wasabi and soy sauce dip

JACK DANIEL'S MINI PORK RIBS \$ 8

Homemade BBQ sauce, Coca Cola syrup
fried garlic

DEEP FRIED SHRIMP SPRING ROLL \$ 8

Sweet and sour dip

HUMMUS & BABA GHANOUSH \$ 8

Pita bread, pickles & crunchy vegetables

HAPPY ENDING

CHEESE TRIO \$ 8.5

CAFÉ GOURMAND \$ 8
1 espresso, 3 mini dessertsOSKAR TIRAMISU \$ 6 New
Blueberries and tonka beanDARK CHOCOLATE MOUSSE \$ 5.5
Toblerone bitesWARM APPLE PIE &
CARAMEL ICE-CREAM \$ 6.5OSKAR BROWNIE
Vanilla and brownie ice cream \$ 7.5FREAKY SUNDAE \$ 6.75 New
Chocolate fudge, vanilla ice-cream
salt caramel sauce, almond nougatine
hot chocolate sauce

OSKAR SWEET TREAT \$ 8

OSKAR'S ICE CREAM SELECTION
1 Scoop \$ 2
2 Scoops \$ 3.75

OSKAR TRIBUNE

LATE EDITION

5PM - 2AM EVERY DAY
KITCHEN 'TIL 11 PM
MIDNIGHT ON WED
01 AM ON FRI & SAT

VOL. XI No. 2018

EST. IN 2011

SUMMER 2018

MENU

DEAR PATRONS,

DO YOU NOTICE SOMETHING WE CAN DO TO MAKE
THIS AN EVEN MORE ENJOYABLE EXPERIENCE?PLEASE TELL US NOW BY
EMAIL: INFOPNH@OSKAR-BISTRO.COM
WIFI PASSWORD: oskar2018**OSKAR**159 Sisowath Quay
023-215-179

STARTERS & SALADS

CAESARS

Oven-baked **chicken**, bacon, poached egg \$ 8
or

Gravlax & smoked **salmon**, bacon
horseradish, caper \$ 9

SIENNA \$ 9.5

Breaded goat cheese, avocado, grilled artichokes
rocket, honey dressing

OSKAR SALAD \$ 10

Foie gras terrine, smoked duck breast, mushrooms
duck & emmental cheese melt sandwich

BEEF TARTAR \$ 11.50

Quail egg, wholegrain mustard & toast New

PEPPERED BEEF CARPACCIO \$ 11

Poached quail eggs
comté cheese & pickled mushrooms

DUCK FOIE GRAS DUO \$ 17.75

Terrine and seared foie gras
with fig chutney & brioche New

KEP \$ 9.5

Kampot crab meat, avocado, mango, coriander

125G BURRATA CHEESE SALAD \$ 13

Cherry tomato, rocket, basil dressing

GRILLED SALMON NAMTOK \$ 10.75

Spicy Isaan style salad New

YAM NUEA YANG \$ 9.5

Spicy Thai grilled beef salad

TUNA TATAKI \$ 13

Avocado mousse
teriyaky salad & sashimi sauce

PLATTERS

COLD CUTS \$ 14

CHEESE \$ 15

MIXED: COLD CUTS & CHEESE \$ 17

ON A STICK FROM

THE GRILL

TRY OUR POPULAR MARINATED
SKEWERS – MAYBE WITH A SIDE DISH?

PRAWNS \$ 7.5

Thai seafood sauce

SALMON \$ 8

Wasabi and soy sauce

PORK BELLY \$ 7.5

Mirin and lime sauce

BEEF LOK LAK \$ 7.5

Salt, pepper and lime

CHICKEN FILLET \$ 6

Yellow curry

AUS. LAMB KEFTA \$ 8

Tzatziki sauce

DUCK BREAST \$ 8

Ginger & orange sauce

BEEF, PRAWNS, SCALLOPS, BACON \$ 8

Cognac & Kampot pepper sauce

SIDE DISHES

\$ 2

RUSTIC BREAD

\$ 2.5

MASHED POTATOES

COUSCOUS

JASMINE RICE

GREEN BEANS

\$ 3

MIXED SALAD

ROCKET SALAD

FRENCH FRIES

POTATO CROQUETTES

RATATOUILLE

MIXED GREEN VEGETABLES

COCOTTES

SLOW-COOKED COMFORT FOOD SERVED
IN OUR HOUSE “COCOTTE”

DUCK PARMENTIER \$ 10

Braised duck, potato purée
mixed salad

BOEUF BOURGUIGNON \$ 10

Carrots, mushrooms, bacon in red wine sauce
& coquillettes pasta

BRAISED LAMB \$ 11

Vegetables, Moroccan spices, couscous

SALMON TERIYAKI \$ 9

Shiitake & broccoli garlic rice
cos salad

SEAFOOD TOM YAM \$ 9

Spicy Thai soup, jasmine rice

PUMPKINS CREAM SOUP \$ 8

Foie gras & caramelized onions ravioli

PASTAS & RISOTTOS

A.O.P. SPAGHETTI \$ 10

Seafood, garlic, chili, white wine

CARBONARA LINGUINE \$ 10

Smoked bacon, cream, parmesan

PENNE AL FUNGHI \$ 9.75

Mixed mushrooms, mascarpone
parmesan New

TRUFFLE MAC & CHEESE \$ 12.50

Porcini, truffle, 3 cheeses

BRAISED BEEF PENNE \$ 13

Hazelnut & basil pesto, Pecorino cheese

SEAFOOD RISOTTO \$ 14.75

Scallops, squid, prawns
Saffron sauce

MUSHROOM RISOTTO \$ 15.75

Seared foie gras, porcini, Port wine sauce

MAIN COURSES

CRISPY SKIN SALMON \$ 17.5

Crunchy vegetables, lemon and dill cream

SEA-BASS PAPILOTE \$ 13.5

(Please allow 25 min preparation time)

Mediterranean vegetables, rocket salad
pesto sauce

FISH & CHIPS \$ 13

Tartare sauce & lemon wedges

HOMEMADE BEEF BURGER \$ 12.5

Guacamole, smoked bacon, BBQ sauce

Emmental cheese & french fries

(Change to St Nectaire or Brie cheese for \$1.5)

250G GRILLED PORK LOIN \$ 15.75

Sauteed pumpkins, potatoes and bacon
whole grain mustard sauce New

DUCK LEG CONFIT \$ 15

Truffle potato mousseline
apple cider sauce

200G “BASSAC’S FARM” BEEF FLANK STEAK \$ 18

Mashed potatoes & mixed nuts, green beans
béarnaise sauce

SLOW COOKED LAMB SHANK \$ 19

Minestrone vegetables, Pistou & garlic confit

COUSCOUS ROYALE \$ 21

Beef skewer, lamb kefta, chicken, merguez
harissa broth

FROM THE GRILL

200G “BASSAC’S FARM” TENDERLOIN \$ 24

or

300G AUS. RIVERINA STRIPLOIN \$ 29.75

or New

300G “BASSAC’S FARM” RIB EYE \$ 32

60 DAYS DRY AGED

All served with:

Potato croquettes, mushrooms & rocket salad
Kampot pepper or Port wine
or bearnaise sauce