

អប្សរា

APSARA

A taste of Asia in Québec City



Cambodia



Thailand

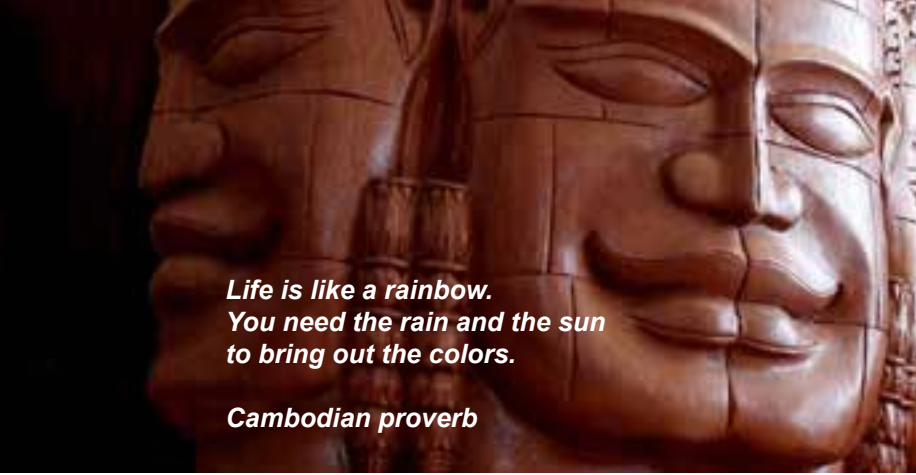


Vietnam



**Southeast
Asia**

restaurantapsara.com



*Life is like a rainbow.
You need the rain and the sun
to bring out the colors.*

Cambodian proverb

ASSIETTE APSARA

Your choice of soups

- Khemara
- Vietnamese
- Tom Yam

First course



Mini Lat from Sangker *



Mou Sati *

Main course



Annam's shrimps



Khemara beef *



Khemara rice

Your choice of desserts

- Tapioca
- Deep fried fruits
- Sherbet
- Chef's selection

Jasmine tea or coffee

30 per person
for two or more people



*Contains peanuts



*When eating the fruits,
think of the person
who planted the tree.*

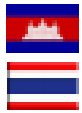
Vietnamese proverb

ASSIETTE SEDA

Your choice of soups

- Khemara
- Vietnamese
- TomYam

First course



Mini Lat from Sangker *

Mou Sati *

Main course



Cambodian style shrimps



Sorya chicken



Khemara rice

Your choice of desserts

- Tapioca
 - Deep fried fruits
 - Sherbet
 - Chef's selection
- Jasmine tea or coffee

30 per person
for two or more people



*Contains peanuts



*If you want a big animal
and no elephants are around,
take a water buffalo.*

Vietnamese proverb

ASSIETTE TRIDARA

Your choice of soups

- Khemara
- Vietnamese
- TomYam



**Includes
a bottle of wine
from the ones
specified on
the wine list**

First course



Chai Yor



Vietnamese salad



Mou Sati *

Main course



Oudong chicken



Plar Van



Khemara rice

Your choice of desserts

- Tapioca
 - Deep fried fruits
 - Sherbet
 - Chef's selection
- Jasmine tea or coffee

42 per person
for two or more people

32 *without wine*



*Contient de l'arachide



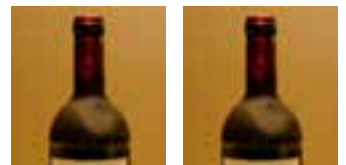
*Do not imitate
your teacher's bad habits,
be happy to learn
his lessons.*

Cambodian proverb

TOURNÉE ASIATIQUE

Your choice of soups

- Khemara
- Vietnamese
- Tom Yam



**Includes
2 bottles of wine
from the ones specified
on the wine list**

First course



Lobster salad



Chai Yor



Mou Sati *

Main course



Bangkok shrimps



Khemara beef *



Sorya chicken



Stir-fried shrimps and vegetables



Khemara rice

Your choice of desserts

- Tapioca
- Deep fried fruits
- Sherbet
- Chef's selection

Jasmine tea or coffee

180 for 4 people or more

35 per person without wine



*Contains peanuts

Nothing dries more quickly
than a tear.

Thai proverb



CAMBODIAN CUISINE

FIRST COURSE

Khemara soup

Chicken broth with
transparent noodles
and scented mushrooms
4.5

Mini Lat from Sangker *

Mini-rolls with pork,
peanuts, and shrimp,
served with Apsara sauce
5.5

Flower of Pailin

Vegetables, meat and shrimp
rolled with rice paper and
served with Apsara sauce
5.5

Salad Apsara

Shrimp salad with lemon grass
8.5



MAIN COURSE

Bayon beef

Thin slices of beef stir-fried
with green peppers
17

Oudong chicken

Thin slices of chicken
stir-fried with ginger
17

Oudong pork

Thin slices of pork tenderloin
stir-fried with ginger
17

Khemara beef *

Spicy beef kebab
17

Shrimp stir fry and vegetables

Cambodian-style
with Apsara sauce
17

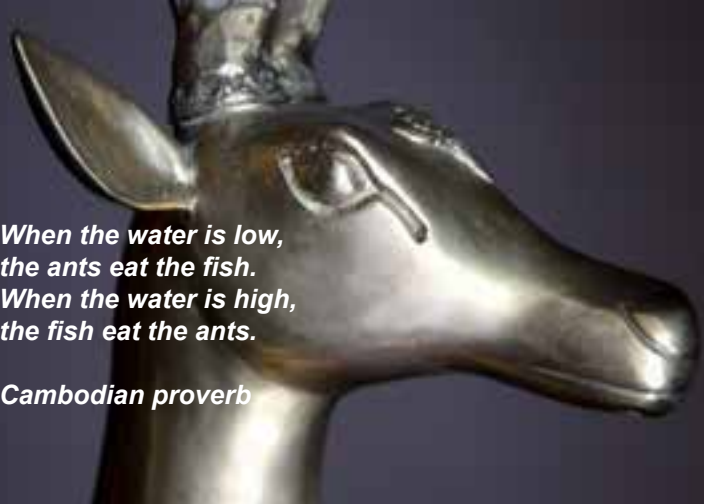
Cambodian shrimp stir fry

Shrimp stir fry,
Grandma Khuong's style
17

Flower of Pailin



*Contains peanuts



*When the water is low,
the ants eat the fish.
When the water is high,
the fish eat the ants.*

Cambodian proverb

VIETNAMESE CUISINE

FIRST COURSE

Vietnamese soup

Beef broth with rice noodles
4.5

Chai Yor

*Imperial rolls with pork
and vegetables*
5.5

Vietnamese pancake

*Pancake with shrimps and bamboo
shoots served with vegetables
and Apsara sauce*
9.5

Vietnamese salad

*Chicken salad with
transparent vermicelli*
8.5

Lobster salad

Vietnamese-style
14.5

MAIN COURSE

Annam's shrimps

*Lightly breaded shrimps
served with vegetables in
a Vietnamese sauce*
17

Vietnamese curry

*Thin sliced chicken enhanced with
curry sauce and bamboo shoots*
17

Shrimp stir fry with lemon grass

17

Saigon beef

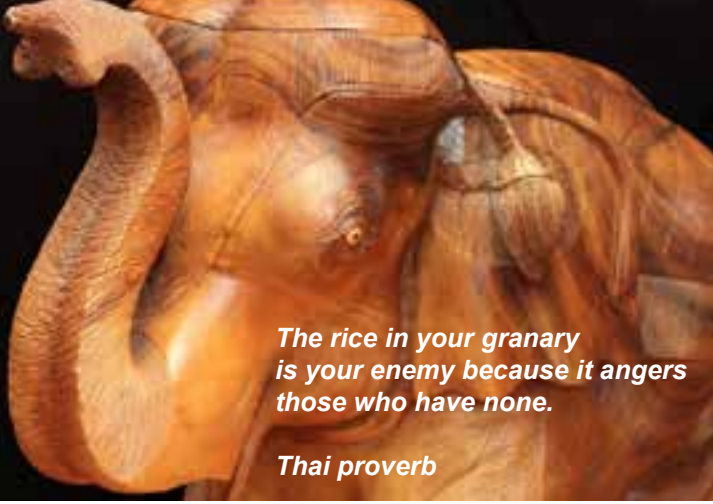
*Beef tenderloin stir-fried
Vietnamese-style, and vegetables*
21



Saigon beef



*Contains peanuts



*The rice in your granary
is your enemy because it angers
those who have none.*

Thai proverb

THAI CUISINE

FIRST COURSE

Tom Yam soup

*Chicken with vegetables
in Tom Yam broth*

4.5

Mi Siam

*Crispy noodles with spicy
pork and shrimps*

6.5

Mou Sati *

*Pork tenderloin kebabs
served with peanut sauce
and accompanied
with marinated cucumbers*

7.5

MAIN COURSE

Bangkok chicken

*Thin sliced chicken meat stir-fried
with spices and green peppers*

17

Sorin beef

*Filet mignon with 5 spices
accompanied with
Chef Khuong's own salad*

21

Bangkok shrimps

*Stir-fried spicy big shrimps
and green peppers*

17

Phuket chicken

*Thin sliced chicken meat
stir-fried with vegetables
in a spicy Thai coconut milk sauce
and basil*

17

Plar Van

*Fish fillets served with tamarin
sauce and vegetables*

16

Kay Yang

*Chicken breast kebabs flavored
with Thai sauce*

17

Phad Thai *

*Rice noodles stir-fried with pork,
shrimps and bean sprouts*

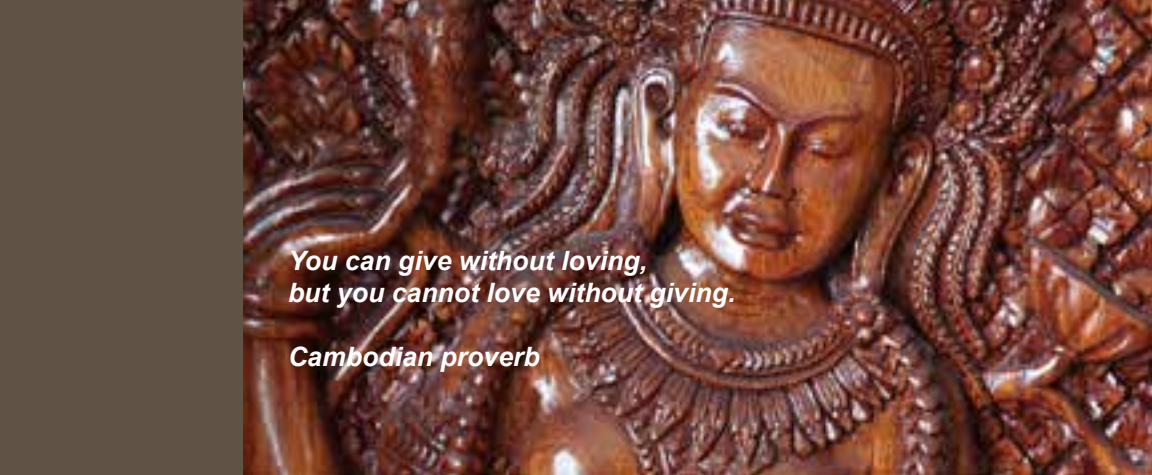
17



Phad Thai



*Contains peanuts



*You can give without loving,
but you cannot love without giving.*

Cambodian proverb

ASIAN SPECIALITIES

FIRST COURSE

Asian soup

*Shrimp soup, rice noodles,
and bean sprouts*

5.5

Taiwanese soup

Shrimp and pork Wonton

5.5

Asian salad

*Shrimp salad and vegetables
with Chef Khuong's sauce*

8.5

MAIN COURSE

Chicken with mushrooms

17

Big shrimps with asparagus

17

Chicken Saté *

*Thin sliced chicken
stir-fried with five spices*

17

Scallops with broccoli

19

Sorya chicken

*Tasty lightly breaded chicken
served in sauce with vegetables*

17

Nest of garden delights

*Chicken and shrimp stir fry
served with vegetables in
a nest of fried vermicelli*

21



Nest of garden delights



*Contains peanuts



Everything is delicious to the starving,
nothing is ugly to the lovelorn.

Cambodian proverb

VEGETARIAN MENU

FIRST COURSE

Tom Yam soup

Spicy soup with noodles
and vegetables
4.5

Asian salad

Romaine lettuce, tomatoes,
carrots, bamboo shoots,
and bean sprouts with the
house salad dressing
8.5

Chai Yor

Imperial rolls
5.5

Flower of Pailin

Vegetables rolled with rice paper
served with sauce
5.5

Vietnamese pancake

Curried pancake stuffed
with vegetables and served
with Apsara sauce
9.5

RICES

Khemara rice

Fried rice with vegetables
4.5

Bangkok rice

Fried rice with vegetables
and spices
10

Vegetable stir fry

MAIN COURSE

Vegetables stir fry

Grandma Khuong's style
13

Bangkok vegetables

Vegetables stir-fried with spices
13

Phuket vegetables

Vegetables stir-fried in a
spicy coconut milk and thai basil
13

Curried vegetables

Vegetables stir-fried with curry
and coconut milk
13

Saté vegetables *

Vegetables stir-fried
with five spices
13

Nest of garden delights

Stir-fried vegetables served
in a nest of fried vermicelli
17

Phad -Thai *

Spicy rice vermicelli stir
fry served with vegetables
16



*Contains peanuts

*To build the future,
you must study
the past.*

*Cambodian
proverb*



SIDE DISHERS

BEVERAGES

Jasmine tea

2

Coffee

2

Milk

3

Soft drink

3

**Espresso
coffee**

2.5

Iced coffee

5

Café au lait

3.5

Cappuccino

3.5

RICES

Khemara rice

Rice stir-fried with vegetables

4.5

Asian noodles

4

Steamed white rice

3

ACCOMPANIMENTS

Thai peanut sauce

3

**Marinated
cucumbers**

3

DESSERTS

Deep fried fruits

3.5

**Flambéed deep
fried fruits**

7

Five treasures

*Five pastry treats
from Cambodia*

4

Lychees

Asian fruits

3.5

Sherbet

*A cool delicacy with
a taste of Asia*

3.5

Tapioca

3.5

Chef's selection

5

Sherbet





**In recognition of the founders
of the Apsara restaurant,
Beng An Khuong and his wife, Kim Phean Tan**

The Khuong family of Québec city

A UNIQUE STORY

*The extraordinary life course of a great family of
emigrants from Cambodia.*

In 1975, businessman Beng An Khuong, his wife Kim Phean Tan, and 12 of their 16 children and close relatives – some forty people in all – immigrated to Québec city to flee the harsh communist regime of the Khmer Rouge. Only several years later did the father finally locate his four remaining children in Thailand, including Bun Tean Khuong, the current president of the company.

EMPLOYMENT WAS A BIG ISSUE

In 1977, Mr. Khuong opened the Apsara restaurant near the Grand Théâtre, mainly to provide employment to the entire family.

At the time, restaurant clientele was familiar with Chinese food only. Cambodian, Vietnamese and Thai cuisine were relatively unknown.

LIFE WENT ON

On June 3, 1980, fire damaged the restaurant, forcing the founder to move his business and acquire the current building already housing the Auberge de la Chouette. The family - that had seen much worse - collectively rolled up their sleeves and again worked hard. Over the years, the Apsara remained one of the few restaurants in Québec to have a female Chef, Mouy Youk Chau, whose husband, Bun Hong Khuong, worked alongside with her in the kitchen. Young Khuong sisters Sin Bou and Sin Béng, and youngest brother Bun Té, have also been involved since the very onset. This stability in staffing ensures desirable continuity in keeping with family values and traditions.

To date, the artisans of this successful adventure, members of the Khuong family, have been in the restaurant business in Québec for nearly four decades.