

ALL DAY DINING

ENTRÉES | to start with

ញ៉ាំក្រូចផ្លែឆ្មារជាមួយសាច់ជ្រូកបីជាន់
Crispy Pork Belly & Pomelo (15 min) ⓘ 8
 sawtooth coriander, tamarind sauce

ស្ពោជ្រូកបង្កងទន្លេ
River Lobster, Khmer Broth 🌶️ ⓘ 14
 green mango, button mushrooms, red long chili

ត្រីឆ្មារតាតា (ដៅ)
Tuna Tartare 🍷 🌿 🐟 10
 mondulkiri avocado, shallot, chili, crispy baguette

សាច់គោត្រជាក់ជាមួយសាឡាដ៍កែត
Beef Carpaccio ⓘ 10
 rocket leaf, parmesan cheese, shallot, caper & dijon lemon dressing

ស៊ុបល្ពៅ
Pumpkin Soup 🌿 🍷 ⓘ 6
 organic pumpkin, onion, cream, olive oil, grissini stick

SALADS

ភ្នាសាច់គោ
Khmer Traditional Beef Salad 🍷 ⓘ 8
 pan seared beef fillet, seasonal vegetables, herbs, sweet & sour dressing

សាឡាដ៍ត្រីឆ្មារ
Tuna Niçoise Salad 🐟 10
 soft-boiled egg, anchovy, black olive & french dressing

សាឡាដ៍ប៉េងប៉េងជាមួយល្ពៅតាឈីស
Green Tomato, Feta Cheese & Watermelon 🌿 ⓘ 7
 rocket leaf, compressed watermelon, black olives tapenade

ញ៉ាំសាច់មាន់ត្រជាក់យ៉ុងចេក
Banana Blossom Salad (add chicken +2) 🌿 🍷 ⓘ 6
 mixed green salad, capsicum, peanut

បុកល្ពៅត្រីឆ្មារជាមួយបន្លែស្រស់
Seafood Green Papaya Salad 🌶️ ⓘ 9
 prawns, squids, mixed tomatoes and veggies

ស៊ីសំរសាឡាដ៍សាច់មាន់
Chicken Caesar Salad ⓘ 9
 roasted chicken, romaine lettuce, parmesan, bacon, soft-boiled egg, garlic crouton

MAIN COURSES

អាម៉ុកត្រី
Flavours of Amok Trey 🍷 🌿 🐟 ⓘ 16
 tiger prawn, grouper fillet, amok sauce, steamed rice
 vegetarian option with seasonal vegetables 10

ការីបន្លែ
Vegetarian Red Curry 🌶️ 🌿 🍷 11
 khmer curry spices seasonal vegetables & coconut milk

ទ្រូងមាន់ជាមួយគ្រាប់ស្វាយចន្ទី
Free-range Chicken Fillet 🍷 ⓘ 16
 capsicum, cashew nut, tamarind sauce, steamed rice

សាវ៉ាម៉ាន់ឆ្នាំងជំនីគោ
Wagyu Short Rib Saraman 🍷 20
 khmer's take on massaman curry, steamed rice

ស្ពោកត្រីឆ្មារ
Sesame-crust Tuna Steak 🐟 16
 crispy glass noodle, julienne vegetable & seafood broth

ទ្រូងទាចៀនជាមួយទឹកអំពិលនិងផ្លែស
Salt & Chili Duck 🍷 🌶️ ⓘ 19
 free-range duck breast, slow-cooked & roasted, french fries, mixed salad

បាយភាគីណូនេស៊ី
Nasi Goreng ⓘ 15
 indonesian fried rice with chicken satay, fried egg, prawn cracker, sambal sauce

ផាត់ថៃបង្ហា
Pad Thai Goong 🍷 ⓘ 15
 wok-fried flat noodle with prawn, bean sprout, wrapped in egg omelette

បាយទ្រុកទ្រុកសាច់គោ
Beef Lok Lak 🍷 18
 stir-fried beef tenderloin with oyster sauce, kampot black pepper & fried egg

ស៊ុបតុងយ៉ាំត្រីឆ្មារសមុទ្រ
Tom Yam Seafood 🌶️ ⓘ 14
 spicy thai soup with prawn & squid, lemongrass, chili, steamed rice

ស្ប៉ាហ្គែតទីតាមចំណូលចិត្ត
Spaghetti of your choice 🌿 🍷 🌿 ⓘ 13
 your choice of sauce: carbonara, creamy pesto, bolognese

Half-portions, portion-controlled condiments, and drinking water are available upon request

🍷 chef's recommendation | 🌿 vegetarian or can be prepared vegetarian | 🍷 vegan or can be prepared vegan | 🌶️ spicy
 🌰 nuts | 🥜 peanuts | ⓘ dairy | ⓘ gluten | 🐟 fish | ⓘ shellfish

Please inform us about your dietary preferences so we can make sure dishes are prepared accordingly

All prices are indicated in usd and subject to 10% government tax and 10% service charge

ALL DAY DINING

FARM TO FORK

- គាបត្រីងសមុទ្រជាមួយបន្លែគ្រប់មុខ

Khmer Seafood Hot Pan 🍴🍴 13

squids, prawn, broccoli, cauliflower, green bean
green peppercorn, steamed rice
- ត្រីសាល់ម៉ឺនស្តែក

Pan-seared Salmon Fillet (15 min) ⓘ🌊 18

butter sauce, mashed potatoes, fresh carrots,
asparagus
- គ្រឿងសមុទ្រអាំងចម្រុះ

Grilled Mixed Seafood ⓘ 26

whole squids, prawns, mussels, koh kong
& kampot pepper sauce
- ផ្កឹងជំនីជ្រូកជាមួយទឹកជ្រលក់ទឹកអំពិល

Whole Rack of Pork Ribs (Sharing) ⓘ 26

red khroeng spice green leaf & parmesan cheese
shallot, tamarind sauce
- Rib-eye ស្តែក (សាច់គោជាប់ខ្នាញ់)

Wagyu Rib-eye Steak (280gr – sharing) ⓘ👑 58

grain-fed australian beef, french fries green leaf &
parmesan cheese, shallot, own jus
- ស្តែកសាច់ចៀម

Australian Lamb Chop 36

mashed potato, baby okra, french beans,
red wine sauce

ON THE SIDE

- ដំឡូងបារាំងបំពង

French Fries 4
- គាបបន្លែគ្រប់មុខ

Pan-fried Mixed Vegetable 4
- ញ៉ាំសាឡាត់ជាមួយឈើស

**Mixed Green Salad with
Parmesan Cheese** 4
- បាយស

Steamed Jasmine Rice 2

DESSERT

- បង្កើនចេក

Banana Terrine 🍴🍴 6

grilled banana, banana ice-cream
- កាវ៉ាមតាមរសជាតិ ស្លកូឡា វ៉ានីឡា ចេក យ៉ាអ៊ូរត និង គ្រាប់Pistachio

Artisan Ice-cream & Sorbet (per scoop) 🌱 ⓘ 3

ice-cream: chocolate, vanilla, banana, yoghurt, pistachio
sorbet: lime, green orange, mango, dragon fruit
- ផ្លែឈើចម្រុះ

Seasonal Tropical Fruits 🌱 5

platter of season's finest fruits
- ទំអាស់ម៉ឺនជាមួយកាវ៉ាមតាវ៉ានីឡា និងផ្លែសាវីដុត

Warm Pear and Almonds Tart 🍴🍴🌱 ⓘ 6

vanilla ice-cream, compressed minty pears
- ទំស្លកូឡាម៉ូសជាមួយម្នាស់ និង ក្រូចដុត

Dark Chocolate Mousse ⓘ 6

grilled pineapple, orange, pineapple espuma

Half-portions, portion-controlled condiments, and drinking water are available upon request

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