

food. thoughtfully sourced. carefully served.

we are guided by our global philosophy that is focused on sourcing and providing fresh, flavourful, healthy. yet environmentally sustainable and ethical food options. look for our seafood that is third party certified sustainable or responsible to meet the rigorous standards set by independent labels.

fisheries certified under the msc sustainable standard for wild caught seafood or asc standard for responsibly farmed seafood have been assessed on core principles evaluating the environmental sustainability of the fishery or environmental and social responsibility of the farm.

enjoy in abundance, by choosing these products you ensure our oceans are teeming with life now and for future generations.

look out for these symbols to assist with your menu choice.



vegetarian, may contain egg and dairy



signature item



msc-c-54472

seafood with this mark comes from a fishery that has been independently certified to the msc's standard for a well-managed and sustainable fishery. www.msc.org




asc-c-00608

seafood with this mark comes from a farm that has been independently certified to the asc's standard for responsibly farmed seafood. www.asc-aqua.org



POUK MENU

 A short twenty minutes drive outside of Siem Reap and home to the Angkor silk farm and Pouk pagoda, Pouk is the quintessential Cambodian village with local market, pagoda, rice paddies and lotus farms. Our own Cambodian cuisine expert, Chef Pisith Theam was born and raised in Pouk. His inspired and flavourful dishes reflect the traditional cuisine and culture of Cambodia.

Appetizer

Roasted eggplant salad

Local cression, deep fried garlic, fried shallots

Main Course

Sautéed chicken

Ginger, palm sugar, spring onions, saw leaves, Kampot fish sauce

Served with steamed Jasmine rice

Dessert

Num Krok


Sweet rice cakes, coconut, palm sugar, spring onion

\$35.00 per person

Lobster Extravaganza

Upgrade your main course to "grilled Mekong lobster, galangal, kaffir lime, tamarind sauce" at additional charge of \$10++ or \$14++ to add as an additional course.

SIEM REAP MENU

 Gateway to the temples of Angkor, Siem Reap is best known for the majestic Angkor Wat, a UNESCO world heritage site. The first French explorers discovered Angkor in the 19th century and Siem Reap has since flourished into a bustling city in the shadow of an ancient empire.

Appetizer

Grilled fish salad

Green mango, roasted peanuts, garlic, basil, lime

Soup

Chicken sour soup

Winter melon, pineapple, caraway leaves, Kampot fish sauce

Main Course

Wok-fried prawn curry

Spring onions, coconut milk, roasted peanuts

Served with steamed Jasmine rice

Dessert

Assorted Khmer sweets


Steamed banana cake, pumpkin cake, cassava pudding

\$39.00 per person

Lobster Extravaganza

Upgrade your main course to "grilled Mekong lobster, galangal, kaffir lime, tamarind sauce" at additional charge of \$10++ or \$14++ to add as an additional course

BATTAMBANG MENU

 Situated along the Sangkae River in north-western Cambodia, Battambang is the capital city of Battambang province. Picturesque mountains and countryside as well as some of the best preserved French colonial architecture make an idyllic setting. Battambang is also known for its abundance of rice and fresh fruits such as the Rambutan.

Appetizer

Fresh spring rolls

Chicken, cucumber, Khmer noodles, roasted coconut sauce

Second Course

Braised minced fish

Lemongrass, coconut milk, kaffir lime, Kampot fish sauce

Soup

Prawn sour soup

Lemongrass, kaffir lime leaves, Kampot fish sauce, basil

Main Course

Wok-fried beef striploin

Crushed pepper, onion, local cression

Served with steamed jasmine rice

Dessert

Sticky rice

Pandan custard with mango

\$48.00 per person





Lobster Extravaganza

Upgrade your main course to "grilled Mekong lobster, galangal, kaffir lime, tamarind sauce" at additional charge of \$10++ or \$14++ to add as an additional course


PRICES ARE QUOTED IN US DOLLARS AND SUBJECT TO A SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES






APPETIZERS

-  **Fresh spring rolls** 15
Prawn, cucumber, Khmer noodles, roasted coconut sauce
-  **Khmer rice crêpe** 17.50
Mince pork, prawn, bean sprout, fresh herb, crudités, peanut dressing
-  **Seafood duet salad** 19
Poached black tiger prawn, tuna tartar, avocado, quail egg, asparagus, lemon
-  **Pan-fried foie gras** 22.50
Crispy brioche, duck confit rigatoni, prune-mango-apple chutney

SALADS

-  **Roasted eggplant salad** 12.50
Local cression, roasted fried garlic, fried shallots, soy dressing
- Green mango salad** 14
Grilled fish, roasted peanuts, garlic, basil, Kampot fish sauce
- Lotus salad** 15
Grilled beef, lotus seed, lettuce stem, lotus flower, basil, sweet chili dressing

SOUPS

-  **Roasted tomato soup** 12
White gold scallop, honey, walnut, pesto, sour cream
-  **French onion soup** 12
Parmesan bruschetta
-  **Seafood sour soup** 12
Winter melon, pineapple, caraway leaves, Kampot fish sauce

FOR ANY VEGETARIAN OPTIONS OR DIETARY REQUIREMENTS, OUR CHEF WILL BE MORE THAN HAPPY TO CUSTOMIZE A SELECTION FOR YOU

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KHMER SELECTION

	Steamed Mekong river fish fillet	26	
	Garlic, capsicum, lemongrass, saw leaves, soy, peanut and tamarind sauce		
	Stir-fried black tiger prawn	25	
	Ginger, palm sugar, spring onions, oyster sauce		
	Roasted young chicken	27.50	
	Honey, garlic, prahok-tamarind sauce, peanut, crudités		
		Seafood amok	29.50
	Curry paste, coconut milk, Nhor leaves		
	Honey glazed baby pork ribs	27	
	Grilled eggplant, Kampot pepper sauce		
	Stewed veal ossobuco	33	
	Palm sugar, anise, garlic, Kampot fish sauce, egg, saw leaves		

KHMER SELECTION SERVED WITH YOUR CHOICE OF STEAMED BROWN OR WHITE JASMINE RICE

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CHARCOAL GRILL

FROM THE CHARCOAL GRILL

SEAFOOD

 Stuffed baby calamari	30
Kaffir lime leaves, lemongrass, garlic, straw mushrooms	
Salmon fillet	37
 Mekong river prawn	39
 Pancetta wrapped Mekong river fish fillet, organic cherry tomato confit	32
 Sautéed black tiger prawn, garlic-butter, parsley	35
 Pan-roasted white gold scallop, cauliflower panna cotta, truffle jus	35

MEATS

US -PRIME BEEF

Tenderloin, 100 g	37.50
Tenderloin, 200 g	47.50
Tenderloin, 400 g	72.50
Sirloin, 180 g	35
Rib-eye, 300 g	49.50

AUSTRALIAN

Roasted rack of lamb	41
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POULTRY

Roasted cornish game hen, garlic, thyme	29.50
Pan-fried duck breast	39.50

ALL CHARCOAL GRILL SELECTION INCLUDE YOUR CHOICE OF ONE SIDE DISH AND ONE SAUCE

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SIDE DISHES

VEGETABLES

Cauliflower gratin	5
Glazed young carrots, butter, shallots, parsley	5
Sautéed sugar snap peas with almond	5
Stir-fried morning glory with garlic, palm sugar, soy sauce	5
Wok-fried green vegetables with holy basil, Kampot green pepper	5

POTATOES

Classic French fries	5
Gratin Dauphinoise with béchamel, parmesan cheese	5
Mashed potatoes with garlic chips	5

RICE

Steamed jasmine brown or white jasmine rice	5
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SAUCES


- Beurre blanc
- Tamarind sauce
- Mushroom sauce
- Mustard sauce
- Béarnaise sauce
- Green pepper sauce
- Mint chutney
- Honey-anise jus

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DESSERT

Akor cake	7.50
Coconut milk, tossed sesame	
Sticky rice	7.50
Pandan custard, coconut milk	
Seasonal fresh fruits	6
Chocolate and peanut butter fondant	9.50
Served with white chocolate ice cream	
 Pineapple and banana crumble	8
Served with coconut sherbet	
Cheese selection, crackers, bread, fig marmalade	14
Homemade ice creams and sorbets	2
Vanilla, dark chocolate, white chocolate, mango, honeycomb, passion fruit, strawberry, mango, raspberry, coconut	

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