

# 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



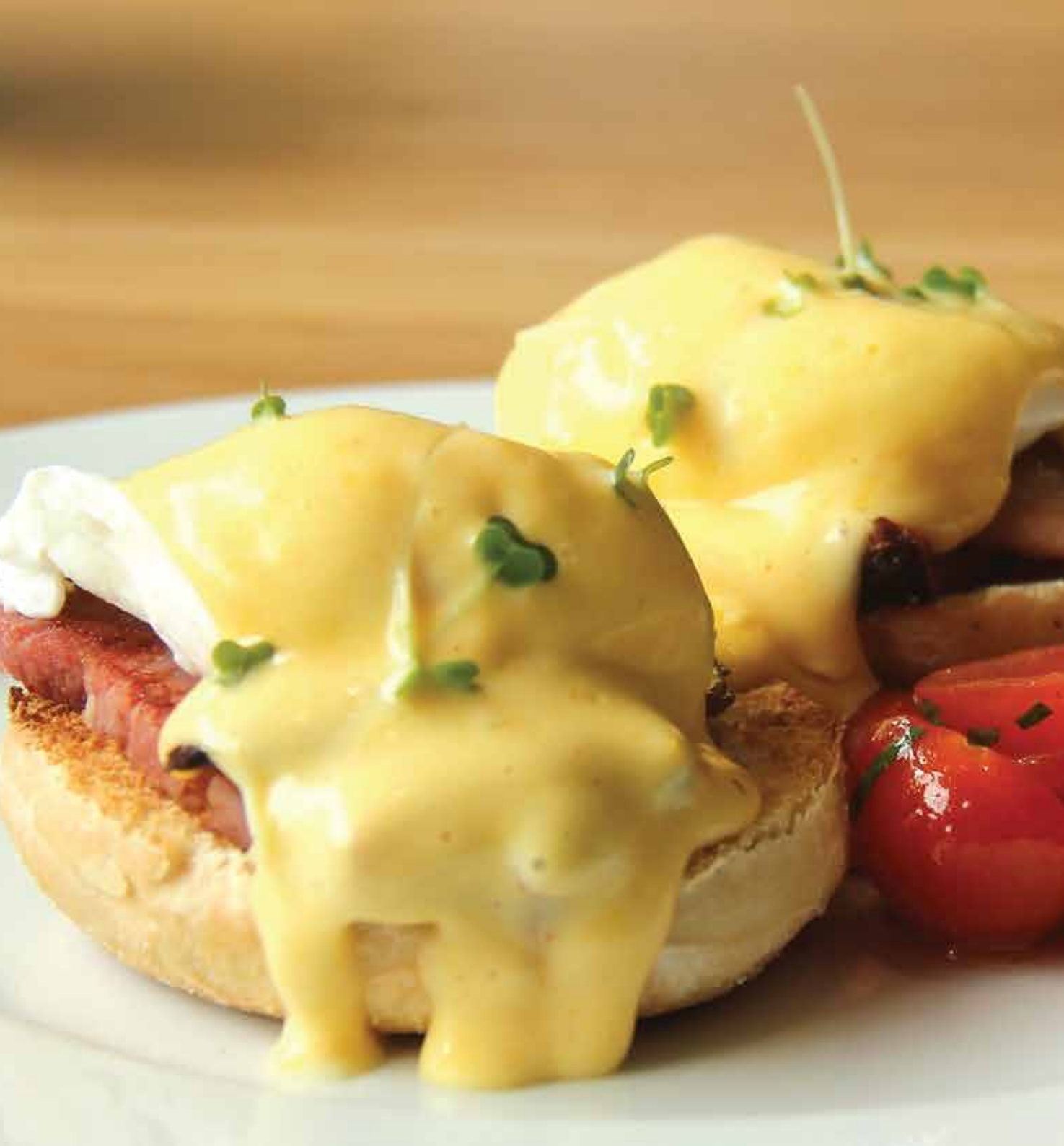
msc-c-54472

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](http://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](http://www.asc-aqua.org)



Our menu philosophy is based on the idea of sharing, the ingredients thoughtfully sourced and the food carefully served. Our dishes and pastries are freshly prepared in the kitchen. The eggs come from an organic farm in Siem Reap's countryside, where all the chickens are fed well with nutritious food and fresh water and treated with proper medication. The vegetables are supplied by Happy + Co farm, where they believe "All our products are designed to be noticed but, above all, to be loved". The majority of our breakfast ingredients are organic and sustainable. Order your hot dish as they will be freshly prepared in the open kitchen and please let our team know if you have any dietary requirements.

## ALL DAY BREAKFAST

<b>Pancakes</b>	7
Mango, served with maple syrup and seasonal fruit compote	
<b>Waffles</b>	7
Blueberry, fluffy cream served with maple syrup and mixed berry compote	
<b>French toast</b>	7
Served with maple syrup, fruit salad and cinnamon-palm sugar	
 <b>Eggs Benedict</b>	8
Poached eggs, toasted English muffin, ham, hollandaise sauce, grilled tomato, hash brown, sausage, bacon	
<b>Eggs royale</b>	8
Poached eggs, toasted English muffin, smoked salmon, chives, hollandaise sauce, grilled tomato, hash brown, sausage, bacon	
 <b>Truffle scrambled eggs</b>	8
Eggs, toasted English muffin, truffle oil, smoked salmon, chive, grilled tomato, hash brown, sausage, bacon	

## KHMER FLAVOURS

<b>Kuyteav teok / Khmer noodles</b>	7
Chicken, rice noodles, bean sprouts, saw leaf, spring onions	
<b>Num banchok / Khmer rice noodles curry</b>	7
Fish curry broth, khmer noodles, vegetables, fresh herbs	

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





## SALADS

 **Roasted pumpkin salad** 8  
Feta cheese, arugula, sundried tomato, avocado, pumpkin seed, lemon dressing

**Smoked salmon salad** 11  
Grilled vegetables, spinach, cherry tomato, green bean, grain mustard dressing

**Grilled chicken salad** 9  
Lettuce, fresh mozzarella, tomato, basil, croton, balsamic dressing

  **Grilled prawns salad** 10  
Avocado, green asparagus, spinach, arugula, apple cider, almond, coconut dressing

**Salad of the week** 7

## SOUPS

 **Pumpkin and ginger soup** 6  
Coconut milk, pumpkin seed, chives


 **Roasted tomato cream soup** 6

**Green peas cream soup** 7  
Served with poached egg, sundried tomato

 **Prawn Tom Yam** 12  
Served with lemongrass, chili, coriander, fish sauce

**Soup of the week** 5

## SANDWICHES

 <b>Club sandwich</b>	17.50
Oat/nut bread, spinach, chicken breast, lettuce, tomato, bacon	
<b>Cheeseburger</b>	19.50
Bacon, caramelized onion, tomato, cornichons, cheddar cheese	
<b>Tuna melt sandwich</b>	14
Tomato, caper, onion, cheddar cheese, avocado	
<b>Ciabatta with grilled chicken fillet</b>	11
Mushrooms and melted cheddar cheese	
<b>Sandwich of the week</b>	9

*All served with French fries and a side salad*



MAKE YOUR OWN SANDWICH



## MAKE YOUR OWN SANDWICH

9

Build a sandwich, to your own preference from our sumptuous range of bread, cold cuts, cheese and condiments served with a side salad

### Breads

Plain ciabatta, tomato ciabatta, oregano-paprika ciabatta, whole grain ciabatta

### Meats

Smoked ham, grilled chicken fillet, tuna, salmon, beef pastrami, mortadella, salami

### Cheese

Cheddar, mozzarella, brie, camembert, emmentaler, blue cheese

### Vegetables

Tomato, cucumber, red bell pepper, green bell pepper, lettuce, red onions, pickles, olives, carrots, avocado

### Others

Boiled egg, sundried tomatoes

### Nuts

Pine nuts, walnuts, almonds, pistachio

### Dressing

Ranch, truffle mayonnaise, tomato chutney, mustard, honey-mustard, caesar dressing





HOMEMADE  
ICE CREAM

## HOMEMADE ICE CREAM

Honeycomb	2
Palm sugar	2
Vanilla	2
Chocolate fudge	2
Pistachio	2
Coconut	2
Mango	2
Dragon fruit	2
Ice cream of the week	2

## ICE CREAM COUPES

<b>Park Sunday</b>	7
Dark chocolate ice cream, chocolate fudge, vanilla ice cream Brownie chunks, dark & white chocolate shavings, chocolate sauce, honeycomb chunk, cream	
<b>Pistachio &amp; cookie dough ice cream</b>	7
Pistachio ice cream, cookie dough ice cream Dark chocolate shavings, chocolate sauce, nut brittle, cream	
<b>Tropical fruit coupe</b>	7
Coconut sorbet, mango sorbet, dragon fruit sorbet Grated coconut candy, mango, dragon fruit, cream	
<b>Oreo cookies &amp; cream coupe</b>	7
Oreo cookies & cream coupe ice cream, cookie dough ice cream Nut brittle, tulle, caramel sauce, cream	
<b>Mint chocolate coup</b>	7
Mint & chocolate ice cream, butter biscuit & hazelnut ice cream Honeycomb chunk, fresh mint, dark chocolate shavings, chocolate sauce, cream	



## DESSERTS AND HOMEMADE SWEETS

Apple, strawberry, green pepper, cinnamon crumble	4
Pistachio, white chocolate macaroon	4
Oreo fudge cake	5
Pecan pie	5
Opera cake	5
Mango-cheese cake	5
Cake of the week	3

## THE BAKERY

Fruits danish	1
Muffin	1
Egg tart	1
Raisin roll	1



## COFFEE

Coffee	4.25
Espresso	4.25
Macchiato	4.25
Double espresso	4.75
Cappuccino	4.75
Café latte	4.75
Iced coffee	5
Iced cappuccino	5
Iced café latte	5

## FINE TEAS

Earl grey	4.75
Darjeeling	4.75
Caribe-green tea	4.75
Mutan white	4.75
Jasmine	4.75
Organic rooibos	4.75
Moroccan mint	4.75
Rose scented	4.75
Cherry blossom	4.75

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## SPECIALTY COFFEE

Khmer coffee hot/iced	4.25
Caramel macchiato	6
White chocolate latte	6
Vanilla frappe	6
Hot chocolate	6

## ICED TEAS

Classic lemon	5.25
Pomegranate	5.25
Arnold palmer	5.25
Iced matcha green tea	5.25
Khmer iced tea	5.25

## FRESH JUICES

Orange	6.25
Carrot	6.25
Apple	6.25
Dragon fruit	6.25
Mango	6.25
Papaya	6.25
Watermelon	6.25
Roasted coconut juice	6.25

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## SMOOTHIES

Dragon fruit	6.25
Mango	6.25
Coconut	6.25
Vanilla	6.25
Honeycomb	6.25

## LEMONADES

Park lemonade	5
Classic lemonade	5
Mango lemonade	6
Orange thyme lemonade	6
Blueberry lemonade	6

## SOFT DRINKS

Coca Cola	4.50
Diet Coca Cola	4.50
Sprite	4.50
Fanta	4.50
Soda	4.50
Tonic	4.50
Ginger ale	5

## STILL AND SPARKLING WATER

Aqua panna 500 ml	5.50
Aqua panna 750 ml	8
San pellegrino 500 ml	5.50
San pellegrino 750 ml	8

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## BEERS

Cambodia draft		4.50
Cambodia		5
Heineken		6.50
Corona		7.50
Stella Artois		7.50
Hoegaarden		7.50
Leffe brune		7.50

## WHITE WINE

	GLASS	BOTTLE
Sauvignon Blanc Woolshed, Australia	7	32
Chardonnay Obikwa, South Africa	9	38

## RED WINE

Pinot Noir Woolshed, Australia	7	32
Cabernet Sauvignon Obikwa, South Africa	9	38

## ROSÉ WINE

L'Original Rosé Colombelle, Cotes de Gascogne, France	7	28
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## SPARKLING & CHAMPAGNE

Maison Castel Cuvée Blanche Blanc de Blancs Brut, France	9	45
Nicolas Feuillatte Brut Reserve Epernay, Champagne, France	28	138
Nicolas Feuillatte Brut Rosé Epernay, Champagne, France	34	167

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