



















SALADS & APPETIZERS

Burrata Quinoa Salad  	\$13
<i>Siem Reap Burrata Cheese, Organic Pesto Quinoa Salad</i>	
Citadel Caesar Salad  	\$10
<i>Romaine Lettuce, Capers, Croutons, Parmesan</i>	
<i>Add Chicken, Anchovies or Crispy Bacon</i>	<i>+\$1</i>
Mixed Green Farmer Salad 	\$14.5
<i>Poached Egg, Smoked Salmon, Dressing</i>	
Dried Cured Italian Ham Board 	\$14
<i>Gherkins, Radish, Olives and Rocket Leaves</i>	
Parisian Salad 	\$12
<i>Emmental Cheese, Paris Ham, Tomato, Boiled Egg and Mixed Salad</i>	







MAINS

Pumpkin Risotto  	\$13.5
<i>Crispy Pumpkin Tuile</i>	
Sea Bass Fish	\$16
<i>Puttanesca Sauce, Olives, Crispy Onions</i>	
Seared Salmon 	\$20
<i>Sautéed Spinach, Chardonnay Wine Sauce</i>	
Duck Leg Comfit 	\$16
<i>Sautéed Garlic Potatoes</i>	
Seared Australian Beef Tenderloin	\$24
<i>Kampot Pepper Sauce</i>	
Braised Pork Belly 	\$17
<i>Crushed Potatoes</i>	

SOUPS

French Onion Soup (20 Min of Preparation)  	\$9
<i>Puff Pastry - Khun Winai's Favorite</i>	
Vegetable Purée  	\$8.5
<i>Herbed Garlic Croutons</i>	










SNACKS

Club Sandwich 	\$11.5
<i>Chicken Breast, Bacon, Fried Egg and French Fries</i>	
Panini 	\$11.5
<i>Tomato, Mozzarella, Pesto and French Fries</i>	
Hamburger Or Cheeseburger	\$12.5
<i>Barbecue Sauce, Tomato, Pickles and French Fries</i>	
Spaghetti Carbonara 	\$9.5
<i>Bacon, Onion and Parmesan Sauce</i>	
Penne Napolitano 	\$9.5
<i>Tomato And Basil</i>	
Seafood Pasta	\$14.5
<i>Spaghetti, Clams, Mussels, Squid, Prawns, Cherry Tomato, Chili</i>	
Tuna Pizza	\$11
<i>Caper Berry, Black Olive and Tomato</i>	
Parma Ham Pizza	\$14
<i>Cherry Tomato and Shaved Parmesan</i>	
Croque Monsieur 	\$11
<i>Baked Ham & Cheese Sandwich, Béchamel Sauce</i>	
Baguette 	\$9.5
<i>Ham, Cheese, Lettuce, Tomato and Mustard</i>	

EXTRA INGREDIENTS

Beef, Chicken, Fish, Pork, Cheese, Cooked Ham, Fried Egg, Vegetable, Steamed Rice	\$2
Parma Ham	\$3
Prawn	\$4.5

DESSERTS

Fine Ripened Cheese Board  	\$22
Crème Brûlée  	\$8
<i>Pandan Leaf</i>	
70% Dark Chilled Chocolate Fondant  	\$9
<i>Kulen Vanilla Bean Ice Cream</i>	
À-La-Minute Paris-Brest 	\$9
<i>Classic French Dessert Choux Pastry Hazelnut Cream, Roasted Hazelnut</i>	
Vanilla Panna Cotta  	\$8
<i>Raspberry Coulis</i>	

 Vegetarian  Gluten Free  Nuts  Pork

All prices are in USD, subject to 8% service charge and 10% government taxes.
Kindly check with our service personnel if you have special any dietary restrictions.



DELICIOUS LOW-CALORIE GASTRONOMY

INVENTIVE, FLAVORFUL, EXCITING:
DE-LIGHT BY SOFITEL QUIBERON
THALASSA SEA & SPA MEANS
MAXIMUM PLEASURE AND MINIMUM
CALORIES.

Give in to the temptation of gourmet cuisine without compromising your healthy lifestyle goals. De-Light was developed by Sofitel Quiberon Thalassa sea & spa, an expert in nutrition and wellness located on France's invigorating Atlantic coast. Inspired low-calorie dishes have been created through innovative culinary techniques and an unwavering commitment to refined tastes and textures. Sofitel chefs worldwide are applying these principles and spreading De-Light, allowing you to dine healthily while enjoying magnifique blends of fine French and local culinary traditions.

SALADS & APPETIZERS

Burrata Quinoa Salad \$13
Siem Reap Burrata Cheese, Organic Pesto Quinoa Salad
389 CAL

Shrimp, Avocado & Pomelo Salad \$10
183 CAL

MAINS

Stir-Fried Khmer Rice Noodles \$13.5
Chicken Breast and Broccoli
399 CAL

Grilled Australian Lamb Chops \$25
Grilled Vegetable
408 CAL

DESSERTS

Tapioca & Coconut Pudding \$8
Fresh Mango
290 CAL

Vanilla Panna Cotta \$8
Raspberry Coulis
175 CAL



WINE & CHAMPAGNE BY THE GLASS

Cuvée Sofitel - Chardonnay \$8
Cuvée Sofitel - Merlot \$8
Champagne Taittinger \$25

BEER

Angkor \$5
Cambodian Beer \$5
Hanuman \$5
Tiger \$5
Heineken \$6

APERITIF

Campari \$7
Martini Blanco \$7
Martini Rosso \$7
Ricard \$7

VODKA

Smirnoff \$8
Absolut \$8

RUM

Bacardi \$8
Saint James \$8

TEQUILA

Sauza Anejo \$7

Vegetarian Gluten Free Nuts Pork

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