

# ASIAN SELECTION

## SALADS & APPETIZERS

<b>Green Papaya &amp; Mango Salad</b> 🥗🌿	\$10
<i>Chili and Cashew Nut</i>	
<i>Add Smoked Fish from Tonle Sap</i>	+\$1
<b>Khmer Pomelo "GI" Salad</b> 🥗🌿	\$8.5
<i>Chili and Khmer Herbs</i>	
<i>Add Poached Prawns</i>	+\$1
<b>Khmer Banana Flower Salad</b> 🥗🌿	\$8.5
<i>Cucumber and Tomato</i>	
<i>Add Chicken Breast</i>	+\$1
<b>Fresh Vegetable Spring Rolls</b> 🥗🌿	\$7.5
<i>Lettuce, Carrot, Cucumber, Sour Sauce</i>	
<i>Add Poached Prawns</i>	+\$2
<b>Deep-Fried Spring Rolls</b>	\$9.5
<i>Bean Vermicelli, Vegetable, Chicken and Organic Palm Sugar Sauce</i>	
<b>Vegetable &amp; Lentil Samosa</b> 🥗	\$7.5
<i>Mint Chutney</i>	
<b>Beef Satay</b>	\$9
<i>Peanut Sauce or Vegetables</i>	
<b>Miang Kham</b> 🥗🇹🇭	\$7
<i>Grated Coconut, Ginger, Fresh Betel Leaf, Peanut, Dried Shrimp, Shallot, Lime, Chili and Miang Kham Sauce</i>	
<b>Hrum</b> 🇹🇭	\$7.5
<i>Egg Thread Roll, Crispy Prawn</i>	
<b>Kra Tong Thong</b> 🥗🇹🇭	\$6
<i>Crispy Golden Pastry Cup, Ground Chicken, Sweet Corn</i>	

## SOUPS

<b>Tom Yam Goong</b> 🌿	\$9.5
<i>Spicy Sour Prawns and Lemongrass</i>	
<b>Chicken Wonton</b>	\$8
<i>Noodle, Vegetable and Roasted Garlic</i>	
<b>Rice Noddles</b>	\$10
<i>Thinly Sliced Australian Beef, Vegetable and Khmer herbs</i>	

## MAINS

<b>Stir-Fried Khmer Egg Noodles with Beef</b>	\$10.5
<b>Market Fresh Vegetable Curry</b> 🥗🌿🥚	\$12
<i>Yellow Dhal and Tadka Spice</i>	
<b>Fish Amok</b>	\$12.5
<i>Traditional Cambodian Fish, Coconut, Khmer Spices and Jasmine Rice</i>	
<b>Signature Steamed Sea Bass</b>	\$12.5
<i>Sustainable Fishing Sea Bass Cooked in Clay Pot with Spring Onions, Celery, Soy, Ginger</i>	
<b>Royal Pad Thai</b> 🥚	\$11
<i>Rice Noodles, Prawns, Tamarind Juice and Peanut</i>	
<b>Chicken Tikka Masala</b> 🌿🥚	\$11
<i>Yogurt, Curry Sauce, Tomato and Jasmine Rice</i>	
<b>Khmer Duck Curry</b> 🌿	\$12.5
<i>Coconut, Vegetable and Jasmine Rice</i>	
<b>Australian Beef "Lok Lak"</b>	\$15.5
<i>Sautéed Beef, Lime &amp; Kampot Pepper Sauce, Fried Egg and Jasmine Rice</i>	
<b>Thai Style Phad Kraphao Moo</b> 🐷	\$11
<i>Stir-Fried Minced Pork with Hot Basil, Chili, Fried Egg and Jasmine Rice</i>	
<b>Cambodia Pork Fried Rice</b> 🐷	\$10
<i>Vegetable and Khmer Sausage</i>	
<b>Pla Kapong Tod Yum Ma Muang</b> 🥚🇹🇭	\$25
<i>Deep Fried Sea Bass with Herbs, Mango Salad, Seafood Sauce</i>	
<b>Panang Gai</b> 🥚🇹🇭	\$12.5
<i>Authentic Thai Panang Curry with Chicken</i>	

## DESSERTS

<b>Market Fresh Fruits</b> 🥗🌿	\$7
<b>Selected Khmer Pastries</b> 🥗🌿	\$7
<b>Mango Sticky Rice</b> 🥗🌿	\$8
<b>Banana Flambéed</b> 🥗🌿🥚	\$9
<i>with Cashew Nut Ice Cream</i>	








 **Authentic Thai Dishes prepared by Chef Kolnkiat Muenjuam**

🥗 Vegetarian   🌿 Gluten Free   🥚 Nuts   🐷 Pork






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

## SALADS & APPETIZERS

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







## MAINS

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

## SOUPS

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










## SNACKS

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

## EXTRA INGREDIENTS

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

## DESSERTS

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

 Vegetarian  Gluten Free  Nuts  Pork

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## 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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## 🍷 COCKTAIL 🍷

Bloody Mary	\$9
Daiquiri	\$9
Mojito	\$9
Manhattan	\$9
Margarita	\$9
Screwdriver	\$9
Tequila Sunrise	\$9
Caipirinha	\$9
Pina Colada	\$9

## 🍷 MOCKTAIL 🍷

Indochine	\$7
Virgin Caipirinha	\$7
Virgin Mojito	\$7

## 🍷 FRUIT JUICE 🍷

Orange	\$5
Lime	\$5
Watermelon	\$5
Pineapple	\$5
Apple	\$5
Banana	\$5
Coconut	\$5

## 🍷 SHAKE 🍷

Mango	\$6
Pineapple	\$6
Banana	\$6
Watermelon	\$6
Four Seasons	\$6
Coconut	\$6
Papaya	\$6
<b>Mixed Fruit Juice or Shake</b>	<b>\$6</b>

## 🍷 SOFT DRINK 🍷

Coke, Coke Zero	\$4
Sprite	\$4
Tonic Schweppes	\$4
Soda Water	\$4
Ginger Ale	\$4.5

## 🍷 WATER 🍷

<b>Still Water</b>	
Kulen 500ml	\$3.5
Kulen 1500ml	\$6.5
Acqua Panna 1000ml	\$8
<b>Sparkling Water</b>	
Perrier 330ml	\$5.5
Perrier 750ml	\$8
San Pellegrino 500ml	\$7

## 🍷 COFFEE & TEA 🍷

Espresso	\$4
Double Espresso	\$5
Cappuccino	\$5
Coffee	\$5
Coffee Latte	\$5
Hot Chocolate	\$5
Tea or Infusion	\$4
Iced Coffee	\$5
Iced Chocolate	\$5

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