

# PHOKEETHRA COUNTRY CLUB



## PHOKEETHRA COUNTRY CLUB MENU



## SALADS, SNACKS & SANDWICHES

All our sandwiches are served with mixed greens, fries and homemade vegetable pickles

- 1. CHICKEN CAESAR SALAD** **\$8**  
Grilled chicken on crisp romaine lettuce with creamy Caesar dressing, Golden croutons
  
- 2. CLUB HOUSE SALAD** **\$8**  
Large house salad with tomato, carrot, onion, shredded cheddar & thousand island dressing
  
- 3. SALADE FRAICHEUR** **\$8**  
Pineapple, tomato, black olive, mozzarella, pine kernel, basil, onion, cucumber & Extra virgin olive oil
  
- 4. FRIED SPRING ROLLS** **\$7**  
Glass vermicelli, vegetable, pork, shrimps, & spicy palm sugar sauce
  
- 5. FRESH SPRING ROLLS** **\$7**  
Fresh prawn, cucumber, carrot slices, beansprout, seasoned with basil and parsley
  
- 6. ASSORTED SATAYS WITH PEANUTS GRAVY** **\$10**  
Beef, pork and chicken skewers with steamed rice, cucumber, onion and peanuts
  
- 7. CHICKEN CLUB HOUSE SANDWICH** **\$10**  
Fried chicken strips, bacon, lettuce, tomato, fried egg, sweet basil, Garlic mayonnaise
  
- 8. BULGOGI SANDWICH** **\$10**  
Faluche toast bread, tomato, lettuce, pickles, bulgogi, mayonnaise
  
- 9. BBQ BEEF BURGER** **\$12**  
Australian beef patty, bacon, BBQ sauce, cheddar, crispy onion, lettuce, Tomato, pickle
  
- 10. TRADITIONAL HAM & CHEESE PANINI** **\$12**  
Cooked ham, mozzarella, basil pesto mayonnaise, tomato
  
- 11. BACON WRAPPED CHICKEN TENDERS** **\$10**  
Cole slaw, fries, ranch dressing
  
- 12. TOM YAM GOONG** **\$10**  
Spicy & sour prawn soup with lemongrass, straw mushrooms and kaffir lime leave
  
- 13. CAMBODIAN BEEF SOUP** **\$8**  
Beef broth with galangal, carrot, onion, garlic, vegetables, Khmer herbs and noodles

*Please advise us of any special dietary requirements, food allergies or food intolerances  
Prices are in USD, inclusive of 10% VAT*



## MAIN DISHES

- 1. KIMCHI TCHIGAE** \$10  
Kimchi cabbage stew with pork belly and dried fish broth, served with Korean rice
- 2. BIBIMBAP** \$10  
A full meal of Warm Korean rice, fried egg, minced beef, vegetables, seaweed Sesame, bibimpap sauce
- 3. BEEF LOC LAC** \$12  
Seared beef fillet with Kampot peppercorn, lime juice, jasmine rice
- 4. PHAD KRAPHAO MOO** \$10  
Stir-fried minced pork with hot basil, chili, fried egg, jasmine rice
- 5. GREEN CHICKEN CURRY** \$10  
Green curry paste, Coconut milk, sweet basil, kaffir lime leave wild eggplant, served with jasmine rice
- 6. BOLOGNESE PASTA** \$10  
Spaghetti or Penne or Tagliatelle Pasta
- 7. NAPOLITANO PASTA** \$9  
Spaghetti or Penne or Tagliatelle Pasta
- 8. BASIL PESTO PASTA** \$9  
Spaghetti or Penne or Tagliatelle Pasta
- 9. FISH 'N CHIPS** \$12  
Battered fish fillet served with potato fries and tartar sauce
- 10. KOREAN NOODLE SOUP** \$6

## DESSERTS

- 1. SEASONAL FRESH FRUIT PLATTER WITH VANILLA ICE CREAM** \$5



## DRINKS

### FRUIT JUICE

Mango	\$3.50
Pineapple	\$3.50
Apple	\$3.50
Orange	\$3.50
Coconut Juice	\$3.50

### FRESH FRUIT & VEGETABLE MIX

Mango, Pineapple	\$4
Watermelon	\$4
Tomato & Lime	\$4
Carrot & Cucumber	\$4
Watermelon	\$4
Carrot	\$4

### WATER

#### STILL WATER

Lyyon 500ml	\$2.50
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### SPARKLING WATER

Perrier 330ml	\$4.50
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### SOFT DRINK

Coke, Sprite, Diet Coke	\$3
Tonic Schweppes	\$3
Ginger Ale Schweppes	\$3
Soda water	\$3
Gatorade Grape/ Lime	\$4
Aquarius	\$3

### WINE BY THE GLASS

Sofitel Merlot	\$5
Sofitel Chardonnay	\$5

### WINE BY THE BOTTLE

Casillero Del Diablo	\$38
Cabernet Sauvignon	
Gerard Bertrand Gris Blanc Rose	\$28
Dourthe No.1 Sauvignon Blanc	\$48

### SOJU

\$5

### BEERS

#### LOCAL BEERS

Hanuman	 \$3	 \$3.50
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### IMPORT BEERS

Tiger, can	\$4
Heineken Draught	\$4
Heineken, can	\$4.50

### APÉRITIF & SPIRITS

Campari	\$6
Ricard	\$6
Absolute Vodka	\$6
Bacardi Rum	\$6
Saint James Rum	\$6
Peppe Lopez Tequila	\$6
Gordon Gin	\$6
Johnnie Walker Red Label	\$7
Johnnie Walker Black Label	\$9
Jim Beam	\$7
Jack Daniel	\$7