



MENU

STARTERS

12

Pumpkin Veloutè (V)(NF)

Banteay: Srei spiced pumpkin veloutè, maple cinnamon cream, toasted pumpkin seeds

14

Goat Cheese (V)(GF)

Baked goat cheese, marinated baby beets, candied walnuts, apple & truffle balsamic

13

Classic Caesar Salad (P)(NF)

Romaine lettuce, bacon bits, parmesan, white bread croutons egg and classic Caesar dressing

Add Grilled Chicken Breast \$15

Add Garlic Prawns \$17

16

Well-being Tuna Salad (NF)(DF)(GF)

Pan seared tuna loin, roasted pumpkin, quinoa, cherry tomatoes, sprouts, local leaves & citrus vinaigrette

22

Roasted Angus Beef Tartine (NF)

Finely sliced pepper crusted Angus Beef, horseradish cream, shaved parmesan, caramelised shallot, watercress & rocket on house baked loaf

22

Café Foie Gras Terrine

Country style foie gras terrine, house made pickles & guava chutney; toasted loaf & local leaves

D'Angkor SIGNATURE

21

Smoked Salmon (NF)

House smoked salmon, quail eggs, caper berries, small leaves, pickled cucumber & toasted baguette

20

D'Angkor Beef Burger (NF)

Australian Angus beef patty with sticky lok lak sauce, Kampot pepper; pickled vegetables, fried egg & sweet potato chips

19

Char Kadao Seafood (NF)(S)

Cambodian wok fried seafood, hot basil, chilli, garlic & sweet soy

BURGERS

22

The Burger (P)(NF)

Beef pattie, lettuce, tomato, mayonnaise and gherkin on a sesame seed bun cheddar cheese, streaky bacon and mustard

PASTA

Your choice of- Spaghetti, Conchiglie(shell) or Tagliatelle

20

Truffled Carbonara (P)(NF)

Smoked bacon, egg, truffled cream & parmesan

23

Angus Beef Bolognaise (NF)

Slow cooked Angus beef, roasted tomatoes, garlic & herbs

18

Khmer Curry

Khmer curry sauce, marinated chicken, local herb & spices

15

Rustic Tomato & Olive (V)(NF)

Teukvil tomato, white wine, olive cheeks, capers & basil

WRAPS & SANDWICHES

19

Spiced Chicken Curry wrap

Spiced curry chicken, onions, capsicum, tomato, coriander, romaine lettuce rolled in a grilled tortilla & shoestring fries

19

The Club Sandwich (P)(NF)

Chicken, tomato, cucumber, lettuce, bacon, garlic mayonnaise on white bread, steak fries and house slaw

18

Roasted Tomato & Garlic Focaccia (V)(NF)

House baked tomato & garlic focaccia, hummus, grilled eggplant, caramelised onions, feta, blistered capsicum, dressed local leaves & shoestring fries

18

Bánh mì Baguette (P)

Freshly baked baguette, pork terrine & patè, cucumber, pickled vegetables & shoestring fries

PIZZA

15

Margherita (V)(NF)

Rustic style tomato sauce, fresh mozzarella, sliced tomato & basil

17

Spicy (P)(S)

Spicy Chorizo & pepperoni, piquillo pepper, shallots, jalapeño & capsicum

16

Garden (V)

Baked eggplant, pumpkin & zucchini, caramelised onion, dried cherry tomato, rocket pesto & goat's cheese

16

Salsa Verde & Cheese (V)

Local herb salsa verde, sautéed mushrooms, parmesan, garlic, rocket & extra virgin olive oil

GRILLED, BAKED & ROASTED

Dishes accompanied with potato boulangère, roasted garlic & Mademoiselle Thyda herbed salt. Select one side & sauce to accompany your meal

(NF)(GF)

Australian Black Angus Beef Tenderloin 37

New Zealand Lamb Rack 28

Line Caught Seabass 23

(NF)(GF)

Norwegian Salmon 26

Corn Fed Chicken Breast 27

Kurobota Pork Chop (P) 27

SIDES

Truffled mash potato (V)(NF)(GF)

Leafy green garden salad (V)(NF)(GF)(DF)

Steak fries with Sun Salt blend (V)(DF)

Shoestring fries with Sun Salt blend (V)(DF)

Wok tossed Asian greens (NF)(DF)

Buttered Teukvil Farm Vegetables (V)(NF)(GF)

Stir fried Local Corn Bacon & Parsley (P)(NF)

Steamed Jasmine Rice (V)(NF)(GF)(DF)

Organic Brown Rice (V)(NF)(GF)

Additional 5 for extra side dish

SAUCES

Kampot Pepper sauce (NF)

Shiraz & Shallot (NF)

Garlic & Herb Butter (V)(GF)(NF)

Khmer Curry Sauce (DF)

Caper Brown Butter (V)(GF)(NF)

Smoked Chilli Sauce (S)(V)(DF)

Horseradish Cream (V)(NF)

Artisan Mustards (V)(DF)

Additional 3 for extra sauce

ASIAN FAVOURITES

Fresh Rolls (DF)(GF)

Fresh capsicum, cucumber, tomato & basil in traditional style rice paper rolls, lime & fish sauce dressing

*can be made vegetarian on request

10

Wonton Noodle Soup (DF)(NF)(P)

Rice or yellow noodle, green vegetables, pork & prawn dumplings & Asian style broth

*can be made vegetarian on request

13

Crisp Spring Rolls (DF)

Wok fried carrot, taro, sweet potato, black mushroom, sesame & soy sauce rolled in crisp pastry; sweet-chilli & plum dipping sauce

12

Local Rice Congee (DF)(NF)

Local style congee with a choice of pork, chicken or fish, served with mushrooms & local condiments

*can be made vegetarian on request

12

Prawn & Green Mango Salad (DF)(GF)

Green mango salad with freshwater prawn, smoked Kes fish, roasted peanut & lime

*can be made vegetarian on request

14

Steamed Dim Sum (P)(DF)(NF)

Pork Siew Mai, Shrimp Har Gao, Taro bao with Chinese black vinegar, soya & chili sauce

15

South East Asian Nasi Goreng (DF)(S)

Wok fried Jasmine rice with chicken, chili sambal prawns, grilled chicken satay, prawn crackers & pickled vegetables

*Accompanied with homemade chicken broth, spring onion & roasted garlic

20

Sweet & Sour Bar Fish (DF)(NF)

Wok fried Bar fish with sour & sweet sauce, capsicum, spring onion & Khmer coriander

19

Yellow Chicken Curry(DF)(GF)

Yellow chicken curry with long bean, sweet potato, onion, coconut milk & steamed jasmine rice

*can be made vegetarian on request

16

Green Peppercorn Beef (DF)(NF)

Wok fried Australian Angus Beef Tenderloin with fresh green peppercorns, garlic, fried egg & steamed jasmine rice

24

Asian Fried Egg Noodles (DF)(NF)

Traditional wok fried yellow noodles with egg and choice of minced chicken, pork, prawn or vegetable

18

Tom Yum Goong (NF)(DF)(S)

Thai style hot & sour soup with fresh water lobster, galangal, lemongrass & chili

18

Sihanoukville Soft Shell Crab (DF)(S)(NF)

Tempura soft shell crab stir-fried with Kampot black pepper sauce & steamed jasmine rice

19

(V) Vegetarian Dishes (P) Contains Pork (GF) Gluten free** (NF) Nut free** (DF) Dairy free** (S) Spicy
** trace elements may be present. If you have any dietary requirements including food allergies please inform our waiting staff.
All prices are quoted in US Dollars. Subject to a 7% service charge and applicable government taxes.



MENU

❖ SWEETS ❖

- Fruit Consommé (DF)(V)(NF)** 12
Seasonal fruit salsa & consommé, strawberries, citrus tuile, pineapple & mint sorbet
- Coconut Crème Brûlée (V)** 14
Whole baked young coconut crème brûlée, pandan crumble & fresh coconut
- Apple & Guava crumble (V)** 14
Baked apple & guava crumble, Mondulkiri spiced honey ice cream & vanilla sauce
- Local Seasonal Fruits (DF)(GF)(V)(NF)** 10
Lime & chili sugar
- Banoffee Cheesecake (P)** 14
Banana & toffee cheesecake, caramelised bananas, dark chocolate cookies & passionfruit sauce
- Pineapple Tarte Tatin (V)(NF)** 14
Pineapple Tarte Tatin, clotted cream, fresh pineapple & crisp
- Mango Sticky Rice (DF)(NF)(GF)(V)** 14
Ripe local mango, sticky rice infused with butterfly pea flower & pandan, coconut ice cream & crunchy yellow bean
- Ice Cream (V)** 4 per scoop
Kulen Vanilla, Mondulkiri Spiced Honey, Banana & Dulce de leche, Bitter Chocolate, Espresso, Yoghurt & Kampot pepper, Cookie Dough, Local Sweet Mango
- Sorbet (DF)(GF)(V)(NF)** 4 per scoop
*Passionfruit/Lychee, Strawberry, Mint & Pineapple, Coconut & Pandan, Roselle & Dragaonfruit, Battambang Orange, Singapore Sling*contains alcohol*

D'Angkor SIGNATURE

15

Chocolate Lava (V)

Bitter chocolate lava cake, fresh strawberries, Mondulkiri Honeycomb, Yoghurt & Kampot pepper ice cream

❖ COFFEE ❖

- Espresso 4
- Regular Coffee 4
- Decaffeinated Coffee 4
- Double Espresso 5
- Cafe Latte 5
- Cappuccino 5
- Hot Chocolate 5

❖ TEA ❖

4

English Breakfast, Earl Grey, Camomile, Green Tea, Oolong, Peppermint

❖ BY GLASS SELECTION ❖

CHAMPAGNE

Billecart Salmon NV 26 (#1036) 120
Brut Réserve

SPARKLING WINE

Dogarina Prosecco DOC 2018 14 (#1038) 38
Treviso, Extra Dry, Veneto

WHITE WINE

Chardonnay 2018 9 (#3909) 45
Casillero del Diablo, Chile
Chenin Blanc, Rafor Dale Vinum 2017 12 (#3964) 50
Stellenbosch, South Africa
Pinot Grigio 2018 10 (#3732) 41
Yalumba, Australia
Petit Chablis 2017 15 (#3053) 60
William Fèvre, France
"Private Bin" Sauvignon Blanc 2018 16 (#3058) 72
Villa Maria, New Zealand

ROSÉ

Pigmentum, Malbec 2017 9 (#2002) 45
Vigouroux, Cahors

RED WINE

Cabernet Sauvignon 2017 9 (#4951) 45
Casillero del Diablo, Chile
Tempranillo, La Planta 2017 12 (#4731) 45
Ribera Del Duero, Spain
Malbec 2018 11 (#4929) 46
Trivento Reserve, Argentina
Cabernet Sauvignon-Merlot 2016 15 (#4150) 55
Château Haut de Selves, France
Pinot Noir 2017 16 (#4906) 65
Marlborough, New Zealand

SWEET WINE

"Solei Gascon" 2017 9 (#5018) 32
Colombelle, Côte de Gascon

❖ MINERAL WATER ❖

- Vittel 500ml 4
- Minere 500ml 4
- Perrier 330ml 6
- Perrier 750ml 9
- Aqua Panna 500ml 7
- Aqua Panna 1,000ml 9
- San Pellegrino 500ml 7
- San Pellegrino 750ml 9

❖ SOFT DRINKS ❖

5

Coke, Coke Zero, Fanta, Ginger Ale, Sprite, Soda, Tonic

'People who love to eat are always the best people'

- Julia Child

❖ BEERS ❖

- Angkor 6
- Tiger 6
- Tusk Golden Ale 6
- Heineken 7
- ABC Stout 7
- Chimay Red/Blue 10

❖ FRESH FRUIT JUICES ❖

5

Coconut, Lime, Orange, Watermelon, Pineapple

❖ CHILLED JUICES ❖

4

Apple, Mango, Orange, Pineapple, Tomato

❖ ALL DAY COCKTAIL ❖

8

Dreams Do Come True

Seekers Mekong Dry Gin, White Cacao, Fresh Lime Juice, Cocchi Americano Rosa, Fresh Coriander

In Search of Lot Time

Seekers Mekong Dry Gin, Honey & Turmeric Syrup, Fresh Lime Juice, Coconut Water

French Martini

Broken Shed Vodka, Crème de cassis, Fresh Pineapple Juice, Lemon Juice, Simple Syrup

Chet Baker

Diplomatico Matuano Rum, Antica Formula - Vermouth, Honey Syrup, Dashes Angostura Bitters

Bonjour Cambodge

Rock Melon, Pineapple and Coconut Sorbet

'We all eat, and it would be sad waste of opportunity To eat badly'

- Anna Thomas

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