



THE RAFFLES FAME

AIRAVATA (RAFFLES GRAND HOTEL D'ANGKOR)

Rum, Malibu, Crème de Banane, Fresh Coconut Juice, and Lime Juice. This refreshing cocktail is named after the mythical white elephant ridden by Indra, the Hindu King of Gods and ruler of the Heavens. It's told that once, Airavata sucked up water from the underworld and sprayed it into the clouds, which Indra then caused to rain forth as cool water for the earth.

GRAND D' ANGKOR SLING

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Gin, Pineapple Juice, Pandan & Galangal Syrup, Cointreau, Cherry Brandy, Lime Juice, topped with soda water. Utilised for centuries in Khmer culinary practices; galangal & tamarind bring a tart yet earthy tone to the traditional sling.

FEMME FATALE (RAFFLES HOTE LE ROYAL)

Champagne, Crème de Fraise with a dash of Cognac. In 1967 Jacqueline Kennedy visited Cambodia, fulfilling her lifelong dream of seeing Angkor Wat. During her stay at the Hotel Le Royal in Phnom Penh, as she listened to Prince Sihanouk's own jazz compositions, she sipped a champagne cocktail as red as her lipstick. Years later, the glasses were rediscovered, with her lipstick marks still intact. Today and to commemorate her visit to Cambodia, this elegant evening cocktail has been reborn.

SINGAPORE SLING (RAFFLES SINGAPORE)

Gin, Cherry Brandy, Cointreau, Benedictine, Pineapple Juice, Lime Juice and Grenadine. The Singapore Sling was created in 1915, at the world famous Raffles Hotel in Singapore by bartender Mr. Ngiam Tong Boon. It was made to be a pleasing and discrete drink for women, but it quickly became popular with men and women alike, eventually becoming the Raffles signature drink.

KIR ROYAL26.00FRENCH 7526.00CLASSIC CHAMPACNE COCKTAIL26.00

All prices are quoted in US Dollars. Subject to a 7% service charge and applicable government taxes

12.00

12.00

26.00

12.00

🗙 ALL DAY COCKTAILS 🍃

00.8

PASSIONISTA Vodka, honey syrup, passionfruit, lime charged with prosecco

RAFFLES SIGNATURE BLOODY MARY Vodka, Raffles signature mix topped with tomato juice & Kampot pepper

KHMER GIMLET Gin, fresh basil, kaffir lime, rich cane syrup, lime juice

PEACH MULE Gin, Mathilde Crème de Peche, ginger, lime, mint, peach bitter's

JUNGLE BIRD Rum, Campari, pineapple juice, rich cane syrup, lime

VIEW FROM ANCKOR Tequila, Giffard Banane du Bresil, pineapple juice, lime, rich cane syrup, Scrappy's Firewater bitter

SAZERAC Whiskey, Pierre Ferrand 1840 Cognac, rich cane syrup, Peychaud's bitters, Angostura bitters

NEGRONI Gin, Mancino Rosso Vermouth, Campari

DERBY TROP-TAIL Bourbon, pineapple juice, lemon, rich cane syrup, mint

STILL GOT THE BLUES Gin, crème De Mure, fresh thyme cordial, orange juice, ginger & mint syrup, fresh blueberries, club soda

CITRUS ANGEL Lemon Syrup, Citrus Vodka, Club Soda

MY MONDULKIRI HONEY Gin, Lemonade, honey syrup

HOT GOLD Chilli reposado tequila, fresh lime juice, passion fruit purée, sugar syrup

SUNDAY MORNING Gin, honey syrup, watermelon juice

BOURBON JIVE Bourbon, fresh lime juice, sugar syrup, bitter

MOCKTAILS

7.00

RAFFLES TROPICAL Banana, orange juice, pineapple juice, mango juice

HOT PAPAYA Papaya, mango, pineapple, fresh ginger

> All classic cocktails are available on request. Please ask our team for your favourite.

BY GLASS SELECTION

CHAMPAGNE Billecart Salmon		26.00
Brut Réserve, France G.H Mumm Cordon Rouge		24.00
SPARKLING WINE Dogarina Prosecco DOC Treviso, Extra Dry		14.00
WHITE WINE Chardonnay Reserva Casillero del Diablo,Chile	2018	9.00
Chenin Blanc Stellenbosch, South Africa	2017	12.00
Pinot Grigio Yalumba, Australia	2018	10.00
Petit Chablis William Fèvre,France	2017	15.00
Private Bin Sauvignon Blanc Villa Maria,New Zealand	2018	16.00
ROSE WINE Pigmentum Malbec Rose Vigouroux, Cahors, France	2017	9.00
RED WINE Cabernet Sauvignon Casillero del Diablo, Chile	2017	9.00
Tempranillo, La Planta Ribera Del Duero, Spain	2017	12.00
Malbec Trivento Reserve, Argentina	2018	11.00
Cabernet Sauvignon-Merlot Chateau Haut de Selves, France	2016	15.00
Pinot Noir Marlborough, New Zealand	2017	16.00
SWEET WINE Solei Gascon Marlborough, New Zealand	2009	9.00

🛠 BEER

TUSK GOLDEN ALE The 'Tusk' is a collaboration with Siem Reap Brew Pub to create an exclusive Golden Ale for Raffles Grand Hotel d'Angkor. Malty and toasty, with tropical hops and aromas with a balanced light bitter finish.

Tiger Angkor ABC Stout Heineken



6.00
6.00
7.00
7.00

PREMIUM SOFT DRINKS

6.00 Indian Tonic Water Elder Flower Tonic Ginger Beer Ginger Ale

5.00

5.00

5.00

SOFT DRINKS Coca-Cola, Coke Zero Fanta Orange, Tonic Water Ginger Ale, Red Bull Soda Water, Sprite

FRESH JUICES Orange

Pineapple Watermelon Coconut

Hot Chocolate

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MINERAL WATER

Vittel 500ml	4.00
Perrier 330ml	6.00
Perrier 750ml	9.00
Aqua Panna 500ml	7.00
Aqua Panna 1,000ml	9.00
San Pellegrino 500ml	7.00
San Pellegrino 750ml	9.00
COFFEE & TEA SELECTION	
Coffee or Decaffeinated Coffee	4.00
Double Espresso	5.00
Cappuccino	5.00
Cafe Latte	5.00
Macchiato	4.00
Double Macchiato	5.00
Flat White	5.00
Americano/Long Black	4.00

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1872 CLIPPER TEA SELECTION Classic English Breakfast, Timeless Earlgrey, Finest Darjeeling Jasmine, Ever Green, Camomile, Pep	4.00
Taste of Singapore, Healing Garden, Anti-Stress, Apple Teani, Refreshing Tea Break	permin
ICED COFFEE	5.00
ICED TEA	5.00
IRISH COFFEE Jameson Irish Whiskey Coffee, with/without Brown Sugar, Cream	12.00
ITALIAN COFFEE Coffee, Amaretto, Brown Sugar, Cream	12.00
FRENCH COFFEE Coffee, Cointreau, with or without Brown Sugar,Crean	12.00
RUSSIAN COFFEE Vodka, Coffee, Cream	12.00
COFFEE ROYALE Brandy, Coffee, Cream	12.00
FRENCH COFFEE Coffee, Cointreau, with/without Brown Sugar, Cream	12.00

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SINGLE MALT	
Laphroaig 10 Years	14.00
Glenkinchie 10 Years	14.00
Oban 14 Years	14.00
Glenmorangie 10 Years	14.00
Tailsker 10 Years	14.00
Bowmore No.1	12.00
Bowmore 12 Years	14.00
Bowmore 18 Years	16.00
Tailsker 10 Years	14.00
Lagavulin 16 Years	16.00
Balvenie 12 Years	14.00
	14.00
Glenlivet	16.00
Macallan 12 Years	16.00
Macallan 15 Years	24.00
Macallan 18 Years	44.00
Macallan Sienna	30.00
SCOTCH	
Johnnie Walker Black Label	9.00
Chivas Regal 12 Years	10.00
Johnnie Walker Gold Label	12.00
Chivas Regal Royal Salute 21 Years	24.00
Johnnie Walker Blue Label	35.00
Cutty Sark Golden Jubilee	28.00
BOURBON	
Jim Beam	8.00
Jack Daniel's	9.00
Marker's Mark	10.00
COGNAC	
Otard VSOP	12.00
Hennessy VSOP	14.00
Hennessy XO	22.00
Otard XO	22.00
Remy Martin XO	22.00
Otard Extra Black	30.00
Martell l'Or	86.00
ARMAGNAC'S	10.00
Larresingle VSOP	10.00
Larresingle OX	15.00

FOOD MENU

Tarte or Torte du jour Raffles house made patisserie of the day 6.00

Raffles Pain d'Angkor Choose from our freshly house baked breads with selection of local & imported trimmings & accompaniments

Pain d'Angkor French Baguette Garlic & Tomato Focaccia Wholegrain Loaf (fresh/toasted) House baked white loaf (fresh/toasted)

Garnitures d'Angkor Meats

Roasted Chicken, Rosette Salami (P), Coppa, Jamón Serrano (P), Baked Ham (P), Smoked Salmon

Cheese

Cheddar, Brie, Blue, Manchego, Gouda, Emmental, Goat Cheese

Salad, Pickle & Condiment

Leafy Greens, Tomato, Shallot, Cucumber, Boiled Egg, Grilled Marinated Vegetables, Raw Carrot, Roasted Beetroot, Roasted Cherry Tomatoes, Gherkins, Olives, Khmer Pickles

Complimentary Dressing (Select One)

Garlic Aioli, Dijon Mustard, Seeded Mustard, Rocket Pesto, Pepper & Lime Mayonnaise, Herb Cream Cheese, Guava Chutney, Egg Mayonnaise

3 Garnitures	9.00
5 Garnitures	12.00
7 Garnitures	15.00
Extra Garnitures	1.50
Add Shoe string fries	3.00
Add Garden Salad	3.00

RAFFLES SIGNATURE AFTERNOON TEA

Please see our team for full menu

Raffles Local Khmer Tea	23.00
Raffles Wellness Tea	23.00
Raffles Signature High Tea	25.00
Raffles 1932 Vintage High Tea Trolley	25.00
(Saturday's Only)	

(V) Vegetarian Dishes (P) Contains Park (DF) Dairy Free (GF) Gluten Free (NF) Nut Free *can be made vegetarian **trace elements may be present. If you have any dietary requirements including food allergies please inform our service team. All prices are quoted in US Dollars. Subject to a 7% service charge and applicable government ta