

SIDES

ត្រយ៉ុងចេកអាំង
Troyong Chek Aing (DF V NF *)
Grilled banana flower with Sesame dressing - 10


នាខាតណាប្រេងខ្យង
Char Kaartna Preng K'chong (DF NF)
Wok fried Kai Larn with Oyster & Ginger Sauce - 8

នាត្រកួនប្រេងខ្យង
Char Trakoun Prengkyornng (DF NF *)
Morning glory with Chili & Garlic - 8

នាពោតជាមួយបង្កាត្រៀម
Char Pot jeamouy Bangkea Kream (GF NF DF *)
Stir fried Corn local style with dry shrimp - 8

ដំឡូងដុតគ្រឿង
Domlong Dot Kroeung (NF V GF)
Khmer herb potato gratin – 8

បាយសម្រូប
Baay Samrob (GF DF NF V)
Steamed Organic Brown Rice - 6

បាយនាខ្ចីមស 
Baay Char jeamouy K'tem Sor (NF *)
Stir fried Pilaf Rice with Roasted Garlic - 8

TO START

នៃយំបំពង
Chay Yor Bampong (DF V *)
Modern take on the Khmer spring roll with vegetable pickles, roasted peanuts, Spicy plum & chili sauce - 12

អាមុកត្រង្គីត
Amok Krom Pleut (NF GF)
Seared Jumbo scallop, braised cabbage & noni leaf, roast capsicum, amok sauce & coconut foam - 17

ឡាបសាច់គោ
Laarb Sach Ko (NF DF)
Rare Angus Beef Tenderloin (Khmer Laarb style), lemon grass, chili, shallots, lime, Chibarang & roasted rice - 17

ក្តាមសកបំពងជាមួយញ៉ូស្វាយ
Kdam sork Bampong jeamouy Nhoam Svay (DF)
Sihanoukville soft shell crab, green mango salad, roasted peanuts, lok lak powder & aioli - 14

ញ៉ូចម្រុះ 
Nhoam Chamross
ROYAL KHMER CUISINE (DF *)
Selection of Traditional Royal Khmer Starters;
Mango salad with fresh water prawn, kes fish & sweet basil
Siem Reap Spring Roll with pineapple salad & chili sauce
Duck breast salad, Toeuk Trey dressing & pea flower - 22

ញ៉ូត្រូចផ្លែដាមួយបង្កាទឹកសាប
Nhoam Kroch Tlong jeamouy Bangkang Toek Saarb (DF GF *)
Sweet pomelo salad with fresh water prawn, smoked Kes fish, cashews, avocado & lime paste - 15

Vegetarian Dishes (V) - (P) Contains Pork (DF) - Dairy Free (GF) – Gluten Free (NF) – Nut Free-(*) can be made vegetarian
 ** may contain trace elements 'If you have any dietary requirements including food allergies please inform our waiting team '
 Subject to a 7% service charge and applicable taxes - All prices are in US Dollars

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SOUPS

សម្លរម្យត្រីខត

Samlor M'Jou Trey Cod (NF DF GF)

Poached Black Cod, Khmer sour fish consommé, cherry tomato, pineapple, galangal & chibarang - 14

សម្លរល្ហៅ

Samlor L'pov (NF DF GF V)

Pumpkin velouté infused with lemon grass & kaffir lime, pumpkin & tomato salsa, coconut reduction & sweet basil - 12

MAIN COURSES

Indulge in either all the Royal Khmer Cuisine or Signature dishes



Royal Khmer Cuisine tasting 70 per set

Signature menu tasting 62 per set

ត្រីស្បងចៀនជាមួយទឹកសម្លរនំបញ្ចក

Trey Spung Chien jeamouy Toek Samlor Num banh chok (GF NF DF)

Seared Seabass fillet, grilled banana blossom, local vegetable salad,

Num banh chok foam, basil & sesbania - 28

ខម្ពាល់គោ

Khor T'pearll Ko (NF)

Braised Wagyu beef Cheek with ma-om infusion, quail egg, green tomato puree & baby carrots - 32

ខ្នុបទា

Khnop Tear (NF DF GF)

Lotus leaf steamed Duck Breast with lemongrass, ginger, coriander & Khmer spices – 32

ឆ្កែងជំនីចៀមអាំងទឹកប្រហុក

Chh'eung Jumni Chiem Aing Toek Prahok

Grilled Lamb Rack, sweet potato & green pepper corn crush, sautéed Khmer leaves, lotus & Tirk Prahok Jus - 38

មាន់ជំទង់អាំង

Moan Jountoung Aing (NF)

White spring chicken stuffed with garlic, kaffir lime & lemongrass, charred spring onions, slow cooked local corn & Khmer ginger sauce - 29

SWEETS

សាច់ចំឡកគោឡកឡាក់

Lok Lak Sach Chomlork Ko (NF)

Lok Lak spiced Angus beef tenderloin, grape puree, pickled water lily & grapes, snap peas, lok lak Jus & dropper – 40

ចៀនត្រីសាម៉ុងដូរអែម

Chien Trey Salmon Chou Èm (NF)

Khmer Marinated Norwegian Salmon, Curry infused arancini, tomato & pineapple ragout & sweet basil foam – 30

ការីបន្លែ

Kari Banlé (DF V)

Crusted egg tofu, slow cooked Sweet Potato, French Beans, melon, Som Lor Kari & Coconut foam - 28

Banana (V)

Local style namwa banana fritter, Mondulkiri honey ice cream, salted palm sugar caramel & peanuts- 14

Chocolate & Pepper (V)

Pepper infused Dark Belgium chocolate lava, local strawberries, passionfruit, honeycomb & yoghurt ice cream -15

Mango Sticky Rice 2 Ways (DF) (GF) (V)

Ripe local mango, sticky rice & coconut sauce Sticky rice infused with butterfly pea flower, coconut ice cream & roasted peanuts-14

Sago (GF) (DF) (NF) (V)

Coconut & Pandan sago dumpling with yellow bean, jackfruit, pea flower & roum chek syrup-13

SIGNATURE Pumpkin (NF) (V)

Lapov style pumpkin custard tart, mango salsa, hand grated coconut & pandan sauce-15

ROYAL KHMER CUISINE Local Sweets (GF DF NF V)

Selection of Royal Khmer Sweets -14

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