



# RAFFLES LEGENDARY COCKTAILS

## AIRAVATA

14

(Raffles Grand Hotel d'Angkor)

Rum, crème de banana, lime juice, fresh coconut juice, and Malibu. This refreshing cocktail is named after the mythical white elephant ridden by Indra, the Hindu King of Gods and Ruler of the Heavens.

## GRAND D'ANGKOR SLING

(Raffles Grand Hotel d'Angkor)

14

After the first Sling was slung inside the Long Bar at Raffles Hotel Singapore in 1915, iterations of this iconic cocktail have been fashioned in every Raffles destination. Kulan Herbal Gin, Cointreau, pandan & galangal syrup, cherry brandy, lime juice, Kampot salt, fresh pineapple juice, top with soda water. Utilised for centuries in Khmer culinary practices; galangal & pandan bring a tart yet earthy tone to the traditional sling.

## SINGAPORE SLING

14

(Raffles Singapore)

Raffles 1915 Gin, cherry brandy, Cointreau, benedictine, pineapple, lime juice, grenadine. The famous Singapore Sling was created in 1915 at the original Raffles Hotel 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.

## FEMME FATAL

28

(Raffles Hotel Le Royal)

Champagne, crème de fraise with a dash of Cognac. In 1967, Jacqueline Kennedy visited Cambodia and fulfilled her lifelong dream of seeing Angkor Wat.

# ALL DAY COCKTAILS

## 10

### PASSIONISTA

Vodka, honey syrup, passion fruit, lime charged with Prosecco

### RAFFLES SIGNATURE BLOODY MARY

Vodka, Raffles signature mix topped with tomato juice & Kampot pepper

### KHMER GIMLET

Gin, basil, kaffir lime, rich cane syrup, lime juice

### PEACH MULE

Gin, Mathilde Crème de Peche, ginger, lime, mint, peach bitters, soda water

### JUNGLE BIRD

Dark rum, Campari, pineapple juice, rich cane syrup, lime

### DERBY TROP-TAIL

Bourbon, pineapple juice, lemon, rich cane syrup, mint

### VIEW FROM ANGKOR

Tequila, Giffard Bananedu Bresil, pineapple juice, lime, rich cane syrup,  
Scrappy's Firewater Bitters

### WHITE NEGRONI

Gin, Suze, Mancino Bianco, Ambranto Vermouth

### SAZERAC

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

### STILL GOT THE BLUES

Gin, Crème De Mure, orange juice, ginger & mint syrup, club soda

### CITRUS ANGEL

Vodka, lemon & thyme syrup, soda

### MY MONDULKIRI HONEY

Gin, lemonade, Mondulkiri honey

## ALL DAY COCKTAILS

### 10

#### HOT GOLD

Tequila, fresh lime juice, passion fruit purée

#### SUNDAY MORNING

Gin, honey syrup, watermelon juice

#### BOURBON JIVE

Bourbon, fresh lime juice, mint, bitters

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

## MOCKTAILS

### 8

#### RAFFLES TROPICAL

Banana, mango, pineapple juice, orange juice

#### HOT PAPAYA

Papaya, mango, pineapple juice, orange juice with fresh ginger

#### BLOODY MARY

Tomato juice, lime juice, homemade bloody mary sauce

#### MOJITO

Lime juice, mint, sugar syrup, soda

#### PINEAPPLE ZING

Pineapple, grapefruit juice, sugar syrup, soda

## CHAMPAGNE

Pinot Noir & Chardonnay  
Pol Roger  
Brut Reserve, Épernay, France

28 | 140

## CHAMPAGNE COCKTAILS

Kir Royal	28
French 75	28
Classic Chamapgne Cocktail	28

# Wine By Glass

## WHITE WINES

Pinot Grigio, Vigna Dogarina Friuli, Italy	13   52
Sauvignon Blanc, Allan Scott Malborough, New Zealand	15   60
Chardonnay, Petit Chablis, William Fèvre Burgundy, France	18   72

## ROSE WINE

Grenache & Cinsault Les Maitres Vignerons St Tropez Cotes de Provence, France	13   52
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## RED WINE

Malbec, Susana Balbo "Crios" Mendoza, Argentina	13   52
Syrah & Grenache, Domaine Saint Etienne, AOP Côtes-du-Rhône, France (Organic, Bio Dynamic)	15   60
Pinot Noir, Radford Dale, "Vinum" Stellenbosch, South Africa (Vegan)	18   72

## BEER

Hanuman	6
Tiger	6
Heineken	7
ABC Stout	7
ABC Reserve " Whisky Infused "	8

# The Sipping Cabinet

## RUMS

Diplomatico Mantuano	6
Mount Gay Black Barrel	6
Kraken Spiced Rum	7
Mount Gay XO	8
Angostura Dark 7yo	9
Flor de Cana 18yo Centenario	9
Diplomatico Réserve Exclusiva	10
Ron Zacapa Centenario 23yo	12
President Marti 15yo	15
Diplomatico Single Vintage	16
President Marti 19yo	17
Brugal 1888	18

## BOURBON, TENNESSEE & RYE

Rittenhouse Rye	7	Woodford Reserve	8
Makers Mark Bourbon	7	Buffalo Trace Bourbon	8
Bulleit Rye	7	Bulleit Bourbon	8
Wild Turkey Bourbon 81	8	Four Roses Single Barrel	9
Wild Turkey Bourbon 101	8	Jack Daniel's Tennessee Original	9
Basil Haydens Kentucky Bourbon	8	Blanton Bourbon	11
Evan Williams Bourbon	8	Eagle Rare Bourbon	11
"Small Batch"		Jim Beam Double Black	11
Evan Williams Single	8		
"Barrel Vintage 2007"			
Elijah Craig Small Batch	8		

# The Sipping Cabinet

## SINGLE MALTS

Talisker 10yo	9	The Macallan 12yo "Fine Oak"	16
Bowmore 12yo	10	Glengoyne 17yo	17
Tullibardine 228	10	Bowmore 18yo	18
Auchentoshan 12yo	10	Auchentoshan 18yo	22
Caol Ila 12yo	10	Hakushu 12yo	30
Knockando 12yo	12	The Macallan 15yo "Fine Oak"	36
Gel'n Elgin 12 yo	12	The Macallan Edition N3	36
Oban 14yo	12	Kavalan Bourbon Oak	37
Knockando 15yo	13	The Macallan Sienna	40
Glenrothes Speyside 1998	14	Bruichladdish Octomore	42
Laphroaig 10yo	14	Highland Park 18yo	65
Bruichladdish Classic Ladie	15	The Macallan 18yo "Sherry Oak"	85
Highland Park 12yo	15		
Lagavulin 16yo	16		
Bowmore 15yo	16		
The Macallan 12yo "Sherry Cask"	16		

# INFUSED BOURBON COCKTAILS

## NEAT OR AS OLD FASHIONED

### 10

#### DOMREY SPICED BOURBON

Nutmeg, Kule pepper, cloves, cinnamon, cardamom  
*Takes you back to the spice trade days in Indochina.*

#### RATTANAKIRI COFFEE BOURBON

A hint of dark chocolate and earthy coffee notes  
*Sweetened by the bourbon itself*

#### SVAY LEU RED BANANAH

Light, fruity and soft tones

#### THE FAMOUS BATTAMBANG ORANGE

Citrus, peel, juicy - amazing as an Old fashioned or straight up

#### PHNOM KULEN RAMBUTAN

Distinct and subtle

#### SVAY RIENG MANGO

Rounded sweetness and recommended as Manhattan



# Gin Pairing

## LEGENDARY GIN

Sipsmith London Dry Raffles 1915 Gin | Indian 13

## SOUTH EAST ASIA

Elephant Bar Dry Gin, Cambodia | Mediterranean 12  
Elephant Bar Mekong Strenght, Cambodia | Indian 12  
Elephant Bar Mekong Gold, Cambodia | Soda 12  
Mawsim Spices & Herbs, Cambodia | Indian 12  
Mawsim Citrus, Cambodia | Mediterranean 12  
Kulen, Siem Reap, Cambodia | Soda 13  
Seekers Mekong Dry Gin, Cambodia | Indian 12  
Jason Kong Seekers, Cambodia | Elderflower 12

## EUROPE

Citadelle Original, France | Indian 12  
Elephant Dry, Germany | Indian 13  
Hendrick's, Scotland | Elderflower 14  
Tanqueray London Dry Gin, England | Indian 10  
Widges London Dry Gin, England | Indian 12  
Thompson's Sommelier Gin, France | Elderflower 13  
Thompson Dry Gin, France | Elderflower 12  
Martin Miller's, UK/Iceland | Indian 12  
Sabatini, Italy | Mediterranean 12  
Mirabeau, France | Mediterranean 15

## AUSTRALIA & AMERICA

Procera, Kenya/Africa | Indian 20  
Aviation, American Dry Gin, USA | Mediterranean 15  
Four Pillars Christmas Edition, Australia | Ginger Ale 15  
Four Pillars Dry Gin, Australia | Mediterranean 12  
Four Pillars Bloody Shiraz, Australia | Indian 14

## **PREMIUM SOFT DRINKS**

**6**

Indian Tonic Water  
Flavoured Tonic  
Ginger Beer  
Ginger Ale

*\*Our colleagues can assist you with a special selection of tonics.*

## **SOFT DRINKS**

**5**

Coca-Cola  
Coke Zero  
Fanta Orange  
Ginger Ale  
Red Bull  
Sprite  
Soda Water

## **FRESH JUICES**

**5**

Orange  
Watermelon  
Pineapple  
Coconut

# Legendary Elephant Bar Nightcaps

## 12

Daily – 8pm till late

A complete Siem Reap exploration should always conclude with the perfect nightcap in the city's legendary Elephant Bar. Each nightcap is accompanied by locally crafted chocolate bonbons in partnership with Wat Chocolate.

### THE RUSTY NAIL

Scotch, Drambuie

### LA NONNA

Cognac V.S.O.P., Fernet branca, lemon peel

## THE STIRRED CAPS – AROMATIC AND RICH

### GOLD MANHATTAN

Cocchi Vermouth, Elephant Bar Gold Gin, Angostura bitters, served up or on ice

### BAROLO CHINATO NEGRONI

Cocchi Barolo Chinato, Elephant Bar Mekong dry gin, Campari, orange peel

## THE SHAKEN CAPS – TART AND TANGY

### CLASSIC SIDE CAR

Cognac V.S.O.P., Cointreau, Lime, sugar

### SIGNATURE ARMAGNAC SOUR

Château Laubade Armagnac V.S.O.P., honey syrup, lemon juice

## THE LIGHTER ONES – REFRESHING AND SWEET

### AMARETTO SOUR

Amaretto, lime, sugar syrup

### GREEN FIZZ

Green tea, white port, tonic water

# Elephant Bar Tapas

CRISP SPRING ROLLS (DF)	14
Wok fried carrot, taro, sweet potato, black mushroom, sesame & soy sauce rolled in crisp pastry, sweet chili & plum dipping sauce	
TRUFFLE FRIES (NF)(V)	11
Truffle, parmesan & salted shoestring fries with garlic aioli	
SALT COASTAL & PEPPER SQUID (NF) (DF)	12
Salt & pepper squid from coastal Cambodia with lime & Lok Lak mayonnaise	
FOIE GRAS TARTINE (NF)	16
Country style foie gras terrine toasted loaf, ginger guava compote & Kampot rouge peppercorns	
FRESH WATER LOBSTER & CHORIZO (P) (NF)	20
Pan seared fresh water lobster tails with grilled chorizo, sauce vierge and HAPPY + CO Farm cherry tomatoes	
IMPORTED CHEESE (V)	30
Boutique selection of fine cheese with house made grissini, lavoche, pickled fruits, guava ginger chutney & Mondulkiri honey	
LOCAL & EUROPEAN CHARCUTERIE (P) (DF)	30
Artisan selection of fine charcuteries with house made grissini, lavosh, toasted baguette, pickled fruits & guava ginger chutney	

(V) Vegetarian Dishes (P) Contains Pork (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 team.

All prices are quoted in US Dollars, subject to a 7% service charge and applicable government tax.