



MENU

STARTERS

15

Pumpkin Veloutè (V)(NF)

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

18

Goat Cheese (V)(GF)

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

17

Classic Caesar Salad (P)(NF)

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

Add Grilled Chicken Breast \$20

Add Garlic Prawns \$21

21

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

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

26

Roasted Angus Beef Tartine (NF)

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

27

Café Foie Gras Terrine

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

D'Angkor SIGNATURE

24

Smoked Salmon (NF)

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

23

D'Angkor Beef Burger (NF)

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

25

Char Kadoo Seafood (NF)(S)

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

BURGERS

25

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

22

Truffled Carbonara (P)(NF)

Smoked bacon, egg, truffled cream & parmesan

26

Angus Beef Bolognaise (NF)

Slow cooked Angus beef, roasted tomatoes, garlic & herbs

20

Khmer Curry

Khmer curry sauce, marinated chicken, local herb & spices

18

Rustic Tomato & Olive (V)(NF)

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

WRAPS & SANDWICHES

21

Spiced Chicken Curry Wrap

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

21

The Club Sandwich (P)(NF)

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

19

Roasted Tomato & Garlic Focaccia (V)(NF)

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

21

Cambodian Bánh Mì Baguette (P)

Freshly baked baguette, grilled chicken Amok, cucumber, pickled vegetables & shoestring fries

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

49

New Zealand Lamb Rack

40

Line Caught Seabass

33

(NF)(GF)

Norwegian Salmon

33

Corn Fed Chicken Breast

29

Kurobota Pork Chop (P)

35

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

Crisp Spring Rolls (DF)

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

Prawn & Green Mango Salad (DF)(GF)

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

*can be made vegetarian on request

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

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

Asian Fried Egg Noodles (DF)(NF)

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

*can be made vegetarian on request

13

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

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

*can be made vegetarian on request

14

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

18

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

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

Sweet & Sour Bar Fish (DF)(NF)

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

Green Peppercorn Beef (DF)(NF)

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

19

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

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

20

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

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

(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.



❖ SWEETS ❖

Fruit Consommé (DF)(V)(NF) 13
Seasonal fruit salsa & consommé, strawberries, citrus tuile, pineapple & mint sorbet

Coconut Crème Brûlée (V) 15
Whole baked young coconut crème brûlée, pandan crumble & fresh coconut

Apple & Guava crumble (V) 15
Baked apple & guava crumble, Mondulkiri spiced honey ice cream & vanilla sauce

Local Seasonal Fruits (DF)(GF)(V)(NF) 13
Lime & chili sugar

Banoffee Cheesecake (P) 15
Banana & toffee cheesecake, caramelised bananas, dark chocolate cookies & passionfruit sauce

Pineapple Tarte Tatin (V)(NF) 15
Pineapple Tarte Tatin, clotted cream, fresh pineapple & crisp

Mango Sticky Rice (DF)(NF)(GF)(V) 15
Ripe local mango, sticky rice infused with butterfly pea flower & pandan, coconut ice cream & crunchy yellow bean

Ice Cream (V) 5 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) 5 per scoop
*Passionfruit, Lychee, Strawberry, Mint & Pineapple, Coconut & Pandan, Roselle & Dragaonfruit, Battambang Orange, Singapore Sling*contains alcohol*

D'Angkor
SIGNATURE

20

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, Peppermint, Green, Finest Daarjeeling Jasmine

❖ BY GLASS SELECTION ❖

CHAMPAGNE

Pinot Noir / Chardonnay	28	140
Pol Roger		
Brut Reserve Epernay, France		

WHITE WINE

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

ROSÉ

Grenache Cinsault, Les Maitres	13	52
Vignerons St Tropez		
Cotes de Provence, France		

RED WINE

Mallbec, Susana Balbo “Crios”	13	52
Mendoza, Argentina		
Syrah & Grenache, Domaine Saint Etienne “ Les Albizzias”	15	60
AOP Cote du Rhone, France (Organic, Bio Dynamic)		
Pinot Noir, Radford Dale, “Vinum”	18	72
Stellenbosch, South Africa (Vegan)		

ALL DAY COCKTAIL

10

❖	Margarita	❖
	Daiquiri	
	Mai Tai	
	Mojito	
	Pina Colada	

“We all eat, and it would be sad waste of opportunity to eat badly”

Anna Thomas

SUSTAINABILITY

We are dedicated to sourcing local, organic, and sustainable produce to promote environmental well-being and deliver a memorable dining experience to our guests. Healthy and sustainable produce is provided through grass-fed meat, cage-free eggs, and local fish within Cambodia. Our coffee and tea options support local fair-trade partnerships with consumers by ensuring a more sustainable quality of life for all.

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❖ MINERAL WATER ❖

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 ❖

Hanuman Cambodian Lager	6
Tiger	6
Heineken	7
ABC Stout	7
ABC Reserve “Whisky Infused”	8

❖ FRESH FRUIT JUICES ❖

5

Coconut, Lime, Orange, Watermelon, Pineapple

❖ CHILLED JUICES ❖

4

Apple, Mango, Orange, Pineapple, Tomato

❖ COOL, BLENDED, SMOOTH ❖

8

Mango Lassi

Natural Yogurt, Mango

Raffles Tropical

Banana, Mango, Pineapple, Orange Juice

Camcogo

Coconut Milk, Mango, Vanilla, Natural Yogurt, Mango Juice, Pineapple Juice

Morning Lotus

Cucumber, Apple, Fresh Mint, Ginger

Angkor Sunrise

Carrot, Orange, Watermelon

Cucumber Fizz

Cucumber, Mint Leaves, Lime Juice, Sprite