



The
CONSERVATORY







THE RAFFLES FAME

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 **14** **(RAFFLES GRAND HOTEL D'ANGKOR)**

Kulen 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 FATALE **28** **(RAFFLES HOTE 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.

KIR ROYAL **28**

FRENCH 75 **28**

CLASSIC CHAMPAGNE COCKTAIL **28**

BELLINI **28**

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

HOT GOLD

Tequila, fresh lime juice, passion fruit puree

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.

BY GLASS SELECTION

CHAMPAGNE

Pinot Noir & Chardonnay **28 | 140**
Pol Roger
Brut Reserve Épernay, France

WHITE WINE

Pinot Grigio, Vigna Dogarina **13 | 52**
Friuli, Italy

Sauvignon Blanc, Allan Scott **15 | 60**
Malborough, New Zealand

Chardonnay, Petit Chablis, William Fèvre **18 | 72**
Burgundy, France

RED WINE

Malbec, Susana Balbo "Crios" **13 | 52**
Mendoza, Argentina

Syrah & Grenache, Domain Saint Etienne **15 | 60**
AOP Cote du Rhone, France
(Organic, Bio Dynamic)

Pinot Noir, Radford Dale, "Vinum" **18 | 72**
Stellenbosch, South Africa (Vegan)

ROSE WINE

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

BEER

Hanuman Cambodia Lager 6

Tiger 6

Heineken 7

ABC Stout 7

ABC Reserve "Whiskey Infused" 8

MOCKTAILS

8

RAFFLES TROPICAL

Banana, orange juice, pineapple juice, mango juice

HOT PAPAYA

Papaya, mango, pineapple, fresh ginger

BLOODY MARY

Tomato juice, lime juice, homemade bloody mary sauce

MOJITO

Lime juice, mint, sugar syrup, soda

PINEAPPLE ZING

Pineapple, grapefruit juice, ginger

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

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

5

FRESH JUICES

- Orange
- Pineapple
- Watermelon
- Coconut

5

MINERAL WATER

- Perrier 330ml
- Perrier 750ml
- Aqua Panna 500ml
- Aqua Panna 1,000ml
- San Pellegrino 500ml
- San Pellegrino 750ml

6
9
7
9
7
9

COFFEE & TEA SELECTION

- Coffee or Decaffeinated Coffee
- Americano/Long Black
- Macchiato
- Double Macchiato
- Double Espresso
- Cappuccino
- Cafe Latte
- Flat White
- Hot Chocolate

4
4
4
5
5
5
5
5
5





1872 CLIPPER TEA SELECTION

4

Classic English Breakfast, Timeless Earl Grey, Camomile, Peppermint, Ever Green, Finest Daarjeeling Jasmine

ICED COFFEE

5

ICED TEA

5

IRISH COFFEE

12

Jameson Irish Whiskey Coffee, with/without brown sugar, cream

ITALIAN COFFEE

12

Coffee, Amaretto, brown sugar, cream

CAFE ROYAL

12

Coffee, Brandy or Bourbon, cream

RUSSIAN COFFEE

12

Vodka, coffee, cream

FRENCH COFFEE

12

Coffee, Cointreau, with/without brown sugar, cream



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

EUROPE

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

AUSTRALIA & AMERICA

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





BOURBON COCKTAILS

NEAT OR AS OLD FASHIONED

10

DOMREY SPICED BOURBON

Nutmeg, Kulen 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



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





SINGLE MALTS

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



(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 service team.

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



GOURMET COLLECTION

STARTER

- Classic Caesar Salad (P)(NF)** **17**
Romaine lettuce, bacon bits, parmesan, white bread croutons, egg & classic caesar dressing
Add grilled chicken breast 20
Add garlic prawns 21
- Smoked Salmon (NF)** **24**
House smoked salmon, quail eggs, caper berries, small leaves, pickled cucumber & toasted baguette
- Fresh Rolls (DF)(GF)** **13**
Fresh capsicum, cucumber, tomato, & basil in style rice paper roll, lime fish sauce dressing
*can be made vegetarian on request
- Prawn & Green Mango Salad (DF)(GF)** **18**
Green mango salad with prawn, smoked Kes fish, roasted peanuts & lime
*can be made vegetarian on request
- 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
- Goat Cheese (V)(GF)** **18**
Baked Goat cheese, marinated baby beets , candied walnuts, apple & truffle balsamic
- Beetroot Tartare (NF)(V)(GF)** **16**
Diced beetroot tartare with pomelo, citrus salad, pomegranate, tzatziki sauce



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GOURMET COLLECTION

MAINS

The Burger (P)(NF) 25

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

Cambodian Banh Mi Baguette 21

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

Line Caught Seabass (NF)(GF) 33

Truffled mash potato, caper brown butter

Asian Fried Egg Noodles 20

Traditional wok fried yellow noodles with egg and choice of minced chicken, pork, prawn or vegetables
*can be made vegetarian on request

Feta cheese on Brown Rye Bread with Guacamole (NF)(V) 23

Feta cheese, avocado guacamole, grilled mushroom, Rye bread

Pan-Fried Tofu Teriyaki(DF)(NF)(V)(GF) 21

Tofu, teriyaki sauce, baby potatoes, crispy taro, rocket salad

Ravioli a la Provençale (V) 20

Ravioli filled with Ratatouille, Mediterranean vegetable ragout, and pesto basil sauce with Parmesan cheese



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GOURMET COLLECTION

SWEETS

- Local Seasonal Fruits (DF)(GF)(V)(NF)** **13**
Lime & chili sugar
- Banoffee Cheesecake** **15**
Banana & toffee cheesecake, caramelised bananas, dark chocolate cookies & passion fruit sauce
- 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



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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RAFFLES SIGNATURE AFTERNOON TEA

Raffles Local Khmer Tea

29

Local baguette, chicken, pork terrine, pickled vegetables, Coconut and spring onion rice pancakes, coconut sauce
Fresh vegetable spring roll, lime & chili dressing

Taro and sago coconut pudding
Palm sugar and coconut dumpling
Yellow bean cake

Glutinous roasted rice cake
Slow cooked local banana with palm sugar caramel

Fresh juice of the day
Seasonal Siem Reap fresh fruit

Raffles Signature High Tea

32

Cucumber & cream cheese sandwich on beetroot bread
Khmer curried egg on soft brioche
Smoked salmon tartine, tomato, horseradish & local leaves

Raffles Signature Berry Religieuse
Banoffee cheesecake
Passion fruit & white chocolate panna cotta
Opera cake
Mango frangipane tart

Traditional baked scones
Caramelised pumpkin scones
Pandan Madeleine
Local papaya jam, Strawberry Jam, Clotted Cream

**add a glass of Champagne to your Afternoon Tea experience*

Champagne Charles Mignon

15

Our colleagues can assist you with the complete Afternoon Tea menu.



