

LE ROYAL PREMIUM APPETIZERS

GIAVERI CAVIAR SELECTION

*Caviar is a delicacy consisting of salt-cured fish eggs
Coming from the “Acipensidae” family*

*Traditionally served condiments – egg yolk, chopped parsley, egg white, lemon
Freshly made whole meal blinis*

GIAVERI WHITE STURGEON <i>15 gr signature tin, traditional condiments</i>	60
GIAVERI SIBERIAN CLASSIC <i>15 gr signature tin, traditional condiments</i>	75
GIAVERI OSIETRA CLASSIC <i>15 gr signature tin, traditional condiments</i>	90

CANCALE FINES DE CLAIRE OYSTERS N°4

*Certified Pacific Oysters – also known as salt water “Bivalve Molluscs”
Fines de Claire N°4
Cancale, France*

Served as per your preference

FRESHLY SHUCKED <i>naturally served in brine on shaved ice with shallot vinegar sauce, lemon</i>	4 / pc
CLASSIC KILPATRICK <i>crisp bacon with Worcestershire sauce</i>	4 / pc
FLORENTINE MORNAY <i>baked spinach and béchamel sauce</i>	4 / pc
OYSTER “A LA ROYAL” <i>naturally served in brine and topped with Giaveri white sturgeon caviar</i>	10 / pc

(V) Vegetarian Dishes

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PREMIUM FOIE GRAS

PAN SEARED FOIE GRAS	21
<i>toasted forest chestnuts, pickled morels with crisp peppercorn lavosh</i>	
ROSTED FOIE GRAS	21
<i>coconut husk smoked duck breast, glazed rose-red rhubarb</i>	
PAN-FRIED FOIE GRAS	22
<i>grilled mango, courvoisier orange nage</i>	
FOIE GRAS TERRINE	23
<i>grappa poached pear, caramelized lemon and Iranian date mousse</i>	

INSPIRED TARTARE SELECTION - GUÉRIDON SERVICE

Raffles Hotel Le Royal is one of the only elite historical properties throughout Asia that continues to offer table side classical preparation of International dishes known as "Gueridon Service"

TUNA - OCEAN YELLOW FIN A GRADE	18
BEEF - AUSTRALIAN CATTLE GRAIN FED	18
SALMON - NORWEGIAN CLEAR WATER FARMED	18
BEEF - US ABERDEEN BLACK ANGUS TENDERLOIN	26

all served with traditional condiments

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STARTERS

BURGUNDIAN SNAILS “ESCARGOTS”	18
<i>baked in sweet garlic-fresh herb butter</i>	
DREDGED SCALLOPS	20
<i>truffle infused watermelon, citrus caviar</i>	
SPRING ASPARAGUS GREMOLATTA, CHARRED LEEK (V)	17
<i>Poached quail egg, sun blushed tomato</i>	
RAFFLES SMOKED SALMON (GUÉRIDON SERVICE)	18
<i>carved tableside with buckwheat blinis, traditional condiments</i>	

SOUPS

PARISIAN MUSHROOM CREAM SOUP (V)	12
<i>pressed avocado truffle oil</i>	
MEKONG LOBSTER BISQUE (GUÉRIDON SERVICE)	13
<i>silky finish with fresh “mekong river” lobster</i>	
MARGET RIVER DUCK CONSOMMÉ	13
<i>forrest wild berry foie gras ravioli</i>	
GARDEN ROASTED RICH TOMATO (V) (GUÉRIDON SERVICE)	12
<i>flambéed with Camus aged Cognac</i>	

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MAIN COURSES SERVED ON GUERIDON

DOVER SOLE <i>pan-fried with lemon butter, carefully deboned</i>	88
SALT CRUSTED SEA BASS (SERVES 2 PEOPLE) <i>accompanied with steamed potatoes, tomato thyme salsa</i>	58
CHATEAUBRIAND <i>US grade roasted Angus Beef tenderloin, classic béarnaise sauce, seasoned truffle vegetables</i>	68
AGED JAPANESE KOBE BEEF <i>served with your choice of side dish</i>	120

FROM THE GRILL

RAFFLES BUTCHER'S PRIME CUTS

US WAGYU BEEF TENDERLOIN – 200 GRAMS	68
US ANGUS BEEF TENDERLOIN – 200 GRAMS	62
AUSTRALIAN BEEF TENDERLOIN – 200 GRAMS	45
AUSTRALIAN BEEF STRIPLOIN – 200 GRAMS	35
NEW ZEALAND GRILLED LAMB CHOPS – 200 GRAMS	52

SAUCIER'S SELECTION

World renowned "Kampot pepper" - Fresh thyme vintage red wine - Wild forest mushroom

SIDE ACCOMPLIMENTS

*Arugula and water cress salad, pressed flaxseed dressing - Seasoned steamed broccoli, almond butter
Crisp green beans - Honey glazed pumpkin - White truffle potato purée - Gratin dauphinois*

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MAIN COURSES

POACHED OR GRILLED ATLANTIC SEA BASS	26
<i>lemon pesto molecular spaghetti, water lily sprouts</i>	
SEARED DUCK BREAST	28
<i>Mondulkiri province natural honey, lavender sweet potato</i>	
SPINACH, TOMME DE SAVOIE CHEESE RAVIOLI (V)	28
<i>premium blue cheese sauce with Parmigiano-Reggiano</i>	
TENDER 38 HOUR BRAISED AUSTRALIAN BEEF CHEEK	32
<i>micro aubergine, air potato</i>	
MEKONG LOBSTER	32
<i>simply grilled, fennel garlic chive nage, seasoned steamed vegetables</i>	
LIGHTY SKILLET NORWEGIAN SALMON	28
<i>potted vegetable lasagna</i>	
COCONUT HUSK SMOKED COD	32
<i>sprout nage, roasted sweet potato purée, thyme beet foam</i>	
FOREQUARTER LAMB SHANK	42
<i>Battambang cinnamon flavored, regional greens organic "Ibis" brown rice</i>	
MEDITERRANEAN SEAFOOD PARASOUPA	34
<i>baby octopus, scallops, prawns, seared cod riviera sun-blushed tomato broth</i>	

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GUÉRIDON TASTING MENU

3 courses – USD 48

Wine pairing – USD 28

4 courses – USD 60

Wine Pairing – USD 36

5 courses – USD 76

Wine Pairing – USD 44

MEKONG LOBSTER BISQUE

silky finish with fresh Mekong river lobster

Bruichladdish, Port Charlotte, Single Malt | or | Chardonnay, StoneFish, Australia

or

GARDEN ROASTED RICH TOMATO SOUP (V)

flambéed with Camus aged cognac

Camus Cognac VSOP | or | Pinot Noir, Villa Wolf, Germany



TARTARE

US Black Angus prime beef, condiments of your selection

Tempranillo, Marques de Riscal, Ribera Del Duero, Spain

or

RAFFLES SMOKED SALMON

with buckenheat blinis and traditional condiments

Chardonnay, William Fèvre Petit Chablis, Burgundy, France



SALT CRUSTED SEA BASS (SERVES 2 PEOPLE)

accompanied with steamed potatoes, tomato thyme salsa

Gavi, Bava, Cor de Chasse, Piemonte, Italy

or

AUSTRALIAN BEEF TENDERLOIN ROSSINI

sautéed goose liver, rosti potato, morel mushroom sauce

Cabernet Sauvignon, Merlot, Dourthe N°1, Bordeaux, France



CREPES SUZETTE

flambéed with Grand Marnier, vanilla pod ice-cream

Chateau De Laubade XO, Armagnac

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KHMER ROYAL CUISINE

TASTING MENU OR A LA CARTE

3 courses - 46
Wine Pairing - 28

4 courses - 58
Wine Pairing - 36

5 courses - 72
Wine Pairing - 44

NHOAM SVAY

*Ripened green mango, grilled scallops, roasted peanuts,
smoked dried fish, nuoc mam dressing*

or

PHLEAR TREY TONLE

Lime cured bar fish, chili, prabok sauce, fresh herbs

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SAMLOR MACHU M'NOAS

Sour fish soup, sweetened pineapple, regional herbs

or

SAMLOR L'PEOUV

Puok district pumpkin soup, fever grass cream, toasted coconut .

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CHIEN TREY DOMREY TEUK M'PEL TOM

Seared Kandal elephant fish, fresh snails, tamarind glaze

or

AMOK BANGKONG

*Cambodian National Dish
steamed Mekong lobster in young coconut shell*

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SAICH KO CHENGKAK

*Grilled beef lemongrass skewers, red ant eggs,
world renowned Kampot pepper sauce*

or

KARI SAICH MON

*Traditional Battambang chicken curry, fragrant Ibis organic
brown rice*

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BONG PAEM KHMER

A grand assortment of Khmer desserts

or

BAY DOMNERB SVAY

Kralan bamboo filled coconut sticky rice, pagoda sweet mango

16 - A la Carte

Zinfandel Rose, Beringer, U.S.A.

14 - A la Carte

Chardonnay, W. Fèvre Petit Chablis,
France

12 - A la Carte

Gavi, Bava Cor de Chasse, Italy or
Camus Cognac V.S.O.P.

10 - A la Carte

Chardonnay, STONEFISH, Australia or
Bruichladdish, Port Charlotte, Single Malt

22 - A la Carte

Gewurztraminer, Santa Digna, Chile

26 - A la Carte

Pinot Noir, Villa Wolf, Germany

28 - A la Carte

Cabernet Sauvignon, Katnook Estate,
Australia

24 - A la Carte

Tempranillo, Marques de Riscal, Spain

10 - A la Carte

10 - A la Carte

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JACQUELINE KENNEDY HERITAGE MENU

Served in Cambodia - 1967

5 courses – USD 90 including welcome Femme Fatale Cocktail

Wine pairing – USD 50

FEMME FATALE COCKTAIL

wild strawberry liqueur, cognac, Champagne



ASSORTED LETTUCE, AGED BALSAMIC DRESSING, CRISPY TAPENADE TOAST

salade du jardin, vinaigrette Balsamique, tartine de tapenade

Zinfandel Rosé, Beringer, California, United States of America



POULTRY CREAM SOUP

crème de volaille

Gavi, Bava, Cor de Chasse, Piemonte, Italy



PAN FRIED DUCK LIVER RISSOLE

rissole au foie gras

Chardonnay, William Fèvre, Petit Chablis, Burgundy, France



WILD MUSHROOMS STUFFED BEEF TENDERLOIN

médaille de bœuf aux champignons sauvages

Cabernet Sauvignon, Merlot, Dourthe N1, Bordeaux, France



VANILLA CREAM CARAMEL

crème renversée à la vanille

Chateau de Laubade, Armagnac XO



MIGNARDISES

Selection of finest Raffles Coffees and Teas

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DESSERTS

ROYAL CHOCOLATE FONDANT <i>yogurt and Kampot pepper ice cream</i>	12
LAYERED CLASSIC ITALIAN SEMIFREDDO <i>vanilla pod flavored, market mixed spices</i>	10
SELECTION OF FINE IMPORTED CHEESES WITH CONDIMENTS <i>(Gueridon Service)</i> <i>daily selected presented table side</i>	16
CRÊPES SUZETTE <i>(Guéridon Service)</i> <i>flambéed with Grand Marnier, vanilla ice cream</i>	12
DARK CHOCOLATE CYLINDER <i>mango syrah ganache, malt flakes, cocoa nib</i>	12
BAILEYS SOUFFLÉ <i>carefully baked, coffee cream flavored, rum raisin ice-cream</i>	13
AMARETTO DOUBLED BAKED CHEESE CAKE <i>blood orange gel, Kampot green pepper ice-cream</i>	11
COLD PINA COLADA CREAM CHEESE <i>panna cotta, passion nage</i>	10

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