

STARTERS

CHICKEN LIVER PARFAIT (Contains Pork) 
Grilled sourdough, spiced fig chutney 8

VICHYSOISE (Served hot or cold) 
Potato and spring leeks, truffle oil 8

CHARCUTERIE BOARD

Pickled vegetables, mustards, assorted olives
Small 12 Large 24

ESCARGOTS

Garlic butter, country bread, flatleaf parsley
6 pcs. 9 12 pcs. 16

FRENCH ONION SOUP AU GRATIN

Comté cheese crouton 9

OAK-SMOKED ATLANTIC SALMON

Fennel, apple & avocado salad 12

QUINOA SALAD

Beetroot, microgreens, flaxseed dressing 9

BEEF TARTARE

Traditional condiments
Starter 11 Main Course 18

FOIE GRAS TERRINE

Calvados poached apple, onion chutney, toasted brioche 15

LES POTS

CLASSIC BISTRO CASSEROLES

BEUF BOURGUIGNON 17

COQ-AU-RIESLING 15 

WILD MUSHROOM RAGOUT 14 

INCLUDES: Truffle mash potato, rural salad

SANDWICHES

1929 BURGER

Fresh potato fries, roasted sweet garlic aioli 15

CROQUE MONSIEUR

Gruyère cheese, torchon ham, Béchamel sauce 13

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LE PHNOM

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FARMED CUTS

AUSTRALIAN BLACK ANGUS RIB-EYE STEAK
300g 29

NEW ZEALAND LAMB LOIN
200g 26

BRAISED PORK BELLY
Lentil cassoulet 14

MULARD DUCK BREAST
Cointreau sauce 16

TAJIMA WAGYU BONE-ON TOMAHAWK 
1,500g, serves 3 to 4 people

Grade 6 - 98

Grade 9 - 218 PREMIUM

AUSTRALIAN PRIME FLANK STEAK 
200g 20

INCLUDES 1 SAUCE: Kampot pepper / Roquefort/
Lime salt & pepper dip / Mushroom/ Bearnaise

SIDES 5/PLATE

Baby potatoes crushed or roasted or mashed
BBQ cob of corn
Garlic spinach
Bistro green salad
Sautéed mushrooms

ESCALOPES

CHICKEN SCHNITZEL 
Spaetzle, parsley butter 19

ADD Pairing: Paulaner Weissbier 5

VEAL PAILLARD

Allumettes fries, Café de Paris butter 21

SIGNATURE SEAFOOD

LE PHNOM SEAFOOD TOWER

Oysters, scallops, blue swimmer crabs, mud crabs,
river prawns, tiger prawns, crayfish, ocean snails,
chili pickled octopus, peppered calamari
Medium (serves 2-3) 48
Large (serves 4-5) 88

ADD: Baerii caviar 20grs 48
"Comptoir du Caviar Paris - org. Poland"

SYDNEY ROCK OYSTERS

3/pc.

NATURAL — Shallot vinegar, chili dressing, condiments
KILPATRICK — Worcestershire sauce, bacon, baked

OCEAN CATCH

WHOLE SARDINES

Provençale tomatoes, marinated olives 10

ROASTED COD FILLET

Caramelized shallots 19

ATLANTIC SALMON

Preserved citrus couscous 18

RIVIERA TOMATO MUSSELS

Handcrafted potato fries

Small 14 Large 22

DOVER SOLE

300g, lemon butter, steamed baby potatoes 58

FROMAGE

INTERNATIONAL CHEESE SELECTION 8

VINTAGE PORT WINE PER GLASS 6

DESSERTS 7/PLATE

BAKED HONEYCOMB CHEESE CAKE

APRICOT & APPLE CRUMBLE

CHOCOLATE PRALINE TORTE

ELDERFLOWER-INFUSED FRUITS

SAMAI BABA-AU-RHUM, KAMPOT PEPPER ICE CREAM

WINES BY THE GLASS

	Taster 8cl	Glass 15cl	Carafe 25cl	Pot 46cl
White				
Chardonnay, Stonefish Australia, Margaret River	5	10	19	32
Sauvignon Blanc, Les Hauts de la Gaffelière France, Bordeaux	6	12	22	38
Grenache Blanc Vermentino, La Ciboise France, Lubéron	3.5	7	13	24
Rosé				
Malbec, Pigmentum France, Cahors	4	8	15	28
Red				
Merlot Cabernet, Chateau de Lavison France, Bordeaux	5	10	19	32
Grenache Syrah Mourvèdre, Rasteau, Chapoutier France, Rhône Valley	6	12	22	38
Nero d'Avola, Purato, Organic Sicily, Italy	5	10	19	32
Shiraz Cabernet Sauvignon, Shell Bay South Australia	3.5	7	13	24

FOLLOW US

 Le Phnom 1929 at Raffles Hotel Le Royal
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 facebook.com/le-phnom-1929

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PLEASE INFORM US OF ANY SPECIAL DIETARY REQUIREMENTS.
PRICES ARE IN US DOLLARS, INCLUSIVE OF TAXES AND SERVICE CHARGES.



Chef's Signatures



Vegetarian