

## TO SHARE

### CHARCUTERIE BOARD

Pickled vegetables, mustards, assorted olives 12

### FARM CHEESE SELECTION

Home baked crackers, nuts and jams 12

### FINES DE CLAIRE N3 OYSTERS

4/pc - Natural or Kilpatrick

### BAERII CAVIAR 20GRS

"Comptoir de Caviar Paris - org. Poland" 48

## STARTERS

### CHICKEN LIVER PARFAIT (Contains Pork)

Grilled sourdough, spiced fig chutney 8

### VICHYSOISE (Served hot or cold)

Potato and spring leeks, truffle oil 9

### WHOLE SARDINES

Provençale tomatoes, marinated olives 10

### ESCARGOTS

Garlic butter, country bread, flatleaf parsley  
6 pcs. 10 12 pcs. 17

### FRENCH ONION SOUP AU GRATIN

Comté cheese crouton 10

### OAK-SMOKED ATLANTIC SALMON

Fennel, apple & avocado salad 14

### QUINOA SALAD

Beetroot, microgreens, flaxseed dressing 9

### BEEF OR SALMON TARTARE

Traditional condiments 12

## LES POTS

### CLASSIC BISTRO CASSEROLES

BŒUF BOURGUIGNON 19

COQ-AU-RIESLING 17 

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

1929

## BUSINESS SET LUNCH

Monday - Friday

2-course - 18 | 3-course - 20

See our Menu Board

## GOURMET SET MENU

3-course - 30 | 4-course - 42 | 5-course - 55

Add Wine Pairing

3 glasses - 24 | 4 glasses - 32 | 5 glasses - 38

3 x FINES DE CLAIRE OYSTERS

Natural or Kilpatrick

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OAK SMOKED SALMON

Fennel, apple & avocado salad

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VICHYSOISE (Served hot or cold)

Potato and spring leeks, truffle oi

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BŒUF BOURGUIGNON

Truffle mash potato, rural salad

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BAKED HONEYCOMB CHEESE CAKE

## SIGNATURE 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) 78



## FARMED CUTS

AUSTRALIAN BLACK ANGUS RIB-EYE STEAK

300g 29

GRAIN FED LAMB RACK

200g 26

BACON WRAPPED PORK MIGNON

Carrot purée, sugar snaps, seeded mustard jus 14

CLASSIC DUCK COMFIT

Seasonned pulse 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 22

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

## ESCALOPES

CHICKEN SCHNITZEL 

Spaetzle, parsley butter 19

VEAL PAILLARD

Allumettes fries, Café de Paris butter 21

## OCEAN CATCH

ROASTED COD FILLET

Caramelized shallots 21

ATLANTIC SALMON

Preserved citrus couscous 19

YELLOW CURRY MUSSELS

Handcrafted potato fries

Small 14 Large 22

DOVER SOLE 

300g, lemon butter, steamed baby potatoes 58

## SIDES 6/PLATE

Baby potatoes - crushed, roasted or mashed

Allumettes fries

Garlic spinach

Bistro green salad

Sautéed mushrooms

## DESSERTS

BAKED HONEYCOMB CHEESE CAKE 9 

APRICOT & APPLE CRUMBLE 7

CHOCOLATE PRALINE TORTE 7

ELDERFLOWER-INFUSED FRUITS 7

SAMAI BABA-AU-RHUM, PEPPER ICE CREAM 7

## WINES BY THE GLASS

|                                                                                  | Taster<br>8cl | Glass<br>15cl | Carafe<br>25cl | Pot<br>46cl |
|----------------------------------------------------------------------------------|---------------|---------------|----------------|-------------|
| White                                                                            |               |               |                |             |
| Sylvaner, "Fleurette", G. Lorentz,<br>France, Alsace                             | 4             | 8             | 14             | 25          |
| Sauvignonc Blanc, Château Bonnet,<br>France, Bordeaux, Entre-Deux-Mers           | 7             | 14            | 24             | 40          |
| Chardonnay, "Les Deux Loups", Bouchard,<br>France, Burgundy, Côteaux Bourguignon | 5             | 10            | 18             | 32          |
| Rosé                                                                             |               |               |                |             |
| Shiraz, Stonefish<br>Australia, Margaret River                                   | 5             | 10            | 18             | 32          |
| Red                                                                              |               |               |                |             |
| Bordeaux Blend, Cheval Noir,<br>France, Bordeaux                                 | 6             | 12            | 22             | 38          |
| Cabernet Franc, « Petit Bourgeois »,<br>France, Loire Valley                     | 6             | 12            | 22             | 38          |
| Carignan, Mourvèdre, Château<br>Villenouvette,<br>France, Corbières              | 5             | 10            | 18             | 32          |
| Pinot Noir, "Les Deux Loups", Bouchard,<br>France, Burgundy, Côteaux Bourguignon | 5             | 10            | 18             | 32          |

## FOLLOW US

 Le Phnom 1929 at Raffles Hotel Le Royal  
92 Rukhak Vithei Daun Penh, Sangkat Wat Phnom,  
Phnom Penh, Cambodia

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 facebook.com/le-phnom-1929

 instagram.com/le\_phnom\_1929



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



Chef's Signatures



Vegetarian





# ឈុតអាហារពិសេសនៅឡីភ្នំ១៩២៩

Le Phnom is changing the way we brunch!

Available Daily | 11:30am - 9:00pm

## Butcher's Brunch

USD 188 nett - 4 to 6 people  
USD 80 nett for a bottle of SToNeFlisH Nero Cabernet Sauvignon

**CHARCUTERIE BOARD (1)**  
Pickled vegetables, mustards, assorted olives

**BEEF TARTARE (2)**  
Traditional condiments

**FOIE GRAS TERRINE (2)**  
Calvados poached apple, onion chutney, toasted brioche

**TAJIMA WAGYU BONE-ON TOMAHAWK (1) 1,500g**  
Crushed potatoes, garlic spinach, bistro green salad, sautéed mushroom  
Assorted sauces

**SAMAI BABA-AU-RHUM (2)**

## Farm & Sea Set Brunch

USD 238 nett - 4 to 6 people

**OAK-SMOKED ATLANTIC SALMON (2)**  
Fennel, apple & avocado salad

**LE PHNOM LARGE SEAFOOD TOWER (1)**  
Oysters, scallops, blue swimmer crabs, mud crabs, river prawns, tiger prawns, crayfish, ocean snails, chili pickled octopus, peppered calamari

**FOIE GRAS TERRINE (2)**  
Calvados poached apple, onion chutney, toasted brioche

**TAJIMA WAGYU BONE-ON TOMAHAWK (1) 1,500g**  
Crushed potatoes, garlic spinach, bistro green salad, sautéed mushroom, assorted sauces

**BAKED HONEYCOMB CHEESE CAKE**

## Garden's Brunch

USD 108 nett - 4 to 6 people

**VICHYSOISE (4) (Served hot or cold)**  
Potato and spring leeks, truffle oil

**QUINOA SALAD (2)**  
Beetroot, microgreens, flaxseed dressing

**WILD MUSHROOM RAGOUT (2)**  
Truffle mash potato, rural salad

**GARLIC SPINACH (2)**

**CRUSHED BABY POTATOES (2)**

**ELDERFLOWER-INFUSED FRUITS (2)**

## Beverage Packages

**USD 9 nett** - unlimited Santa Vitoria mineral waters, soft drinks, coffee and tea

**USD 30 nett** - unlimited wines (sparkling, white, red), local beers and soft drinks

**USD 8 nett** - a glass of Bloody Mary

**USD 88 nett** - a bottle of Dewar's 15yo

ADD CHEESE PLATTER - USD 20nett to any package above

For reservation, please contact T+855 23 981 888 or E dining.leroyal@raffles.com