

CHINESE SET MENUS

I

\$350++ PER TABLE



Selections of Three Chinese Cold Appetizers

គ្រឿងក្អែមបែបចិន

Poached Chicken, Sauce and Sesame | មាន់ចំហុយទឹកជ្រលក់ហ៊ីរនិងល្ង

Hot & Sour Seafood Soup | ស៊ុបគ្រឿងសមុទ្រជួរហ៊ីរ

Garlic Steamed Prawns | បង្កាច់ហុយខ្នឹមស

Braised Beef and Tofu Pudding, Sichuan Spicy Sauce | ខសាច់គោតៅហ្វឹកទឹកជ្រលក់ហ៊ីរបែបស៊ីឈួន

Steamed Sea Bass with Leek Soy Sauce

ត្រីឆ្អឹងចំហុយជាមួយទឹកស៊ីអ៊ីវ

Poached Vegetables and Chicken Broth | បន្លែស្រុះជាមួយទឹកស៊ុបមាន់

Yangzhou Fried Rice | បាយឆាយ៉ាងចូវ

Seasonal Fruits | ផ្លែឈើស្រស់តាមរដូវកាល

II

\$350++ PER TABLE



Chinese Appetizer | គ្រឿងក្អែមបែបចិន

(Chilled Marinated Mushrooms with Wood Fungus, Cucumber with Red Oil and Mashed Garlic, Assorted Pickles)

Traditional Cold Chicken with Ginger Sauce | មាន់ត្រជាក់ជាមួយទឹកជ្រលក់ខ្លី

Mushroom Conch Boiled Chicken Soup | ស៊ុបមាន់ជាមួយខ្យងសមុទ្រ

Celery Sautéed Crab in XO Sauce | សេឡើរីតាជាមួយសាច់ក្តាមនិងទឹកជ្រលក់អ៊ីចអូ

Braised Broccoli with Bamboo Fungus and Black Mushroom

ខផ្កាខាត់ណាខៀវជាមួយបណ្តុលឬស្សីនិងផ្សិតខ្មៅ

Deep-fried Sea Bass with Soy Sauce | ត្រីឆ្អឹងបំពងជាមួយទឹកស៊ីអ៊ីវ

Wok Fried Beef "Sichuan" Style | សាច់គោតៅបែបស៊ីឈួន

Yangzhou Fried Rice | បាយឆាយ៉ាងចូវ

Fresh Fruits | ផ្លែឈើស្រស់តាមរដូវកាល

Prices are exclusive of 7% service charge and 10% VAT



CHINESE SET MENUS

III

\$400++ PER TABLE



Khmer Appetizer | គ្រឿងភ្លែមបែបខ្មែរ

Oven Roasted Chicken with Fragrant Spicy Sauce | មាន់ដុតជាមួយទឹកជ្រលក់ហ៊ីរ

Seafood and Scallop Soup | ស៊ុបគ្រឿងសមុទ្រ

Deep-fried Prawns with Sesame and Lemon Sauce | បង្កាបំពងជាមួយទឹកក្រូចឆ្មារនិងល្ង

Braised Broccoli with Bamboo Fungus and Black Mushrooms

ខ្ពុតាតណាខៀវជាមួយបណ្តុលឬស្សីនិងផ្សិតខ្មៅ

Deep-fried Grouper Fish with Soy Sauce | ត្រីតុកកែបំពងជាមួយទឹកស៊ីអ៊ីវ

Pan-fried Beef (Chinese Style) | សាច់គោចៀនបែបចិន

Fried Rice with Shrimps and Golden Garlic | បាយឆាជាមួយបង្កា

Coconut Milk, Honey Melon and Sago | បង្អែមត្រសក់ស្រូវជាមួយសាកូនិងខ្លឹះដូង

IV

\$450++ PER TABLE



Khmer Appetizer | គ្រឿងភ្លែមបែបខ្មែរ

Traditional Cold Chicken with Ginger Sauce | មាន់ត្រជាក់ជាមួយទឹកជ្រលក់ខ្លី

Double Boiled Black Chicken and Ginseng Soup | ស៊ុបមាន់ខ្មៅជាមួយយិនស៊ិន

Deep-fried Prawns with Crispy Garlic | បង្កាបំពងខ្លឹមស

Teochew Marinated Whole Duck | ទាផាក់ឡូវបែបទាជីវ

Soy Sauce Steamed Tiger Grouper Fish | ត្រីតុកកែខ្លាចំហុយជាមួយទឹកស៊ីអ៊ីវ

Sautéed Diced Beef with Black Pepper | សាច់គោឆាជាមួយម្រេចខ្មៅ

Fried Egg Noodles, Chives and Sprouts | មីឆាជាមួយកាតាយនិងសណ្តែកបណ្តុះ

Mango Cream, Sago and Pomelo | បង្អែមស្វាយជាមួយសាកូនិងក្រូចផ្លែឆៃ

Prices are exclusive of 7% service charge and 10% VAT

CHINESE SET MENUS

V

\$550++ PER TABLE



Chinese Appetizer | គ្រឿងភ្លែមបែបចិន

Chilled Marinated Mushrooms, Wood Fungus, Cucumber with
Red Oil Mashed Garlic, Jelly Fish

Roasted Duck (Hong Kong style) | ទាខ្មែរហុងកុង

Braised Dried Seafood Soup with Top Shell | ស៊ីបខាប់គ្រឿងសមុទ្រជាមួយសាច់ខ្យងដូង

Minced Garlic Steamed River Lobsters
បង្កងទន្លេចំហុយខ្លឹមស

Braised Mushroom Duo with Top Shell and Broccoli
ផ្សិតខជាមួយខ្យងដូងនិងផ្កាខាត់ណាខៀវ

Minced Ginger and Soy Sauce Steamed Tiger Grouper Fish
ត្រីតុកកែខ្លាចំហុយជាមួយទឹកស៊ីអ៊ីនិងខ្លឹមច្រ្កាវ

Tom Yum Tiger Prawns | បង្កាតុងយ៉ា

Crab Meat Fried-rice | បាយឆាសាច់ក្តាម

Coconut Milk and Honey Melon with Sago Cream Caramel
បង្កែមត្រសក់ស្រូវជាមួយសាកូនិងខ្លឹមដូង

VI

\$650++ PER TABLE



Khmer Appetizer | គ្រឿងភ្លែមបែបខ្មែរ

Suckling Pig and Barbecue Platter | សាច់ជ្រូកខ្មែរនិងសាច់ខ្វៃចម្រុះ

Double Boiled Cordyceps Soup with Mushroom and Chicken | ស៊ីបមាន់ជាមួយផ្សិតចិន

Steamed River Lobsters Minced Garlic
បង្កងទន្លេចំហុយខ្លឹមស

Stir-fried Broccoli with Crab Meat Sauce | ឆាផ្កាខាត់ណាខៀវជាមួយសាច់ក្តាម

Steamed Soon Hock Fish with Minced Ginger in Soy Sauce
ត្រីដំរីចំហុយជាមួយទឹកស៊ីអ៊ីនិងខ្លឹមច្រ្កាវ

Chicken Sour Soup, Khmer Spices | ស្វាយជ្រូកសាច់មាន់

Yangzhou Fried-Rice | បាយឆាយ៉ាងចូវ

Coconut Milk and Honey Melon with Sago | បង្កែមត្រសក់ស្រូវជាមួយសាកូនិងខ្លឹមដូង

Prices are exclusive of 7% service charge and 10% VAT



CHINESE SET MENUS

VII

\$750++ PER TABLE



Khmer Appetizer | គ្រឿងភ្លែមបែបខ្មែរ

Suckling Pig and Barbecue Platter | សាច់ជ្រូកខ្ញែនិងសាច់ខ្វៃចម្រុះ

Double Boiled Fish Maw Soup with Baby Abalone | ស៊ុបក្រពះត្រីនិងកូនបារហ៊ី

Sautéed Pacific Clams with Asparagus | ឆាគ្រំសមុទ្រនិងទំពាំងបារាំង

Steamed River Lobsters with Garlic | បង្កងទន្លេចំហុយខ្លឹមស

Steamed Soon Hock Fish, Minced Ginger in Soy Sauce

ត្រីដំរីចំហុយជាមួយទឹកស៊ីអ៊ីវនិងខ្លឹមច្រូក

Tom Yum King Prawns | បង្កាតុងយ៉ាំ

Wok-fried Rice, Chinese Sausages wrapped in Lotus Leaf

បាយឆាសាច់ក្រកខ្ទប់ស្លឹកឈូក

Double Boiled Almond, Snow Fungus and Sweet Pear

បង្កែមអាល់ម៉ុងនិងផ្កាថ្មនិងផ្លែសារី

VIII

\$850++ PER TABLE



Khmer Appetizer | គ្រឿងភ្លែមបែបខ្មែរ

Roasted Whole Suckling Pig | សាច់ជ្រូកខ្ញែ

Double Boiled Abalone Soup with Seasonal Dried Deluxe Seafood

ស៊ុបបារហ៊ីពិសេស

Garlic Steamed River Lobsters

បង្កងទន្លេចំហុយខ្លឹមស

Braised Duo of Mushroom with Sea Cucumber

ផ្សិតខជាមួយលឿងសមុទ្រ

Steamed Soon Hock Fish, Minced Ginger in Soy Sauce

ត្រីដំរីចំហុយជាមួយទឹកស៊ីអ៊ីវនិងខ្លឹមច្រូក

Sautéed Angus Beef with Black Pepper | សាច់គោមកពីតំបន់អេងហ្គីសឆាជាមួយម្រេចខ្មៅ

Crab Meat and Conpoy Fried Rice | បាយឆាសាច់ក្រាមនិងស្ពាល់ឡបក្រៀម

Mango Cream with Sago | បង្កែមស្វាយជាមួយសាកូ

Prices are exclusive of 7% service charge and 10% VAT



LUXURIOUS SET MENUS

I

PREMIUM MENU PHOKEETHRA SKY | \$150++ PER PERSON



Curry Crab and Avocado Tartar, Emulsion Mango Pepper
Creamy Mushroom Soup and Black Truffle
Pan-seared Foie Gras with Exotic Fruit Chutney and Mango Sorbet
Steamed Cod Fish, Asparagus, Homemade Potato Gnocchi, Morel Emulsion
'Mille feuilles' White Chocolate Cream, Passion Fruit

PRESTIGE MENU PHOKEETHRA SKY | \$160++ PER PERSON



Shrimp Carpaccio with Black Truffle Dressing
Pumpkin Soup, Ginger Emulsion
Grilled River Prawns with Mushroom Risotto, Creamy Morel Sauce
Australian Angus Beef Tenderloin, Kampot Pepper Sauce
Diamond Mango Cheese Cake

LOBSTER MENU PHOKEETHRA SKY | \$200++ PER PERSON



Minestrone Lobster Soup, French Croissant Croutons
Lobster Tonnato with Fennel and Onion Pickle
Lobster Bolognese, Farm Egg and Chicken Truffle Sauce
Lobster Capellini, Ricotta, Dill & Morel Reduction
'Surf & Turf' Lobster and Wagyu Beef Tenderloin, Polenta, Artichokes and Thyme Sauce
Orange Chocolate Bar

Prices are exclusive of 7% service charge and 10% VAT

CAVIAR TAYLOR MADE | \$250++ PER PERSON



OYSTERS FINE DE CLAIRE D'OLERON N°3
Oscietra Caviar & Martini Jelly

SCALLOPS CARPACCIO
Beluga Caviar, Yuzu Vinaigrette and Beetroot Sprout

RIVER LOBSTER & CAVIAR
Slow Cooked Mekong Lobster, Beluga Caviar & Tuna-Truffle Sauce

COD FISH FILLET,
Milk, Rosemary, Taggiasca Olives, Potato and Caviar

ROASTED FRENCH PIGEON
Risotto, Pecorino Cheese & Oscietra Caviar

CHOCOLATE INDULGENCE
Vanilla Ice Cream

GOUT DE FRANCE | \$60++ PER PERSON



Foie Gras, Lobster and Truffle Parfait
Strawberry Vinaigrette

Tiger Grouper, Seared Squid, Baby Spinach & Kumquat
Pancetta Wrapped Lamb
Green Asparagus & Heirloom Tomato Flan
Grand Veneur Sauce

Or
Roasted Pigeon with Smoked Chinese Tea and Kampot Pepper
Vacherin Mont d' Or Soufflé

Dark Chocolate Truffle, Crème Anglaise
Perigord Black Truffle Ice-Cream

VEGETARIAN SET | \$45++ PER PERSON



Burrata Cheese and Caponata
Ricotta Porcini Cappelletti, Taleggio Sauce
Pumpkin Soup Truffle Soup, Sautéed Gnocchi
Vegetable Platter: Polenta, Artichokes, Mushrooms, Carrots, Shaved Fennel,
Polenta Crisps, and Zucchini
Chocolate Bar, Limoncello Gelato

Prices are exclusive of 7% service charge and 10% VAT



LUXURIOUS SET MENUS

II

FUSION FRENCH/CHINESE | \$75++ PER PERSON



Duck Foie Gras Terrine, Chilled Marinated Wood Fungus with Wasabi Sauce
Strawberry Vinaigrette

Black Chicken Soup with River Lobster Dim Sum

Steamed Cod Fish, Crispy Garlic, Baby Spinach & Green Asparagus,
Soy Sauce Emulsion

Smoked Chinese Tea, Roasted Pigeon
Green Cappelletti Pasta with Ricotta and Mushroom Porcini
or

Red Wine Beef Cheek and Black Angus Beef Tenderloin
Polenta, Rosemary, Red Wine Truffle Sauce

Dark Chocolate Truffle, Crème Anglaise
Périgord Black Truffle Ice-Cream

SO-LOBSTER, CAMBODIA RIVER LOBSTER \$85++ PER PERSON



AMUSE BOUCHE & GETTING STARTED
Minestrone Lobster Soup, French Croissant

FRESH & FABULOUS
Lobster 'Tonnato' Fennel and Onion Pickle

FARM & FLAVOR
Lobster 'Bolognese' with Farm Egg and Chicken Sauce

SEA & SUCCULENT
Lobster Cappeleni, Ricotta, Dill reduction

MEATY & HEARTY
Lobster & Beef Cheek Casserole, Polenta and Artichokes, Thyme Sauce

STICKY & SWEET
Orange Choco Bar, Ice-Cream Limoncello Gelato

Prices are exclusive of 7% service charge and 10% VAT

TRUFFLE | \$185++ PER PERSON



BURRATA

Black Truffle, Burrata Cheese & Sicilian Vegetable Caponata

RISOTTO

Black Truffle & Chicken Risotto, Thyme Reduction

SOUP

Pumpkin Soup, Black Truffle, Hazelnut and Ricotta Cheese Raviolini

COD FISH

Grilled Cod Fish, Green Pea Purée, Taggiasca Olives, Sun-dried Tomato, Truffle & Lemon Sauce

BEEF

Braised Beef Cheek, Polenta and Truffle, Red Wine Rosemary Reduction

CHEESE

Taleggio Cheese, Black Truffle, Fig & Mint Chutney

SWEET

Chocolate Hazelnut 'Budino' and Espresso Truffle Ice-Cream

CAVIAR | \$98++ PER PERSON



Vietnamese Caviar

French Fine de Clair Oysters & Martini Lemon Granité

Cold Spaghetti with Truffle Paste & Spring Onions

Italian Porcini Mushroom Cream Soup & Parsley Raviolini

Norwegian Grilled Salmon, Spicy Cauliflower Purée & Rosemary Stewed Artichoke

Capri Island Almond Chocolate Cake, Mascarpone Cream & Limoncello Jelly

FRENCH | \$65++ PER PERSON



AMUSE BOUCHE

Kep Red Mullet in Organic Bread Crust
Tamarind Condiments & Black Olives, Curcuma Oil

APPETIZER

Canadian Lobster, Sweet & Sour Turnips
Rosemary Tuile, Mondulkiri Honey Vinaigrette

MAIN COURSE

Slow Cooked Salmon with Pancetta, River Prawn Mousseline, Zucchini Bavarois
and Sauce Genevoise

DESSERT

Traditional Chocolate Fondant, Vanilla Ice-Cream

Prices are exclusive of 7% service charge and 10% VAT



PREMIUM WESTERN SET MENU

\$35++ PER PERSON FOR 3 COURSES

\$45++ PER PERSON FOR 4 COURSES

\$55++ PER PERSON FOR 5 COURSES

STARTERS



Organic Mixed Greens with Grilled Asparagus, Balsamic Vinaigrette

Beef Carpaccio with Tuscan Bean Salad, Balsamic Vinaigrette

Warm Goat Cheese and Spinach Strudel, Sweet Onion and Asparagus Salad

Charcoal-grilled Oyster 'Chinese style' Chili, Ginger and Garlic

Salmon Gravlax, Cucumber, Avocado, Radish

Dried Tomato and Goat Cheese Tatin, Rosemary, Honey Dressing

Prawn Tempura with Wasabi, Mayonnaise Sauce, Green Papaya Salad Crab Spring Rolls,
Spicy Ketchup

Sea Bass Tartar with Guacamole and Sesame Seeds

French Style 'Escargots' with Garlic Butter

Beetroot Carpaccio with Goat Cheese, Honey, Rosemary Dressing

SOUPS



Creamy Pumpkin Soup, Ginger Emulsion

Classic Minestrone Soup

Tomato and Pasta

Potato 'Parmentier' Soup with Creamy Leek Emulsion

Traditional Onion Soup

Prices are exclusive of 7% service charge and 10% VAT

MAIN COURSES

FISH



Pan-seared Sea Bass, Risotto Asparagus and Mushrooms
Sea Bass Fillet and Caponata
Seafood Pasta with Creamy Dill Sauce
Pan-fried Red Snapper, Ratatouille Tomato, Red Pepper, Summer Virgin Olive Oil
Salmon 'Soufflé' with White Wine Sauce, Sautéed Broccoli
Sautéed Red Mullet, Garden Vegetables, Maple Syrup Sauce

MEAT



Beef Bourguignon with Coquillettes Pasta Gratin
Home-style Lamb Casserole with Tomato, Carrots and Parsley
'Coq au vin', Stew with Red Wine, Potato Gratin and Garden Vegetables
Chicken Casserole, Olives with Polenta and Asparagus
Grilled Beef Steak with Sautéed Potatoes, Butter 'Café de Paris'
Duck Breast, Mashed Potato Purée and Vegetable Confit, Orange Sauce
Stewed Chicken, Pumpkin Purée, Gnocchi di Ricotta
and Mustard and Rosemary Sauce
Crispy Skin Pork Confit, Oriental Sauerkraut and Shitake Mushrooms
Sweet and Sour Sauce

DESSERT



Floating Island and Pink Pralines
Apple Tart with Vanilla Ice-Cream and Salted Caramel Sauce
Panna Cotta with Coconut Milk, Mango and Lime Compote
Vanilla Crème Brûlée with Banana Ice-Cream
Traditional 'Mille Feuille', White Chocolate Chantilly
Mango Cheese Cake, Speculoos Crumble
Lemon Meringue Tart
Chocolate Mousse and Hazelnut Praliné
Cream Caramel
Apple and Raisin Crumble Tart with Vanilla Ice-Cream
White Chocolate Cheese Cake
Macadamia Nut Chocolate Brownies with Coconut Ice-Cream

Prices are exclusive of 7% service charge and 10% VAT



PRESTIGE WESTERN SET MENU

\$65++ PER PERSON FOR 3 COURSES

\$75++ PER PERSON FOR 4 COURSES

\$85++ PER PERSON FOR 5 COURSES

STARTERS



Home-made Duck Liver Terrine with Exotic Fruit Chutney, Toasted Walnut Bread
Marinated Red Tuna in Soy Tataki, Green Apple and Avocado Salad, Wasabi Vinaigrette
Marinated Salmon in Olive Oil and Lemon, Cod Fish Cream and Caviar, Horseradish Sauce

Home-made Smoked Salmon, Sea Bass, Cauliflower and Oscietre Caviar
Rocamadour Goat Cheese Mousse, Dark Raisins, Thyme Shortbread, Mushroom and
Red Bell Pepper Coulis

Rustic Burrata, Tomato, Parma Ham

Vitello Tonnato, Cold Veal, Celery Salad and Tuna Sauce

Seared Scallops, Organic Tomato Tartar and Lemon Confit

Prawns with Cucumber Carpaccio, Goat Cheese Cream and Micro Salad

‘Trio of Seafood’ Salmon Tartar, Tuna Ceviche, Prawn

Salmon Tempura with Sesame Seeds and Guacamole

Candied Duck Foie Gras ‘Salt and Pepper’, Fruit Chutney

Curry Crab and Avocado, Emulsion, Mango Pepper

SOUPS



Duck Consommé with Foie Gras Ravioli

Creamy Pumpkin Soup, Ginger Emulsion

Lobster and Seafood Soup

Tom Yam Seafood Soup

Creamy Potato Soup, French Truffle

French Bouillabaisse with River Prawns (add \$10++)

Creamy Mushroom Soup & Pan-seared Foie Gras

MAIN COURSES

FISH



Pistachio Crusted Pan-seared Sea Bass, Mushroom Risotto, Lobster Emulsion

Khmer Lobster, Sour Prawn Congee, Yellow Bean and Tamarind Sauce

Black Cod Fish, Goat Cheese and Crusted Walnuts, Fresh Spinach and Smoked Lard Sauce

Prices are exclusive of 7% service charge and 10% VAT

Salmon Fillet Guazzetto, Capers and Olives, Tomato Sauce
 Roasted Salmon, Artichokes, Preserved Tomato, Piquillos
 Grilled Lobster, Sweet Potato Gratin, Seasonal Vegetables, Parisian Butter Sauce
 (add \$25++)
 Crispy Skin Pan-fried Mahi-Mahi, Sautéed Spinach and Tomato Concassé, Lobster Sauce
 Red Tuna Tataki, Ratatouille Nicoise, Butter Sauce
 Pan-seared River Prawns with Mushroom Risotto, Creamy Truffle Sauce
 ‘Surf and Turf’, Lobster, Beef Tenderloin, Polenta, Asparagus and Thyme Sauce
 Mahi-Mahi, Mango and Tomato Salsa, Fresh Cilantro, Sweet Coconut, Potato Gratin
 Sautéed Deep Sea Scallops, Carrot Purée with Tumeric, Ginger and Orange Juice Reduction
 Tuna Tataki, Sesame Seeds, Asparagus, Soba Noodles and Sesame Oil

MEAT



Grilled Australian Beef Fillet, Potato Gratin with Rosemary Wok Asparagus
 Kampot Pepper Sauce
 Provençal Crusted Lamb Chops, Sweet Garlic Jus
 ‘Cambodian’ Five-spices Duck Barbecue, Sweet Potato Gratin with Coconut Milk,
 Grilled Eggplant Ravioli and Kampot Green Pepper Corn Sauce
 Braised Beef Cheek, Pumpkin Purée, Asparagus Vol au Vent, Black Mushroom
 and Truffle Ravigote Sauce
 Red Wine Braised Beef Cheek, Duck Liver and Truffle
 Slow Cooked Lamb Rack with Mediterranean Spices, Pumpkin Purée and Truffle, Potato Gratin
 Angus Beef Fillet in Parma Ham Crust, Arugula Salad, Olive, Lemon and Anchovy
 Grilled Beef Sirloin, Potato Purée, Cherry Tomato, Spinach, Red Wine Jus
 Confit of Duck with Pan-fried Foie Gras, Soft Polenta and Baby Beets

DESSERT



New York Cheese Cake and Vanilla Ice-Cream
 Strawberry Mousse Cake with Passion Fruit Coulis
 Tiramisu and Ice-Cream
 Chocolate Indulgence with Raspberry Sorbet
 Chocolate Orange Brulée with Pistachio Ice-Cream
 Truffle Macaroon with Lime Cream, Fresh Strawberry
 Royalitine Chocolate ‘Guanaja’ Fresh Coconut Milk Sorbet
 Mango Cheese Cake with Speculos Crumble, Durian Sorbet

Prices are exclusive of 7% service charge and 10% VAT