



**LUNCH & DINNER MENU**



## VEGETARIAN MENU \$19

4 COURSE MENU BY OUR CHEF

# LUNCH & DINNER

## FRENCH OYSTERS

Oysters Fine De Claire \$5/pc | \$28/6pcs

### APPETIZERS

- Crab Dubarry** \$9  
*Cauliflower Soup with Kep Crab, Turmeric Oil*
- Pumpkin Soup** \$8  
*Onion and Pumpkin, Black Truffle Oil, Chive Sour Cream*
- Siem Reap Burrata Cheese** \$12  
*Grilled Tomato Salad, Roasted Beets, Basil Dressing*
- Kampot Pepper & Turmeric Squid** \$12  
*Sautéed Squid Kampot Pepper and Turmeric Oil, Marinated Vegetables with Kalamata Olives, Fennel Salad*
- Mekong River Lobster Salad** \$16  
*Avocado, Grapefruit*
- Potted Mackerel Rillettes** \$9  
*Fresh Cream, Rye Toast*
- Caesar Salad** \$8  
*Parmesan, Garlic, Anchovy Dressing with Chicken 11 with Prawns 12*
- Cobia Fish Tartar** \$8  
*Marinated with Cumbava Lemon, Herbs Salad*

### MAIN COURSES

- Pan - Seared Pomfret** \$16  
*Capers and Butter Sauce "Grenobloise Style", Croutons, Mashed Potatoes*
- Steamed Barramundi** \$12  
*Charred Cauliflower & Lime Purée, Black Olive Tuile, Sautéed Green Asparagus & Mushrooms*
- Farm Chicken Curry** \$15  
*Original Recipe from "La Coupole Paris", Jackie Kennedy's Favorite*
- "Kep" Sea Salt Red Mullet** \$16  
*Bell Pepper Ratatouille, Sautéed Spinach, Fennel Sauce*
- Herbs Roasted Lamb Chops** \$26  
*Ratatouille, Tomato Confit and Black Olives Jus*
- Australian Grass-Fed Beef Tenderloin** \$28  
*Kampot Fresh Pepper Sauce*
- Australian Beef Rib-Eye** \$26  
*Triple Peppercorn Brandy Butter, Potato Gratin, Garlic Rapini*



**\$27 PER SET**

One each per category

### APPETIZERS

- Siem Reap Burrata (497 Cal)** \$9  
*Grilled Tomato Salad, Roasted Beets, Basil Dressing*
- Gnoam Svay Khchei Trey Chhae (387 Cal)** \$10  
*Green Mango Salad with Marinated Lime-Kep Prawn*

### MAIN COURSES

- Fish Amok (420 Cal)** \$12  
*Fresh Ocean Fish, Lemongrass Curry, Fresh Coconut Milk, Steamed in Banana Leaf*
- Poulet Fermier au Curry, l'original** \$15  
*recette de la brasserie La Coupole Paris, Plat Préféré de Jackie Kennedy's (668 Cal)*  
*Farmed Chicken Curry - Original recipe from "La Coupole Paris" Jackie Kennedy's Favorite*

### DESSERT

- Fresh Fruit Platter (108 Cal)** \$6  
*Slices of fresh Seasonal Fruits*
- Pumpkin Custard (246 Cal)** \$5  
*Pumpkin, Milk, Coconut Milk, Egg, Palm Sugar*

Vegetarian Dish

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

Our Lamb and Beef are Halal-Certified

## CHARCUTERIES

Cured Meats Selection \$16

*Artisanal Mustard, Pickled Vegetables, Gherkins*

Pâté Français \$10

*Homemade French Pâté, Pork Rillettes, Artisanal Mustard, Gherkins, Radicchios*

Foie Gras de Canard au Torchon \$19

*Homemade Duck Foie-Gras Terrine, Exotic Fruits Jam, Toasted Baguette*

## KHMER CLASSICS

Nom Chienn Banle \$6

*Fried Vegetable Spring Rolls*

Gnoam Svay Kchei Trey Chhae \$10

*Green Mango Salad with Kep Prawns Marinated in Lime*

Amok \$12

*Fresh Ocean Fish, Lemongrass Curry, Fresh Coconut Milk, Steamed in Banana Leaf*

T'cha Kreoung Samot M'rec Kchey Kampot

*Stir-fried with Green Peppercorn*

**Kep Crab \$12     Squid \$8.5     Prawns \$10**

Sach Chrouk Prahok Ktess \$9

*Spicy Pork Dip, Rice Crackers, Tamarind Sauce, Mondulkiri Honey*

Bay Cha \$10

*Fried Rice, Battambang Sausage, Chicken or Beef, Kale, Egg*

Char Lok Lak \$12

*Sautéed Beef Tenderloin, Red Onions, Fried Egg, Lime-Black Pepper Sauce*

## SIDE DISHES \$5

Seasonal Market Vegetables

Green Asparagus

Green Beans, Garlic Butter

Ratatouille Provençale

Vegetable Stew

Mashed Potatoes

French Fries

## PASTA & RICE

River Lobster Tagliatelle \$25

*Flambéed with Brandy, Dill sauce*

Mushroom Risotto \$12

*Carnaroli Rice, Sautéed Mushrooms, Parmesan Cheese, Fine Herbs*

## SANDWICHES & BURGERS

*All served with French Fries or Salad*

Croque Monsieur ou Madame \$9

*Baked Ham & Cheese Sandwich, Béchamel Sauce, With or Without Fried Egg*

Panini Niçoise \$9

“Pan Bagnat” Style

*Tuna, Marinated Vegetables, Kalamata Olives, Hard Boiled Egg*

Triple Decker Turkey Club \$10

*Turkey Ham, Avocado, Bacon, Lettuce, Tomatoes, Rye Bread*

Quarter Pounder Beef Burger \$14

*250gr Beef Patty, Tomato Compote, Lettuce, Onions, Sesame Bun*

*\*Additional Treats: Bacon, Mushrooms, Onion Rings, Fried Egg, Cheddar Each \$1*

## DESSERT

Crème Brulée \$5

Molten Chocolate Cake \$8

Mille-Feuille \$5

Traditional Tarte Tatin \$5

*& Fresh Cream  
Roasted Apple Pie, Served warm*

Home-Made Ice Cream \$5

*2 Scoops*

 Vegetarian Dish

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

*Our Lamb and Beef are Halal-Certified*

## LOCAL AND IMPORTED BEERS

Heineken	\$5
Angkor	\$4.5
Cambodia	\$4.5
Tiger	\$5
Budweiser	\$5
Corona	\$5
Guinness Stout	\$6

## APERITIF \$6

Ricard, Campari & Soda, Vermouth Sweet or Dry

Kir Royal \$21

## WINES BY THE GLASS

### Champagne

Taittinger Brut Réserve \$20

Pitars, Prosecco "Gold" \$14  
Millesimato 2014

### Rosé Wine

"Gris Blanc", Gérard Bertrand \$8  
*Cinsault, Mourvedre, Syrah*

### White Wine

Bourgogne "Les Femelottes", \$11  
Domaine Chavy-Chouet  
*Chardonnay*

Pinot Grigio "Poderi Di Carlo" \$9  
Primosic

Sauvignon Blanc "Leon", \$9  
Domaine Fournier, France

### Red Wine

Bourgogne Père & Fils "La Vignée", \$11  
France  
*Pinot Noir*

Malbec Punta de Flechas, \$11  
Argentina  
*Malbec*

Chianti "Genesis", La Carraia, Italy \$10  
*Sangiovese*

Château Le Grand Verdus, \$9  
Bordeaux Supérieur  
*Merlot-Cabernet*

## PHNOM PENH SIGNATURE COCKTAILS \$10

(Exclusively from Premium Spirits made in Phnom Penh)

### Seekers Garden

*Seekers Mekong Dry Gin, Fresh Lime Juice, Pandan Syrup, Cucumber, Mint, Soda Water*

### Seekers White Negroni

*Seekers Mekong Dry Gin, Lillet Blanc, Suze*

### Spicy Samai Passion Mojito

*Samai Kampot Pepper Rum, Passion, Lime, Mint, Soda Water*

*Please do not hesitate to ask for our full spirits list*

## SOFT DRINKS \$4

Coke, Club Soda, Coke Zero, Fanta, Tonic Water, Ginger Ale, Sprite

## WATER

Lyon 500ml \$1.5  
Lyon 1500ml \$3

Kulen 500ml \$2  
Kulen 1500ml \$6

Fiji 330ml \$5  
Fiji 1000ml \$8

Perrier 330ml \$5  
Perrier 750ml \$8

Aqua Panna 500ml \$5  
Aqua Panna 750ml \$8

San Pellegrino 500ml \$6  
San Pellegrino 1000ml \$8

## FRESH JUICE

Cranberry, Apple \$4.5  
Orange, Pineapple, \$6  
Watermelon, Carrot

## COFFEE & TEA SELECTION \$4

Espresso, French Press, Caffe Latte, Caffe Mocha, Cappuccino

English Breakfast, Darjeeling, Peppermint, Jasmine, Camomille, Chun Mee

## FRAPPE \$6

Caramel Frappe Sour Banana Frappe  
Mocha Frappe Mango & Passion  
Cookie Frappe Strawberry Frappe



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