



FU LU ZU



香港註冊商標

THE
DIM SUM
COLLECTION



THE ORIGIN OF DIM SUM

The unique culinary art of “Dim Sum” originated in Ancient China many hundreds of years ago. According to some sources, the first Dim Sum was made around 2500 years ago as evident in the ancient poetry as well as music.

“Dim Sum” acts as a iconic delicacy in Cantonese society from Greater China Area to oversea Ethic Chinese community nowadays.

This unique culinary art commenced thousands of years ago. Those merchants and crews who travelled along the ancient Silk Road in or out of China would always require a shelter to take some rest before continuing their long-haul journey. In order to tackle the bloom of caravans, tea houses, bistros as well as restaurants opened along the roadside of southern China consequently. It was later discovered that tea aids digestion, teahouses owners began offering some mouthful, bite-sized snack as an accompaniment and thus Dim Sum was born during that time.



点心 DIM SUM BUSINESS LUNCH

12 USD PER CHILD UNDER 12 YEARS OLD

15 USD PER PERSON

MONDAY TO FRIDAY
FROM 11:30AM TO 2:30PM

*Prices are in USD, subject to
7% service charge and 10% VAT*



BUN



Cha-Siu-Bao

Steamed Barbecued Pork Bun, known as Cha-Siu-Bao in cantonese is a tiny steamed bun traditionally packed with slow cooked pork tenderloin. The sauce, the most fundamental and indispensable soul of the bun which is the rich combination of Hoisin and oyster sauce, rice vinegar, sesame seed oil, sugar and soya sauce. A must-try option of the art of "Yum-Cha".

B1 នំប៉័រសាស៊ីវ
Steamed Barbecued Pork Bun 3.8
蜜汁叉烧包

B2 នំប៉័រចំហុយស្អួល
សាច់ជ្រូកជាមួយស្លឹកខ្លឹម
Steamed Pork Bun with Spring Onion 3.8
葱香小肉包

B3 នំប៉័រចំហុយស្អួល
សាច់ជ្រូកជាមួយឆ្និត
Steamed Pork Bun with Mushroom 3.8
象形蘑菇包

Legend of Chinese Steamed Buns

The History of Chinese steamed buns may refer to Eastern Zhou Dynasty (711 B.C.) Chinese were already steaming, consuming fermented flour dough known as "Yi Food". Modern Buns were called "Barbarian's Head" according to Ming Dynasty Scholar Lang Ying since meat-stuffed buns nowadays were first utilized as a substitute of human heads for worshipping the gods in during the "Three Kingdom" Period (220-280 A.D.)

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S1 ជើងមាន់ចំហុយ ជាមួយស្បៀងខ្មៅ
Steamed Chicken Feet with Black Bean Sauce 3.8
豉汁蒸凤爪



S2 ឆ្អឹងជំនីជ្រូកចំហុយ ជាមួយស្បៀងខ្មៅ
Steamed Pork Ribs with Black Bean Sauce 3.8
豉汁蒸排骨



S3 ក្រពះជ្រូកចំហុយជាមួយម្រេចខ្មៅ
Steamed Pork Triple with Black Pepper Sauce 3.8
黑椒蒸猪肚

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Prawn Dumplings

One of the Pride of Cantonese Cuisine

If you would like to discover the art of Dim Sum, Shrimp Dumpling would be definitely a can-not-miss item among different kinds of Dim Sum.

A World-class Shrimp Dumpling consists of years and years of strength, technique and speciality of a Dim Sum Master.

Transparency of the the wrapper, variability of the shrimps, balance between thickness and chewiness, consistency of each wrinkle (at least 10), the presence of crescent shape are all sophisticated philosophy behind the art of Dim Sum



D1

ការចំហុយស្លួលបង្ហាជាមួយទំពាំង
Steamed Prawn Dumpling with Bamboo Shoot 3.8
 水晶鲜蝦饺



D2

ការចំហុយស្លួលបង្ហាជាមួយពោត
Steamed Prawn Dumpling with Corn 3.8
 鲜虾玉米饺



D3 ស៊ីវម៉ែចំហុយជាមួយគ្រីសមុទ្រក្រៀម
Steamed "Siew Mai" with Dry Scallop 3.8
 干蒸瑶柱烧卖



D4 ការចំហុយស្លួលបន្លែ
Steamed Vegetable Dumpling 3.8
 水晶蔬菜饺



D5 ការចំហុយស្លួលបង្ហាជាមួយទំពាំងបាវាំង និង គ្រីសមុទ្រ
Steamed Prawn Dumpling with Asparagus and Scallop 3.8
 芦笋带子饺



D6

ចាយ ចំហុយស្អុលបង្កា
Steamed Shrimp Spring Roll 3.8
鲍汁腐皮卷

Prices are in USD, subject to 7% service charge and 10% VAT



D7

នំចាក់ចុលចៀនជាមួយស្លឹក
គូឆាយ
Pan Fried Chinese Pancake with Chive 3.8
广式葱油饼

Prices are in USD, subject to 7% service charge and 10% VAT

D8

នំចាក់ចុលចៀន
ជាមួយសាច់ជ្រូក និង បង្កា
Pan Fried Corn Pancake with Pork and Shrimp 3.8
香煎玉米饼

Prices are in USD, subject to 7% service charge and 10% VAT



D9

នំប៉ាវសាស៊ីវចៀន
Pan Fried BBQ Pork Bun 3.8
生煎叉烧包



D10

ការចៀនស្លួលសាច់ជ្រូក
Pan Fried Pork Dumpling 3.8
香煎韭菜饺



D13

ការបំពងស្លួលបង្ហា
Deep Fried Shrimp Wonton 3.8
脆皮炸云吞



D11

នំពងទាជុត
Baked Egg Tart 3.8
酥皮蛋挞



D12

នំល្អងបំពង
Deep Fried Papaya Pastry 3.8
木瓜酥



D14

ចាយ បំពងស្លួលបង្ហា
Deep Fried Shrimp Spring Roll 3.8
海鲜春卷



C1

បបរសាច់ជ្រូកជាមួយពងទាខ្មៅ
Pork Congee with Preserved Egg 3.8
皮蛋瘦肉粥



C2

បបរសាច់មាន់ជាមួយគ្រីសមុទ្រក្រៀម
Chicken Congee with Dried Scallops 3.8
干贝鸡丝粥



R1

គុយទាវចំហុយរុំស្ករសាច់ជ្រូកសាស៊ីវ
Steamed Rice Roll with Barbeque Pork 3.8
叉烧滑肠粉

R2

គុយទាវចំហុយរុំស្ករ បង្កា និង ទំពាំងបារាំង
Steamed Rice Roll with Prawn and Asparagus 3.8
香滑鲜虾肠粉

R3

គុយទាវចំហុយរុំស្ករសាច់ជ្រូកជាមួយស្លឹកខ្ទឹម
Steamed Rice Roll with Minced Pork and Spring Onion 3.8
葱香猪肉肠粉





周末午餐

DIM SUM

**WEEKEND
BRUNCH**

**28 USD PER PERSON WITH
UNLIMITED HOUSE WINE,
BEER, SOFT DRINKS AND CHILLED JUICES**

**19.80 USD PER PERSON WITH
UNLIMITED TEA**

12 USD PER CHILD UNDER 12 YEARS OLD

**EVERY WEEKEND
FROM 10:30AM TO 2:30PM**

Prices are in USD, subject to 7% service charge and 10% VAT





RC1

មាន់បំពងខ្លីមស

Roasted Chicken with Garlic

脆皮蒜香鸡



S1

ស៊ុបគ្រឿងសមុទ្រជួរហ៊ីរ

Imperial Seafood Hot and Sour Soup 7.8

宫廷酸辣羹

S2

ស៊ុបប៉េងប៉ោះជាមួយពងទា

Tomato Egg Soup 6.8

番茄鸡蛋汤

S3

ស៊ុបពោត

Sweet Corn Soup 5.8

粟米羹



W1

ស៊ីបមីការ
Wonton Noodle Soup 6.8
云吞面

1000 Years Rendez-Vous between Wonton Soup

The History of Wonton can call back to more than 1000 years ago in ancient China. Each province of China has its own style and variation of Wonton including shape, size. Nonetheless, common ingredient range from minced pork, prawns, seafood.

The contemporary Wonton soup original from Canton during Ching Dynasty. Due to World War II, Wonton Noodle Soup was bought to Hong Kong along with immigrants from Canton and became widespread over the years in ethnic Chinese communities overseas.

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F1

បាយឆាយ៉ាងចូវ
“Yangzhou” Fried Rice 8.8
扬州炒饭

F2

បាយឆាគ្រឿងសមុទ្រ
Seafood Fried Rice 10.80
海鲜炒饭

F3

គុយទាវកាត់ឆាជាមួយសាច់គោ និង ស្លឹកខ្ចឹម
Sautéed Rice Noodle with Beef and Spring Onion 12.8
干炒牛河

Prices are in USD, subject to 7% service charge and 10% VAT



MC1
តៅហ៊ូខសាច់ជ្រូកចិញ្ចៀន
ជាមួយ ទឹកម្ទេស
Mapo Tofu 7.8
麻婆豆腐

MC2
តៅប៉េងប៉ោះជាមួយពងទា
Sautéed 6.8
Tomato and Egg
西红柿炒蛋

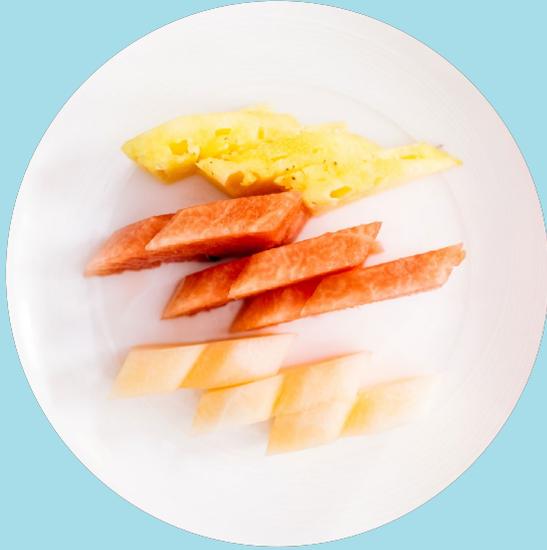


MC3
តៅខាត់ណាចិនជាមួយខ្ទឹមស
Sautéed Kale 6.8
with Garlic
蒜茸芥兰
MC4
តៅស្ពៃឆយស្កាំជាមួយខ្ទឹមស
Sautéed 6.8
Choy Sum with Garlic
蒜茸菜心

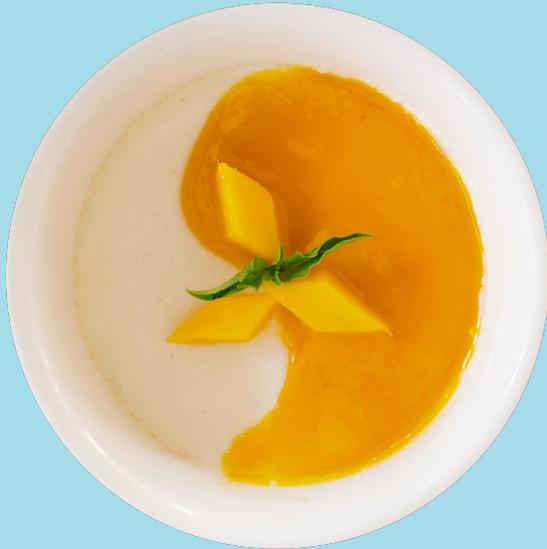


MC5
តៅត្រប់ជាមួយត្រីប្រៃ
Stuffy 6.8
Eggplant with
Salty Fish
咸鱼茄子煲





F1 ផ្លែឈើស្រស់
Fruit Platter 3.8
水果拼盘



F2 បង្ហែមចាហួយស្វាយជាមួយ
ទឹកដោះគោ
Frozen Milk 5.8
with Mango
Cream
芒果双皮奶



F3
បង្ហែមស្វាយជាមួយសាកូ និងក្រូចច្រូង
Chilled Mango Cream 3.8
with Sago and Pomelo
杨汁甘露

F4
បង្ហែមត្រចៀកកណ្តុរ ស ជាមួយទឹកផ្លែសារី
Stewed White Fungus, 5.8
Snow Pear Soup
雪梨银耳汤



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