




















OCEAN










STARTERS

Crab & Avocado Roll   	20
seasoned crab meat, salmon roe, orange pearls & lime	
Goat Cheese Bruschetta 	18
rye bread toast, vanilla tropical fruit compote & nuts	
The Tiradito   	15
thinly sliced fish, cucumber salad, orange, sesame oil, Kampot pepper & shallot-lemon dressing	
Salmon Poke  	20
ponzu, avocado, caramel sesame seeds, salmon roe	
Beef Carpaccio  	18
Truffle aioli, aged parmesan, capers, Kampot pepper & rocket leaves	

SOUPS

Spiced Pumpkin Soup   	12
sauteed scallops, crispy bacon, crouton & herbal oil	
Seafood Bisque    ed, mixed prawn, crab meat, nut breadsticks & herbal oil	16
Beef Velouté  	15
crispy mushroom wonton, roasted beef, sour cream & truffle oil	

MAIN MEAT & POULTRY












Chicken Roulade  	22
stuffed with spinach, bacon, and mozzarella, sweet potato puree, sautéed vegetables & Madeira Jus	
Slow Cooked Pork Tenderloin 	28
parmesan potato croquette, romesco sauce, caramelized apple, crackling & jus	
Roasted Prime Beef Tenderloin  	45
mushroom risotto, asparagus salad, baby carrot, broccolini, parmesan & black truffle Jus	
Grilled Lamb Chops 	45
roasted potato, green peas, mixed mushroom & port Jus	
Braised Beef Cheeks  	30
cooked with vegetables in own jus, served with mashed potatoes	
Duck Magret 	22
fried polenta, roasted mushrooms, and passion fruit reduction	






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FISH & SEAFOOD

Catch Of the Day   	22
pan-fried fish fillet, cherry tomato, mushroom, zucchini, eggplant & scallion sauce	
Bourbon Glazed Salmon 	29
salmon steak, marinated with bourbon, sesame seeds, asparagus, broccoli & edamame	
Grill Koh Rong Prawns  	25
garlic butter sauce, broccolini, cherry tomato & potatoes	
Seafood Risotto  	25
creamy arborio rice, prawns, squid, scallops, cherry tomato & parmesan	
Mix Seafood Platter (2)   	55
seared fish, prawns, squid, crab, garden vegetables, and a trio of sauces -garlic butter, Tamarind & Koh Kong dressing	

PASTA SELECTION

Homemade Prawn Tortellini 	22
saffron cream, pancetta, green peas & cherry tomato & parsley	
Spiced Chorizo & Chicken 	18
Rigatoni pasta with tomato, basil & sour cream	
Spaghetti A La Putanesca 	18
anchovies, kalamata olives, cherry tomato, capers & parsley	

VEGETARIAN

Green Gazpacho     	10
avocado, green apple, spinach, cucumber, basil, coriander & croutons	
Tomato Tartare   	12
shallot, capers, jerkens, ciboulette & ciabatta toast	
Corn Soup Velouté   	10
creamy sautéed corn, pastis, herbal oil & crostini	
Carrot Pappardelle   	15
seasoned lentil cake, olives, sweet corn, basil & marinara sauce	
Crispy Veggie Cake     	15
Sweet potato puree mixed with oats and chickpea patty.	
Beetroot Carpaccio  	12
olive oil, orange wedges, feta cheese, caramelized cashew nuts & rucola	













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TASTE OF CAMBODIA










STARTERS

- Fresh Pomelo Salad     14
bean sprouts, bell peppers, avocado, green mango & Khmer dressing
- Khmer Mango Salad   15
prawn, basil, carrot, tomato, roasted peanuts, garden herbs & Khmer dressing
- Chargrill Beef Salad   15
organic leaves, fried shallots, garlic, capsicum, onion & chili-lime dressing
- Salmon Papaya Salad   20
green papaya, basil, carrot, tomato, peanuts with shrimp paste & Khmer dressing

SOUPS

- Chicken Lime Soup    12
clear broth, white mushroom, lotus seeds & kaffir lime
- Hot & Sour Beef Soup   15
Khmer spiced broth, coconut milk, morning glory, hot basil & tamarind juice.

MAIN DISHES
















- Koh Rong Fish   22
catch of the day, king mushroom, broccoli, lemongrass gravy
- Khmer Aroma Salmon Steak   29
caramelized with lemongrass sauce, brown rice & mango salad
- Trob Dot Jamouy Sach Jrouk   22
baked eggplant, Khmer minced pork & steamed rice
- Samlor Kari Khmer 2  
chicken curry, local vegetables, peanuts, served with rice or bread
- Surf & Turf Khmer Taste (2) 
fish amok, beef Lok Lak, chicken curry & steamed rice



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ASIAN DELIGHTS

- Fresh Summer Rolls   15
steamed prawns, rice noodles, saw leaf, cucumber, carrot & lime-chili deep
- Deep Fried Spring Rolls    15
sautéed vegetable mix & sweet chili deep
- Satay Skewers   15
chicken or beef, with galangal aroma, local spices & green papaya coleslaw
- Tom Yam Soup    17
prawns, tomato, mushroom, coconut cream, chili, galangal, lime juice
- Chicken Green Curry    20
bamboo, baby corn, eggplant, green beans & jasmine rice
- Phat Kaphrao   22
stir-fried minced pork, hot basil, long beans, red chili & fried egg

DESSERT

- Chocolate Fondant 14
70% dark chocolate, vanilla, tropical fruit compote, salty caramel cashew nut ice cream
- Tropical Pavlova fresh mango, pineapple & passion fruit sorbet with a touch of vanilla, creamy 12
- White Chocolate Cheesecake 15
orange gel, almond nut, and pendent & pistachio ice cream
- Tropical Fruit Plate, with Coconut Sorbet 12
- Homemade Ice Cream or Sorbet (2 Scoops) 6
Ice Cream - vanilla, chocolate, strawberry, mango, pistachio, pandan & pistachio
Sorbet - coconut, passion fruit, mango



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