

FOOD ALLERGY INFORMATION

Some of our food contain allergens, please contact us for more information and let us know if you have any allergies or special dietary requirements. Certain dishes and beverages may contain one or more of the 15 allergens designated by EU Regulation No. 1169/2011.



THE DESIGNATED ALLERGENS AND PRODUCTS THEREOF ARE:

- (1) Cereals containing gluten
- (2) Crustaceans
- (3) Eggs
- (4) Fish
- (5) Peanuts
- (6) Soybeans
- (7) Milk
- (8) Nuts
- (9) Celery
- (10) Mustard
- (11) Sesame seeds
- (12) Sulphur dioxide and sulphites
- (13) Lupin beans
- (14) Molluscs
- (15) Suitable for vegetarians

STARTERS

	KAMPONG SOM BURRATA DI BUFALA ^{7, 8, 15}	12
	Tomato, rucola, kalamata olives, pesto genovese	
	HERB GARDEN SALAD ¹⁵	10
	Green leaves, basil, mint, cherry tomato, baby vegetables, extra virgin olive, passion sauce	
	FRESH SEA BASS CEVICHE WITH CRISPY GARLIC ^{1, 4}	14
	Recapte flatbread, eggplant, sweet pepper, shallot, rocket	
	CRISPY SOFT SHELL CRAB ^{1, 2, 7}	12
	Guacamole, sundried tomato, Khmer pickle, edamame bean	
	CRISPY TIGER PRAWN WITH AMOK SAUCE ^{1, 2, 3, 6, 14}	14
	Papaya salad, avocado, cherry tomato	
	KAMPOT PEPPER MARINATED SALMON ^{4, 7}	14
	Lemongrass, sour cream, sesame seeds, orange and passion sauce	
	SCALLOP IKURA ^{4, 14}	14
	Capsicum puree, tomato salsa, sautéed spinach, bacon	
	SAUTÉED BLACK QUINOA ^{6, 15}	14
	Avocado & spinach salad, asparagus, baby corn, baby carrot, lemon	
	PAN-FRIED FOIE GRAS ^{1, 7, 8, 9}	16
	Mixed fruits compote, pandan crepe, caramelized apple, sunflower seeds granola	
	FRESH OYSTER (6PCS) ^{12, 14}	18
	Mignonette, tabasco & lemon	
	CAVIAR (15G) ^{1, 3, 4, 7}	80
	Crepe, white egg, lime, shallot, spring onion and sour cream	

SOUPS

	TONLE SAP BOUILLABAISSSE ^{2, 4, 9, 12, 14}	12
	Sea bass, scallop, prawn, tamarind, fresh turmeric, coconut cream, lobster bisque, sombai wine	
	BATTAMBONG CHILLED MANGO & PUMPKIN SOUP ^{9, 11}	10
	Coconut cream, sesame seeds and herbs	
	ONION SOUP ^{1, 7, 9, 12}	10
	Holland onion, garlic, sherry, parmesan cheese, gouda cheese, butter and parsley	
	MUSHROOM TRUFFLE SOUP ^{1, 7, 9, 15}	12
	Oyster mushroom, straw mushroom, shiitake mushroom	


MAIN COURSES

	CHARCOAL GRILLED WAGYU RIB EYE (150g) ^{1, 7, 9, 12}	50
	Roasted potato, asparagus, pumpkin, braised shallot, carrot and Kampot pepper sauce	
	ADD foie gras	10
	CHARCOAL GRILLED ANGUS BEEF TENDERLION (170g) ^{1, 7, 9, 12}	40
	Mashed potato, trio of mushroom, asparagus, carrot and creamy truffle sauce	
	ROASTED LAMB RACK IN WOOD FIRED OVEN (200g) ^{7, 9, 10, 12}	25
	Pan-fried baby potato with white wine, seasonal vegetables, mustard sauce, honey garlic	
	ADD foie gras	10
	CLASSIC OXTAIL ^{1, 7, 9, 12}	20
	Asparagus, carrot, celery, zucchini and broccoli	
	DUCK BREAST ^{6, 14}	20
	Lemongrass marinated, mashed sweet potato, asparagus, bok choy, passion fruit sauce	
	ROASTED CHICKEN BREAST ^{7, 12}	20
	Mashed potato, mushroom, carrot, broccoli and morel sauce	
	MEKONG GIANT PRAWN WITH SCALLOP ^{2, 6, 9, 14}	25
	Khmer risotto, morning glory, edamame bean, cherry tomato	
	GRILLED SEA BASS	25
	Seasonal vegetables and lemon	
	PAN FRIED SALMON ^{2, 4, 7}	25
	Roasted pumpkin purée, leek, asparagus, sundried tomato, Khmer curry sauce	


SELECTIONS OF CHATEAUBRIAND

	GRILLED TOMAHAWK (1kg) ^{1, 3, 7, 12}	<i>with a bottle of wine</i> 150	120
	Roasted baby potato or truffle mashed potato, grilled vegetables, mushroom		
	Béarnaise sauce, Kampot pepper dip, truffle cream sauce		
	ADD foie gras	10	
	<i>MERLOT-CABERNET SAUVIGNON, DOURTHE N.1, Bordeaux, France</i>		
	LAMB RACK (1.2kg) ^{1, 3, 7, 12}	<i>with a bottle of wine</i> 120	100
	Roasted potato or Kampot pepper mashed potato, grilled vegetables, honey garlic		
	Béarnaise sauce, pepper sauce, mustard sauce		
	ADD foie gras	10	
	<i>MERLOT-CABERNET SAUVIGNON, DOURTHE N.1, Bordeaux, France</i>		
	GRILLED SPRING WHOLE CHICKEN (1.5kg) ^{1, 4, 6, 7, 12}		50
	Roasted potato or mashed potato, grilled asparagus, mushroom, tomato,		
	Creamy morel sauce, Koh Kong sauce, barbeque sauce		

COMFORTS

 ANGKOR BURGER ^{1, 3, 7, 11}	30
Foie gras, white sesame ash bread, black angus rib eye, gruyere cheese, smoked bacon chili mayonnaise, Kampot pepper sauce, served with salad and French fries	
CLASSIC BURGER ^{1, 3, 7, 11}	20
Short rib black angus, gruyere cheese, smoked bacon, BBQ sauce salad bowl, French fries	
BELMOND CLUB SANWICH ^{1, 3, 7}	18
Corn fed chicken breast, fried egg, smoked bacon, romaine lettuce, tomato, French fries	
GUA BAO ^{1, 6, 4}	15
Hoisin pulled pork & pork belly, coleslaw, watercress and radish salad, taro chips	

PIZZAS

MARGARITA ^{1, 7, 9, 15}	15
Mozzarella cheese, pomodoro sauce, basil	
SPINATTA ^{1, 7, 8, 9, 15}	15
Spinach, mozzarella cheese, homemade ricotta, walnut pomodoro sauce	
PARMA HAM ^{1, 7, 9}	18
Cured parma ham, mozzarella cheese, parmigiana, rocket leaves, pomodoro sauce	
MUSHROOM TRUFFLE ^{1, 7, 9, 15}	18
Mozzarella cheese, wild mushrooms, rocket leaves, pomodoro sauce	
PEPPERONI PIZZA ^{1, 7, 9}	18
Tomato sauce, mozzarella cheese, sundried tomato, barbeque sauce	
 TETRALOGY OF CHEESE ^{1, 7, 9, 15}	18
Mozzarella cheese, blue cheese, cheddar cheese, parmesan cheese, green apple, onion and Kampot pepper	

NOODLES AND PASTAS

SPICY PRAWN AGLIO OLIO ^{1, 7, 8, 12}	18
Spaghetti, tiger prawn, chili, parmesan cheese, pesto, arugula	
WOK FRIED CHICKEN & HOT BASIL ^{5, 6, 9, 14}	15
Chicken breast, rice noodle, red chili, lemongrass, roasted peanut	
WOK FRIED CAMBODIA VEGETABLES ^{6, 15}	15
Broccoli, carrot, capsicum, zucchini, wild mushroom, bok choy, tomato, spinach, steamed rice	
CARBONARA ^{1, 3, 7, 12}	15
Spaghetti, bacon, white wine, egg, parmesan cheese, butter, cream, parsley	
BOLOGNESE ^{1, 7, 15}	15
Spaghetti, angus beef, parmesan cheese, tomato sauce	
ARRABIATA ^{1, 7, 8, 12}	15
Spaghetti, green & red capsicum, mushroom, onion, chili, tomato sauce	

DESSERTS

PASSION PARFAIT ^{3, 7, 15} Orange salsa	7
TRADITIONAL CRÈME BRÛLÉE ^{3, 7, 15} Passion sorbet	7
MILLE FEUILLE Puff pastry, almond lemon cream, chocolate ice cream	7
HOME-MADE ICE CREAMS AND SORBETS (3 scoops) Ice creams: Vanilla, Chocolate, Ginger, Orange & Grand Marnier, Caramel & Fleur de sec ^{3, 7, 15} Sorbets: Coconut, Mango, Passion, Pineapple, Strawberry, Kaffir lime & Kampot pepper ¹⁵	7
LEMON TIRAMISU ^{1, 3, 7, 15} Kaffir lime and Kampot pepper sorbet, chocolate sauce	8
STRAWBERRY SOUP ^{3, 7, 15} Tartar, basil, balsamic, bourbon vanilla ice cream	8
MANGO AND BLACK STICKY RICE ¹⁵ Lime sorbet, coconut	8
CHOCOLATE TARTELETTE ^{3, 7, 15} Chocolate ganache, passion fruit sherbet, caramelized walnut	8

COCKTAILS

BELMOND BELLINI	15
Fresh white peach, prosecco, sugar syrup, lime juice	
APEROL SPRITZ	15
Aperol, prosecco, soda water,	
GREEN MEKONG RIVER	12
Seeker gin, lime juice, sugar syrup, basil leaf, white egg	
MOJITO	10
White rum, lime juice, white sugar, fresh mint, soda water	
KHMER MOJITO	10
Brown sugar, lime juice, lemongrass, white rum, soda	
SINGAPORE SLING	8
Gin, cointreau, cherry brandy, Benedictine, grenadine syrup, pineapple juice angostura bitter	
BASIL TRANCE	7
Fresh basil, vodka, cranberry, passion fruit, lime juice	
LONG ISLAND ICED TEA	7
Gin, vodka, tequila, white rum, cointreau, lime juice, sugar syrup top with coke	
THOM COLINS	7
Gordon gin, lime juice, sugar syrup top with soda water	
ASIAN PERSUASION	7
Gin, lime juice, green tea syrup, lime leaf, coriander topped with soda	
LEMON DROP	7
Absolute citron, lime juice, sugar syrup	
SMOOTHIES & MOCKTAILS	
PINEAPPLE, CARROT & GINGER JUICE	6
One of the best natural cures for an upset stomach and indigestion	
ANGKOR GREEN FOREST	6
Mango, apple, orange juice flavored with lime juice & mint syrup	
SILHOUETTE	6
Mango and passion fruit blended with ice and dragon fruit	
BANANA HONEY PLAST	6
Banana, fresh milk, yoghurt and Belmond honey	
TROPICAL FRUIT SHAKE	6
Mango, banana, passion fruit, coconut milk	
MINT & MELON COOLER	6
Honeydew melon, mint, lime juice, sugar syrup	

VODKA

FINLANDIA (Finland)	6
IMPERIAL (Russia)	10
GREY GOOSE (France)	10
BELVEDERE (Poland)	10
BELUGA (Russia)	12

RUM

BACARDI (Cuba)	6
HAVANA CLUB (Cuba)	6
FLOR DE CANA 7 YEARS (Nicaragua)	7
SAMAI (Cambodia)	7
CLEMENT BARREL SELECT (Martinique)	8
FLOR DE CANA 18 YEARS (Nicaragua)	13
RHUM J.M X.O (Martinique)	18

GIN

BOMBAY SAPPHIRE (England)	7
TANQUERAY (England)	8
G'VINE FLORAISON (France)	10
HENDRICK'S (Scotland)	10
MARTIN MILLER'S (England & Iceland)	10
SEEKERS MEKONG (Cambodia)	10
UNGAVA (Canada)	10

TEQUILA

JOSE CUERVO SILVER	6
JOSE CUERVO GOLD	6
1800 REPOSADO	10
PATRON SILVER	12

SINGLE MALT

GLENFIDDICH 12 YEARS	8
BOWMORE 12 YEARS	10
GLENKINCHIE 12 YEARS	10

BOURBON & WHISKIES

JIM BEAM - USA	7
JACK DANIEL'S - USA	7
JAMESON - IRISH WHISKEY	7

COGNAC

Hennessy VSOP	12
Hennessy XO	22

AMARGNAC

Chateau de laubade VOPS	15
Chateau de laubade XO	17

BEERS

ANGKOR	4
CAMBODIA	4
ANGKOR STOUT	5
HEINEKEN	6
CORONA	7

All prices are in USD and subject to 7.5% Administrative Fee, 3% Public Lighting Tax and 10% Government Tax

WATER

ACQUA PANNA (1000 ML)	8
ACQUA PANNA (500 ML)	5
SAN PELLEGRINO (1000 ML)	8
SAN PELLEGRINO (500 ML)	7
PERRIER (750 ML)	8
PERRIER (330 ML)	6

FRESH JUICE

ORANGE, MANGO, CARROT, COCONUT, WATERMELON, PINEAPPLE, LIME	5
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SOFT DRINK

COCA COLA ZERO	3.50
COKE	3.50
SPRITE	3.50
GINGER ALE	3.50
TONIC	3.50
SODA	3.50

COFFEE AND CHOCOLATE

ESPRESSO	4
AMERICANO	4
DECAFFEINATED ESPRESSO	4
HOT CHOCOLATE	4
ICED COFFEE	4
ICED CHOCOLATE	4
ESPRESSO DAPPPIO	6
CAFÈ LATTE	6
CAPPUCINO	6
MOCHA LATTE	6
AFFOGATO (<i>vanilla ice cream, espresso</i>)	6

TEA

LOOSE TEA BY RONNEFELDT	4
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BLACK TEA

English breakfast, Darjeeling, Earl Grey

LOOSE TEA BY HARNEY & SONS	4
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GREEN TEA

Jasmine

Chun mee (green summer tea from China)

Bangkok (green tea flavored with coconut, lemongrass, ginger, vanilla)

Herbal tea

Pure peppermint, Chamomile