







LIGHT BITES


  **Crispy Vegetable Spring Rolls USD 12.00**

Golden-fried Vietnamese flour rolls filled with seasonal vegetables, and served with sweet and spicy chilli sauce.

 **"Golden Chippy" Fish and Chips USD 12.00**

Crunchy fish coated in a light alcohol-free beer batter, and served with bronzed French fries and tartare sauce.

 *Choose cauliflower or bean curd tofu for a plant-based alternative.*

  **French Fries USD 7.00**

Heirloom potatoes, deep-fried until golden-brown and sprinkled with herb salt.

  **Sweet Potato Fries USD 7.00**

A twist on French fries made with soft, fibre-rich yams.

 **Chicken Nuggets USD 12.00**

Chicken tenders marinated with garlic, chilli and garden herbs and coated in crunchy bread crumbs.

  **Spicy Chicken Leg with Chips USD 12.00**

A whole chicken leg marinated in a blend of chilli powder, Khmer herbs paste and coconut milk, then deep-fried until golden, and served with a side of chips.



SIGNATURE APPETISERS

Battambang Grilled Prawn and Pomelo Salad USD 16.00

Sizzling tiger prawns are tossed with juicy carrot ribbons, bell pepper, shallots, fresh local herbs and the fleshy Kry Sengtry pomelo, all coated in a citrusy lemongrass dressing.

 Swap prawns for homemade bean curd tofu for a vegan option

Banteay Srey Green Mango and Tuna Salad USD 20.00

Sour mango from the legendary Banteay Srei Village plantation, grilled tuna fillet, shredded carrot, bell pepper and crunchy shallots drizzled with a zesty Khmer dressing and sprinkled with roasted peanuts.

 Swap tuna for homemade bean curd tofu for a vegan option

Fresh Prawn Spring Rolls USD 13.00

Bright and colourful Vietnamese spring rolls are reimagined with local river prawn in this healthy recipe featuring carrot, lettuce, cucumber, bean sprouts and fragrant herbs wrapped in thin rice paper and served with a sweet and sour dip.

 Swap prawns for homemade bean curd tofu for a vegan option


Indian Aloo Paratha USD 7.00

Buttery layered flatbread filled with a delicious spiced potato mixture.

WESTERN-STYLE APPETISERS

Rosebud Salmon and Avocado Salad USD 22.00

Smoked salmon on a bed of creamy avocado grown in the fertile red soil of the hilly Mondulkiri province, paired with crisp garden salad, cherry tomato, olive seeds, colourful kelp caviar, and guacamole sauce on the side.

 Swap salmon for homemade bean curd tofu for a vegan option

Niçoise Summer Salad USD 20.00

A classic French salad with grilled sesame-coated tuna, eggs, boiled potatoes, green beans, cherry tomatoes, shallots, carrots and crisp salad greens, drizzled with a honey mustard dressing.

Chef's Organic Salad USD 20.00

A colourful medley of crunchy green beans, boiled potatoes, cherry tomatoes, shallots and carrot tossed with a honey mustard dressing. Topped with grilled prawns, smoked cheddar and poached eggs from Eggcellent's happy cage-free hens.

Caesar Salad USD 18.00

A time-tested combination of crispy romaine lettuce, grilled free-range chicken, poached egg, bacon, parmesan and croutons, paired with a satisfyingly creamy dressing.

 Vegetarian  Spicy  Signature dish  Pork free  Vegan  Contains nut  Gluten free

All Prices are inclusive 7% service charge and 10% government tax.



CHEF'S HEALTHY CORNER

Creamy Avocado Salad with Duck Eggs USD 12.00

A nutritious dish of leafy garden greens, cherry tomatoes, avocado slices and silky duck eggs, drizzled with a tangy and aromatic olive oil and lime sauce.

 *Replace eggs with fried tofu bites for a vegan option*

Four Seasons Grilled Chicken Breast USD 15.00

Herb-marinated grilled chicken breast served with poached broccoli, cauliflower, carrot, fluffy boiled potatoes and a sour mint sauce.

Chicken Leg with Guacamole USD 15.00


Poached chicken leg with soft-boiled eggs and avocado, sprinkled with crunchy olive seeds and crispy shallots, and served with a rich guacamole sauce made with Mondulkiri avocados.


Grilled Vegetable Medley with Pesto USD 12.00


Smoky char-grilled eggplant, zucchini, onion, bell pepper, mushrooms, tomato, and carrot tossed in a fragrant and nutty pesto sauce.


SIGNATURE CURRIES

 Anantara Yellow Chicken Curry USD 22.00
A succulent chicken leg in a coconut-based root vegetable gravy with red curry spices and fresh herbs. Served with fragrant steamed jasmine rice.

 Duck Breast and Fruit Curry USD 24.00
A tantalising combination of roasted duck breast, slow-cooked in a red curry sauce with pineapple, grapes, green apple, ginger and garlic cloves, served with steamed jasmine rice.

 Cambodian Seafood Amok USD 30.00
A beloved local dish of fish, prawns and squid simmered in a rich coconut curry sauce with egg, lemongrass, galangal, turmeric, mushrooms, and kaffir lime and noni leaves. Served with fresh coconut water and steamed rice.

 Indian Chicken Curry USD 22.00
Free-range chicken slow-cooked in a rich gravy with a blend of Indian spices, and served with steamed fair-trade jasmine rice.

 *Replace chicken with tofu and straw mushrooms for a vegan option.*

 Chickpea Masala USD 15.00
This hearty dish of chickpeas cooked in a spicy tomato gravy with Indian spices is an excellent vegan and gluten-free option.

 Vegetarian  Spicy  Signature dish  Pork free  Vegan  Contains nut  Gluten free

All Prices are inclusive 7% service charge and 10% government tax.



EUROPEAN SOUPS

✔ Cream of Wild Mushrooms USD 15.00

A hearty fusion of sautéed mushrooms and herbs blended with onion, celery, leek and potatoes, then stirred with cream, cheese and truffle oil for added richness.

✔ Roasted Tomato Cream Soup USD 12.00

Vine-fresh tomatoes baked and blended with garlic, pepper, herbs and olive oil until velvety-smooth. Served with whipping cream, grated cheese and basil oil.

🌿🍷 Gazpacho USD 12.00

Cool down with a refreshing soup made with puréed spinach, green apple, avocado, onion, cucumber and bell pepper. Served cold with a touch of parsley, garlic and lime juice.

LOCAL SOUPS

🍷🍤 Mekong Lobster Tom Yum USD 22.00

Showcasing the holy trinity of Khmer cuisine – sweet, savoury and creamy notes – this exquisite soup is made with fresh lobster, tomato and mushrooms simmered in coconut milk and flavoured with galangal, shallot, lime juice, chilli, coriander and cilantro.

🌿 *Replace lobster with tofu for a vegan option*

🍷🍗 Khmer Chicken Soup with Coconut Cream USD 12.00

Soul-nourishing spicy chicken and coconut cream soup, infused with a traditional blend of local spices, chilli, morning glory, curry leaf, hot basil and sour tamarind juice.



FROM THE WOK

Beef Lok Lak USD 30.00


In this regional specialty made with Australian striploin, cubed beef is stir-fried with green peppercorn and crunchy green beans, and served with grilled tomato, black peppercorn sauce and steamed jasmine rice.

Seafood Coconut Curry with Kampot Pepper USD 22.00

Morning-caught seafood simmered in coconut cream with tri-colour bell pepper, fresh peppercorns, onion and scallions from our herb garden. Served with steamed jasmine rice.

Soft-Shell Crab in Black Bean Sauce USD 23.00

A succulent crustacean braised in a spicy black bean sauce with garlic, ginger and chilli, and served with long-stem broccoli and steamed jasmine rice.

 *A vegan option is available, with tofu and straw mushrooms instead of crab.*

Cambodian Egg Fried Rice USD 12.00

Dive into the flavours of Cambodia with this filling wok-fried rice dish, cooked with your choice of prawns, chicken, pork or beef, and topped with a sunny side up egg. Served with a savoury Khmer dressing.


Indian Vegetable Fried Rice USD 12.00

This incredibly flavourful dish offers a satisfying combination of fluffy rice, fresh vegetables, scallions, peanuts, green chillies, and aromatic Indian spices.

BRAISED MAINS

Kulen Mountain Pork Knuckle with Kampot Peppercorns USD 22.00

Slowly-cooked with Banteay Srey palm sugar, aromatic Kampot peppercorns, dried herbs and fresh bamboo shoots, this fall-off-the-bone braised pork dish is served with steamed jasmine rice.

 *A vegan option is available, with seasoned and charred tofu in a coconut cream mushroom sauce.*

Pak-Lo Braised Duck USD 22.00

Slow-cooked in a fragrant mixture of palm sugar and local herbs, our intensely-flavoured duck breast is served with bok choy and steamed jasmine rice.

WOOD-FIRED PIZZA

Smoked Salmon Pizza USD 26.00

This perfectly-blistered pizza is topped with smoked salmon, capers, shallots, bell peppers, tomatoes, olives, and cheese.

Nicosia Pizza USD 24.00

A delightful Mediterranean pizza loaded with tuna in oil, onion, bell pepper, olives, eggs, and cheese.

Vegetarian Pizza USD 15.00

Fresh and light red pizza with sautéed sliced mushrooms, onion, bell pepper, olives, cheese, and wild rocket.

 *All pizzas are also available without cheese.*

 Vegetarian  Spicy  Signature dish  Pork free  Vegan  Contains nut  Gluten free

All Prices are inclusive 7% service charge and 10% government tax.



PASTA AND NOODLES

Linguine Peperoncino with Crab Meat USD 18.00

Fresh pasta topped with crab meat and dressed with spicy olive oil infused with coriander, red paprika, garlic, parmesan cheese, olives, and cherry tomatoes.

 *Gluten-free option is available.*

Cambodian-Style Yellow Noodles USD 13.00

Fresh egg noodles stir-fried with julienned seasonal vegetables and your choice of pork, beef, chicken or seafood. Served with a tangy sauce and eggs from local free-range hens.

Siem Reap Tamarind Noodles with Prawn USD 15.00

Home-style rice noodles stir-fried with seasonal vegetables in a sweet and sour tamarind sauce to offset the richness of tiger prawns. The dish is wrapped in a thin and crispy Khmer crêpe, made from rice flour and coconut milk.

BURGERS AND SANDWICHES

All burgers and sandwiches are served with your choice of French fries or sweet potato fries, and a mixed garden salad.

Double Walnut Burger USD 35.00

A juicy burger made with a tender angus beef patty, pan-grilled ham, and melted cheddar cheese, all sandwiched between two walnut burger buns. The burger is dressed with lettuce, tomato, onion, and gherkin relish, and topped with a fried egg for extra richness.

Club Sandwich USD 18.00

Melted cheddar cheese, crispy bacon, tomato, lettuce, onion, grilled chicken breast, and fried eggs sandwiched between toasted wholemeal bread.

Grilled Ham and Cheese Sandwich USD 18.00

Warm up with this grilled ham and cheese sandwich toasted in wholemeal bread.

Bruschetta Panini USD 18.00

A crunchy panini sandwich with creamy pesto mayonnaise topped with fresh tomato, rocket salad, cheese and onion.

 *Gluten-free options are available for all burgers and sandwiches.*

 Vegetarian  Spicy  Signature dish  Pork free  Vegan  Contains nut  Gluten free

All Prices are inclusive 7% service charge and 10% government tax.



SURF AND TURF

Please select two side dishes and two sauces to accompany your dish, from our range of delectable options.

Grilled New Zealand

Lamb Chops USD 42.00

Savour the tender lamb chops, grilled to your liking and seasoned with herbs and spices.

Pan-Seared Sea Bass Fillet USD 30.00

A succulent sea bass fillet pan-seared with cold-pressed olive oil.

Seared Herb-Crusted Salmon USD 42.00

Imported salmon coated with a blend of herbs and spices and seared to perfection.

Roasted Duck Breast USD 30.00

Skin-on duck breast stuffed with garlic and a fresh rosemary sprig, pan-seared and then roasted until crispy on the outside.

SIDE DISHES

Steamed Jasmine Rice
Potatoes au Gratin
Mashed Potato
Pumpkin Purée
French Fries
Sweet Potato Fries
Baby Potatoes
Buttered Green Vegetables
Long-Stem Broccoli
Sautéed Mixed Vegetables
Fresh Garden Salad

HOMEMADE SAUCES

Tamarind Reduction
Teriyaki
Creamy Saffron
Wild Mushroom
Wild Mushroom and Truffle
Shallot and Garlic Confit
Rosemary and Red Wine
Béarnaise
Whole Grain Mustard Sauce

Vegetarian Spicy Signature dish Pork free Vegan Contains nut Gluten free

All Prices are inclusive 7% service charge and 10% government tax.




DESSERTS

Steamed Chak Chan Cake USD 11.00

A local favourite, this delectable layered rice cake is served with rich coconut cream.

Chocolate Brownie USD 12.00

Fudgy and chewy, our classic brownie is paired with a scoop of vanilla ice cream and a generous amount of chocolate ganache, and garnished with crispy walnut and avocado.

 *Ask for a vegan brownie with sa-voury cashew cream.*

Coconut Panna Cotta USD 12.00

A local take on the classic Italian custard, served with a refreshing watermelon sorbet, crunchy coconut crumble, and a variety of seasonal fresh fruits.

Gelato Selection USD 4.00/scoop

Choose from vanilla, chocolate, coconut, strawberry and crispy walnut

Sorbet Selection USD 4.00/scoop

Choose from lime, mango, passion fruit and soursoop

Fruit Platter USD 9.00

Orchard-fresh seasonal selection