



MARKET CAFÉ

RESTAURANT & LOUNGE



Welcome to Market Café Restaurant & Lounge, the home of Phnom Penh's most inspired all-day dining. Flowing from Hyatt Regency Phnom Penh's historic lobby, the Royal Villa, Market Café Restaurant & Lounge offers three distinct yet interconnected spaces, each with their own unique atmosphere. One of the largest dining venues in the Cambodian capital, it also surprises as one of its more intimate. It is the delightful indoor garden which welcomes you from the lobby and pays homage to the old garden of the Royal Villa which was built around 1905. At times a residence, at times a restaurant, through its long history the Royal Villa has always been a place for people to gather and to meet. That proud tradition now continues.

It is the Royal Villa that anchors the Market Café Restaurant & Lounge, seamlessly connecting the old with the new. Complete with rim-flow fountains, Ficus trees and a flood of natural light, the lounge is both relaxing and energizing. It is a space in which to recharge, with the gentle sound of running water soothing the soul. From the indoor garden you can move through to the marble deli, from where Afternoon Tea and mouth-watering charcuterie platters are prepared fresh to order. Doors then lead through to the most intimate section of the restaurant, with its contemporary brasserie style and deeply comforting tones of wood.

A full range of culinary experiences can be enjoyed at Market Café Restaurant & Lounge, from effortless à la carte breakfasts to Afternoon Tea with a twist. The lunch and dinner menu amount to a comfort-food festival, with favorite dishes from around the region and the world, as well as unique, handcrafted cocktails. It is a truly exciting and energetic space, to where you will wish to return again and again.



Gluten



Healthy



Vegetarian



Nut



Spicy



Dairy



Seafood



Pork

OUR HERITAGE VILLA - THE ROYAL VILLA

វិទ្យាស្ថានព្រះរាជវង្សាប្រាសាទសង់ឡើងនៅចន្លោះឆ្នាំ១៩០០ ជាវិទ្យាស្ថានសម្រាប់ព្រះអង្គម្ចាស់នរោត្តមនិរ្ទ័យ រាជវង្សានិងក្រោយមកក៏ក្លាយជាវិទ្យាស្ថានសម្រាប់ព្រះរាមនរោត្តមបុត្រាទេវីបន្ទាប់ពីព្រះនាងព្យែបអភិសេក។ ចាប់ពីឆ្នាំ១៩១០ គេបានវិទ្យាស្ថាននេះប្រែក្លាយជាហាងកាហ្វេ ឈ្មោះថា No Problem Cafe ដ៏ល្បីល្បាញក្នុងកំឡុងពេលសកម្មភាព UNTAC នៅកម្ពុជាចន្លោះឆ្នាំ១៩៩១ ដល់ឆ្នាំ១៩៩៤។

នៅថ្ងៃទី ១៩ ខែសីហា ឆ្នាំ ២០១៦ ក្រុមហ៊ុន ជីប ម៉ុង បានចុះហត្ថលេខាលើកិច្ចព្រមព្រៀងសាងសង់ និង ដំណើរការសណ្ឋាគារ ហៃយ៉ាត់ រីឌីនស៊ី ភ្នំពេញ ដើម្បីរក្សាប្រវត្តិសាស្ត្រចាស់ និងថ្មីរបស់ប្រទេសកម្ពុជា ឆ្លុះបញ្ចាំងពីផ្ទះនាសម័យអាណានិគមដែលជាផ្នែកនៃអការមួយរបស់ហៃយ៉ាត់និងជាកំណាចនៃប្រវត្តិសាស្ត្រ ។ អការដែលត្រូវបានស្តារឡើងវិញយ៉ាងប្រុងប្រយ័ត្ននូវនិរន្តរភាពរូបរាងពីមុននៃវិទ្យាស្ថាននេះបានបង្កើនសារៈ ទទួលបានភ្ញៀវនៅក្នុងសណ្ឋាគារ និងផ្តល់ជូនបទពិសោធន៍ នៃការអញ្ជើញមកដល់របស់ភ្ញៀវ។

Originally built as a royal villa between 1900, a royal residence to HRH Prince Norodom Norinractivong family and later on to HRH Samdach Preah Ream Norodom Buppha Devi after her wedding. From 1910 onwards, it was the home of the famous No Problem Cafe during the UNTAC Mission in Cambodia between 1991 and 1994.

On August 19, 2016 Chip Mong Group signed an agreement to build and operate Hyatt Regency Phnom Penh to keep the old and new history of Cambodia resembling the reflection of the Royal Villa as part of the building with Hyatt as a representation of the property's history. The building, which has been carefully restored to its former glory, now serves as the hotel's entrance, treating guests to a nostalgic arrival experience.



LUNCH AND DINNER 午餐和晚餐

SALADS & APPETISERS 沙拉和开胃菜



សាលាដង្ហែប៊ីរ ប៉េងប៉ោះ បន្លែសរីរាង្គ
ទឹកញ៉ាំក្រូចឆ្មារ

Organic Avocado & Tomato Salad

10

Asparagus, Garden Greens, Red Onion, Honey and Lemon Dressing

有机牛油果番茄沙拉

芦笋、田园绿叶蔬菜、红洋葱、蜂蜜柠檬沙拉酱

ស៊ីសាសាលាដ ជាមេសានឈីស ពងមាន់
ទឹកជ្រូលក់ស៊ីសា

Caesar Salad

12

Romaine Lettuce, Parmesan, Pancetta, Soft-Boiled Egg, Focaccia Croutons, Anchovies Caesar Dressing

凯撒沙拉

罗马生菜、帕玛森奶酪、意式培根、溏心蛋、佛卡夏面包丁、凤尾鱼凯撒酱



សាលាដបន្លែខៀវចម្រុះ ពងមាន់ ផ្លែប៊ីរ
ទឹកញ៉ាំស្រាគ្រហម

Cobb Salad

12

Chopped Greens, Hard-Boiled Egg, Chicken Tomato, Bacon, Blue Cheese, Avocado Red Wine Vinaigrette

考伯沙拉

切叶蔬菜、水煮蛋、鸡肉番茄、培根、蓝纹奶酪、牛油果红酒油醋汁



Prices are quoted in US dollars and subject to Service Charge and applicable Government Taxes
标示价格单位均为美元，需加收服务费和现行政府税费

THE ROYAL PALACE

Established in 1866

金边王宫

建于 1866 年





សាលាដឈីសត្រជាក់ប្លោក ម្ជុសផ្លែក
ប៉េងប៉ោះ ប្រេងអូលីវ ជីនាងរងអ៊ីតាលី
Italian Burrata 🍷 11
Roasted Bell Peppers Salad, Cherry Tomato
Micro Greens, Extra Virgin Olive Oil
& Italian Basil

意大利布拉达奶酪
烤甜椒沙拉、樱桃番茄、微型菜苗、
特级初榨橄榄油和意大利罗勒

សាលាដនីស្កុស ត្រីធូណា ប៉េងប៉ោះ សាលាដ
ចម្រុះ ទឹកញ៉ាបាលសាមីក
Nicoise Salad 🍴 13
Mixed Salad, Kampot Red Pepper,
Tuna, Tomato, Green Bean, Potatoes, Anchovies,
Olive, Hard-Boiled Egg & Balsamic Vinaigrette

尼斯沙拉
综合沙拉、贡布红胡椒、金枪鱼、番茄、青豆、土豆、
凤尾鱼、橄榄、水煮蛋和意大利香醋汁



ញ៉ាឡាបសាច់មាន់ 🍴 8
Spicy Minced Chicken Salad
Fresh Local Long Beans,
Roasted Rice Powder, Kafir Lime,
Mint & Sweet Chili Dressing

辣味鸡肉末沙拉
新鲜本地长豆、烤米粉、卡菲尔青柠、
薄荷和甜辣酱



ឌីមសាំចៀន ទឹកស៊ីអ៊ីវលូ 11
Crispy Pot Stickers 🍴
Pork, Prawn, Ginger,
Sesame Soy Dipping Sauce
脆皮锅贴
猪肉、虾、姜、芝麻酱油蘸酱



ញ៉ាសាច់គោអាំងបែបខ្មែរ 🍴 9
Khmer Grilled Beef Salad
Mixed Vegetables, Chili Dressing, Fresh Herbs
高棉烤牛肉沙拉
什锦蔬菜、辣椒酱、新鲜香草

ណែមស្រស់បង្ការ
Hand Rolls Fresh Prawns
Spring Roll 🍴 🍷 8
Khmer Sweet & Sour Peanut Dip
鲜虾春卷
高棉酸甜花生酱



ស៊ុប SOUPS 汤

The word "soup" comes from the French soupe ("soup," "broth"), through the Vulgar Latin suppa ("bread soaked in broth") from a Germanic source, from which also comes the word "sop," a piece of bread used to soak up soup or a thick stew.

英语中的“SOUP”（汤）一词源自法语“SOUPE”（意为“汤”、“肉汤”），经由通俗拉丁语“SUPPA”（意为“浸泡在肉汤中的面包”）演变而来，其词根可追溯至日耳曼语源。而同一词源还衍生出了“SOP”一词，意指用于蘸取浓汤或浓炖菜汁的面包片。



ស៊ុបល្អៅ
Roasted Pumpkin Soup
Toasted Pumpkin Seeds, Truffle Oil

8

烤南瓜汤
烤南瓜籽、松露油



ស៊ុបខ្លឹមបារាំងបែបអឺរ៉ុប
French Onion Soup
Served with Gratinated Gruyère Cheese
Baguette Croutons

12

法式洋葱汤
搭配格鲁耶尔奶酪焗烤面包丁



ស៊ុបវ៉ែនតុងបែបចិន
Prawn Wonton Soup
Rich Chicken Broth, Bok Choy, Straw Mushroom
Spring Onion & Ginger

11

鲜虾云吞汤
香浓鸡汤、小白菜、草菇、香葱和姜

Prices are quoted in US dollars and subject to
Service Charge and applicable Government Taxes
标示价格单位均为美元，需加收服务费和现行政府税费

WAT PHNOM

Established in 1372

塔山寺

建于 1372 年





ស្ពោរជ្រក់ត្រឿងសមុទ្រហិលបែបខ្មែរ
Clear Spicy Seafood Soup 11
 Lemongrass, Galangal, Strawn Mushroom
 Onion, Chili & Lime Juice
辣味海鲜清汤
 柠檬草、高良姜、草菇、洋葱、辣椒和青柠汁



សម្ពម្ពរត្រឿងសាច់គោបែបខ្មែរ
Khmer Sour Beef Soup 9
 Thin Slices of Beef Tendons, Morning Glory
 Curry Leaves & Red Chili
高棉酸牛肉汤
 牛筋薄片、空心菜、咖喱叶和红辣椒

MAIN COURSE 主食



ត្រីទឹកកក ទឹកជ្រលក់បំពងត្រី
Oven Baked Snow Cod 34
 Arborio Rice Crispy, Asparagus
 Caviar Butter Sauce
烤银鳕鱼
 意大利米脆片、芦笋、鱼子酱黄油酱

ត្រីសាលម៉ុនឆ្នើបប្រទេសនរវេស ត្រប់ដុត
Norwegian Salmon Fillet 24
 Eggplant Purée, Charred Broccolini, Papaya
 Salsa, Lemon Wedge
挪威三文鱼柳
 茄子泥、烤西兰花、木瓜莎莎酱、柠檬角



បង្ការធំដុត ទឹកម្រេចខ្មែរ
Grilled King Prawns 21
 Sautéed Asparagus, Tapenade Mash and Khmer
 Pepper Sauce
香烤大虾
 清炒芦笋、橄榄将和高棉胡椒酱



ជើងទា ទឹកជ្រលក់ផ្សិតត្រាហូល
Duck Leg Confit 28
 Crispy Rösti Potato, Sautéed King Mushrooms,
 Garlic Confit, Truffles Jus
法式油封鸭腿
 酥脆薯饼、炒杏鲍菇、油封大蒜、松露汁



សាច់ឆ្អឹងជំនីចៀមអូស្ត្រាលីដុត
ទឹកជ្រូលក់ឈើមិល្លូរី

Australian Lamb Chops 
Baked Polenta, Fresh Green Beans,
Chimichurri

35

澳洲羊排

烤玉米粥、新鲜四季豆、阿根廷青酱

សាច់គោច្រឡកអូស្ត្រាលី ទឹកជ្រូលក់ប្រេចកំពត
**Australian Grass-Fed Beef
Tenderloin (200gm)**

42

Potato Mille-Feuille, Garlic Confit, Tomato,
Creamy Kampot Pepper Sauce

澳洲草饲牛里脊 (200 克)

法式土豆千层派、油封大蒜、番茄、
奶油贡布胡椒酱



សាច់គោចំឡកអាមេរិច ទឹកជ្រូលក់ប្រេចកំពត
**US Black Angus Ribeye Beef
(300gm)**

44

Steak Cut Fries, Garlic Confit, Tomato,
Creamy, Kampot Pepper Sauce

美国黑安格斯牛肋眼 (300 克)

粗薯条、油封大蒜、番茄、奶油
贡布胡椒酱



សាច់ឆ្អឹងជំនីគោអូស្ត្រាលី ទឹកជ្រូលក់ប្រេចកំពត
**Australian Grain-Fed Black Angus OP
Rib (800gm)**

65

Steak Cut Fries, Grilled Vegetables,
Kampot Pepper Sauce

澳洲谷饲黑安格斯带骨肋眼 (800 克)

粗薯条、烤蔬菜、贡布胡椒酱



មីឡាក់សាបែបសាំងហ្គាពួរ
Prawns Laksa 

16

Spicy Coconut Fish Broth, Vegetables, Noodle

虾仁叻沙

辣味椰香鱼汤、蔬菜、面条



កំភួនជើងចៀមបែបឥណ្ឌូនេស៊ី បាយចំហុយ
Lamb Shank Rendang 

19

Blistered Green Beans, Roasted Coconut
Red Chili Sambal, Served with Steamed
Brown Rice

仁当羊腿

干炒四季豆、烤椰香红辣椒叁巴酱，配糙米饭

INDEPENDENCE MONUMENT

Established in 1958

柬埔寨独立纪念碑

建于 1958 年



ការីបង្កងបែបខ្មែរ បាយចំហុយ
Khmer Lobster Curry 16
 Khmer River Lobsters in Coconut Broth & Spices
 Served with Steamed Brown Rice
高棉龙虾咖喱
 椰奶香料煮高棉河龙虾，配糙米饭

ខត្រីបែបខ្មែរ បាយចំហុយ
Braised Tonle Sap River Fish 12
 Palm Sugar, Fish Sauce and Grated Green Mango
 Served with Steamed Brown Rice
焖烧洞里萨湖河鱼
 棕榈糖、鱼露和青芒果丝，配糙米饭



បាយតាត្រៀងសមុទ្របែបខ្មែរ
Seafood Fried Rice 16
 Stir-Fried Rice, Seafood, Egg, Vegetable
海鲜炒饭
 炒饭、海鲜、鸡蛋、蔬菜



ហ្សូកត្រីបែបខ្មែរ បាយចំហុយ
Fish Hormok 13
 Tonle Sap River Fish Steamed
 in Khmer Curry Paste Coconut Cream
 Served with Steamed Brown Rice
泰式蒸咖喱鱼
 高棉咖喱酱蒸洞里萨湖河鱼，加椰奶，配糙米饭

សាច់គោឡូកឡាក់ បាយចំហុយ
Beef Lok Lak 18
 Sautéed Beef Cube with Kampot Pepper Sauce
 Condiments, Served with Steamed Brown Rice
柬埔寨炒牛肉
 贡布胡椒酱炒牛肉粒，佐以调味料，配糙米饭



ឆាបីសាច់បែបចិន សាច់គោ
Beef Chow Fun 13
 Stir-Fried Rice Noodles, Baby Kale,
 Beansprouts
干炒牛河
 炒米粉、嫩甘蓝、豆芽



កីហ្សា PIZZA CORNER 披萨



ម៉ាករីតា

Margherita



Tomato, Mozzarella, Italian Basil, Oregano

玛格丽特披萨

番茄、马苏里拉奶酪、意大利罗勒、牛至

11

ផេក្រីរ៉ូនី

Pepperoni



Mozzarella, Red Onion, Arugula, Olive

意大利辣香肠披萨

马苏里拉奶酪、红洋葱、芝麻菜、橄榄

13

ត្រៀមសមុទ្រ

South Coast Seafood



Prawns, Squid, Mussels, Mozzarella, Tomato, Basil & Chili Flake

南海岸海鲜披萨

虾、鱿鱼、贻贝、马苏里拉奶酪、番茄、罗勒和辣椒碎

16



ផាម៉ាហ្វែម

Pizza Al Prosciutto di Parma



Prosciutto di Parma Ham

Mozzarella, Arugula

帕尔玛火腿披萨

帕尔玛火腿、马苏里拉奶酪、芝麻菜

16



ហ្វូរម៉ាគី

Pizza Quattro Formaggi



Our Types of Cheese: Mozzarella

Gorgonzola, Fontina, Parmesan

四季披萨

选用的奶酪类型：马苏里拉奶酪、
戈尔贡佐拉奶酪、芳提娜奶酪、帕玛森奶酪

13

ម្ហូបប្រុស PLANT BASED 植物性菜肴



តៅហ្វឹម៉ាប៉ូបែបចិន បាយចំហុយ

Mapo Tofu

Shiitake Mushrooms, Black Beans, Chili Sichuan Pepper, Served with Steamed Jasmine Rice

麻婆豆腐

香菇、黑豆、辣椒、花椒, 配茉莉香米饭

11

ត្រប់វែងជុត ផ្សិត ផ្លែ ទឹកជ្រូកកំអំពិលទុំ ជំនាងវែង បាយចំហុយ

Rolled Eggplant

Mix Mushrooms, Spinach, Edamame Tamarind & Mushroom Soy Sauce Served with Steamed Brown Rice

茄子卷

什锦蘑菇、菠菜、毛豆、罗望子和草菇酱油, 配糙米饭

11



នំប៉័ងអាំង ល្អៅ

Smashed Pumpkin On Toast

Salsa Verde, Asparagus Salad, Pumpkin Seeds

南瓜泥吐司

墨西哥绿莎莎酱、芦笋沙拉、南瓜籽

9

Prices are quoted in US dollars and subject to Service Charge and applicable Government Taxes

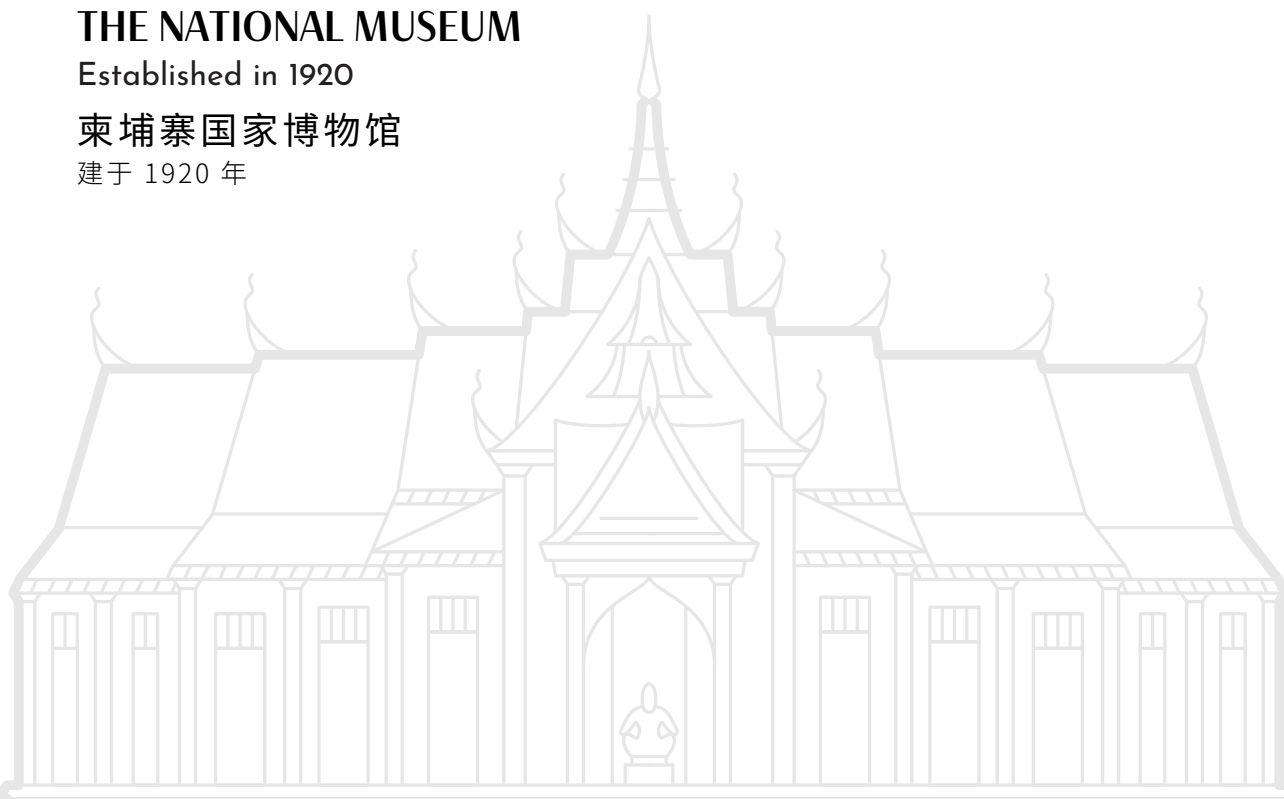
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THE NATIONAL MUSEUM

Established in 1920

柬埔寨国家博物馆

建于 1920 年





ផ្កាខាត់ណាជុត ទឹកស៊ុសឈើមីឈូរី
Roasted Cauliflower Steak 11
 Chimichurri, Quinoa & Macadamia Crumble
 烤花椰菜排
 阿根廷青酱、藜麦和夏威夷果碎

ស្ពាហ្គីតឺអាលីយ៉ូ
Spaghetti Aglio 11
 Garlic, Chili, Olive Oil & Parsley
 蒜香意面
 大蒜、辣椒、橄榄油和欧芹



បាយអ៊ីតាលី ផ្សិត គ្រាប់ល្ពៅ
Asparagus Mushrooms & Risotto 13
 Sautéed Mushrooms
 Roasted Pumpkin, Truffle Oil
 芦笋蘑菇烩饭
 炒蘑菇、烤南瓜、松露油

SANDWICHES & BURGERS 三明治和汉堡



សំរាំងវិចបែបបុរាណ
The Classic Club Sandwich 14
 on White or Brown
 Choice of French Fries Or Mixed Salad
 on White Or Chicken Breast, Bacon
 Free-Range Egg, Lettuce, Tomato
 Herb Dijon Mayo
 经典俱乐部三明治(白面包或黑面包)
 可选炸薯条或什锦沙拉, 或鸡胸肉、培根、
 散养鸡蛋、生菜、番茄、香草第戎蛋黄酱

នំប៉ុងប៊ីហ្គីប្រចាំភោជនីយដ្ឋាន
Market Café Burger 15
 Angus Beef, Emmental Cheese
 Crispy Bacon, Lettuce, Tomato, Dill Pickles
 Grain Mustard Mayo, Soft Bun
 招牌汉堡
 安格斯牛肉、埃曼塔尔干酪、香脆培根、生菜、
 番茄、莳萝酸黄瓜、芥末籽酱、软面包



នំប៉ុងសំរាំងវិចត្រីសាលម៉ុនឆ្នើ
Norwegian Smoked Salmon 15
 Toasted Dark Rye, Crushed Mondulkiri
 Avocado, Soft Poached Egg, Red Onion
 Capers, Watercress & Lemon Wedges
 挪威烟熏三文鱼
 烤黑麦面包、蒙多基里牛油果碎、水波蛋、
 红洋葱、刺山柑、西洋菜和柠檬角





នំប៉័ងសាំងវិចសាច់គោ
Grilled Steak Sandwich 🌿 15
 Homemade Baguette, Sautéed Mushroom, Onion
 Arugula & Pepper Jus
 烤牛排三明治
 自制法棍面包、炒蘑菇、洋葱、芝麻菜和胡椒汁

នំប៉័ងសាំងវិច បន្លែ ឈើស
Grilled Panini Sandwich 🌿 🍷 11
Vegetables Mozzarella Cheese
 Homemade Panini Bread with Marinated
 Vegetables & Basil Pesto Sauce
 烤帕尼尼三明治 蔬菜和马苏里拉奶酪
 自制帕尼尼面包，配腌制蔬菜和罗勒青酱



PASTA 意大利面

ជម្រើសផាស្កាអ៊ីតាលី ស្ប៉ាហ្គីទី ប៉េណេ ហ្វូស៊ីលី
CHOICE OF SPAGHETTI, PENNE OR FUSILLI
 可选长意面、斜管面或螺旋面



កាបូនារា Carbonara 🌿 14
 培根蛋酱意面

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CENTRAL MARKET OR PH SAR THMEI

Established in 1937

金边中央市场

建于 1937 年





បូឡូណេស Bolognese
肉酱意面

14

អាវ៉ាប៊ីតា បង្ការ

Arrabiata with Prawn

香辣红酱虾仁意面

15



ប៊ែស្ទូរ Basil Pesto Sauce

罗勒青酱意面

11



បង្អែម DESSERT 甜品

*You can't buy happiness, but you can buy dessert
and that's kind of the same thing.*

幸福买不到,但甜点买得到,多巴胺带来的愉悦感其实和前者相差无几。



នំដុតរសជាតិក្រូច
Flamed Meringues Lemon Tart
法式蛋白柠檬挞

8

នំស៊ូកូឡា ផ្សិតត្រាហ្វូល
Chocolate Truffle Cake

Raspberry Coulis

巧克力松露蛋糕

覆盆子果酱

8





នំដុតបែបញ្ជីយ៉ក

New York Cheesecake 🌿 🍷

8

Fresh Berries & Raspberry Coulis

纽约乳酪蛋糕

新鲜浆果和覆盆子果酱



នំដុតសជាតិផ្លែប៉ោម

Apple Crumble Pie 🌿 🍷 🍷

7

Rum Raisin Ice-Cream, Vanilla Anglaise

奶酥苹果派

朗姆葡萄干冰淇淋、英式香草酱

នំត្រជាក់សជាតិផ្លែស្វាយនិងផាសិន

Mango Passion Fruit

Panna Cotta 🍷

7

芒果百香果奶冻



សង់ខ្សាញ់បែបរាជវាំង

Traditional Royal Pumpkin
Custard with Pandan Cream

7

传统皇家南瓜布丁配班兰奶油



ផ្លែឈើចម្រុះតាមរដូវកាល

Fresh Seasonal Fruits

6

时令鲜果盘

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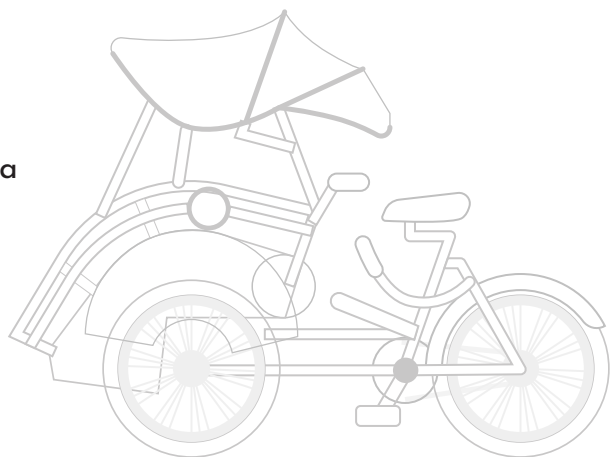
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CYCLO

The cyclo was introduced to Cambodia in the 1930s during the French colonial era

三轮车

三轮车于 20 世纪 30 年代
法国殖民时期传入柬埔寨





ICE-CREAM SELECTION PER SCOOP

精选冰淇淋(单球)

ស្កូឡា Chocolate 巧克力 2

វ៉ានឡា Vanilla 香草 2

ស្ត្រប៊ី Strawberry 草莓 2

កាហ្វេ Coffee 咖啡 2

ផាសិន Passion Fruit 百香果 2

SORBET SELECTION PER SCOOP

精选冰糕(单球)

ស្វាយ Mango 芒果 2

ម្នាស់ Pineapple 菠萝 2

ក្រូចឆ្មារ Lemon Sorbet 柠檬冰糕 2

ដូង Coconut 椰子 2

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HYATT REGENCY PHNOM PENH

Sustainability

OUR SUSTAINABILITY PHILOSOPHY

Hyatt Regency Phnom Penh is strongly committed to social, cultural and environmental responsibilities, which we regard as essential for sustainable business. In all activities, we aim to respect and preserve the way of life and traditions of local communities and endeavor to minimize our impact on the environment by adhering to a policy of environmental sustainability.

Driven by Hyatt's purpose of care, our property is committed to being part of the sustainability movement. From food sourcing to waste management and minimizing energy usage, we endeavor to be environmentally responsible.

Use Resources Thoughtfully: Hyatt is committed to examining how its hotels source, consume and manage natural resources to serve their guests.

COFFEE

BLACK COFFEE	3.5
ESPRESSO	3.5
DOUBLE ESPRESSO	4
MACCHIATO	5
CAPPUCCINO	5
CAFÉ LATTE	5
DRAGON FRUIT LATTE	5
TURMERIC LATTE	5
MATCHA LATTE	5
HOT CHOCOLATE	5

FINE TEAS

DARJEELING	3.25
EARL GREY	3.25
CHERRY BLOSSOM	3.25
ROSE SCENTED	3.25
CHUN MEE	3.25
MOROCCAN MINT	3.25
PU-ERH	3.25

LOCAL HERBAL

BODY WARMING BLEND	3.25
Ginger, Lemongrass, Mint	
CALMING BLEND	3.25
Passion Flower, Orange Peel, Mint	
IMMUNITY BLEND	3.25
Lemongrass, Turmeric, Mango	
DETOX BLEND	3.25
Papaya, Leaf, Cardamom Bael Fruits	
HIBISCUS	3.25
MORINGA	3.25
LEMONGRASS	3.25

ICED-TEA | COFFEE L | S

TAIWANESE MILK TEA	6	4.5
MATCHA LATTE	6	4.5
COCONUT & YUZU	6	4.5
ICED COFFEE	5	3.5
ICED LATTE	6	4.5

FRESH JUICES

BATTAMBANG ORANGE	4.25
CARROT	4.25
WATERMELON	4.25
PINEAPPLE	4.25
APPLE	4.25
COCONUT	4.25

HEALTHY CHOICE

ENERGY BOOST	5.50
Red Apple, Beetroot, Carrot, Ginger	
HEALTH BOOSTER	5.50
Orange, Red Apple, Pineapple Passion fruit, Ginger	
JETLAG RELIEVER	5.50
Carrot, Red Apple, Banana Pumpkin Seed	

SMOOTHIES

JACKFRUIT	5.50
Jackfruit, Almond Milk Palm Sugar	
MANGO	5.50
Ripe Cambodian Mango Banana, Soya Milk	
COCONUT	5.50
Coconut, Lime, Cane Sugar	

LEMONADE HOME MADE

BATTAMBANG LEMONADE	4.5
GINGER & LEMONGRASS	4.5
PASSION FRUIT LEMONADE	4.5

SOFT DRINKS

IZE COLA	3
IZE LEMON	3
WURKZ	3
COCA COLA	3.75
COCA COLA ZERO	3.75
SPRITE	3.75
FANTA	3.75
GINGER ALE	3.75
TONIC WATER	3.75
SINGHA SODA WATER	3.75

MINERAL SPARKLING WATER

CAMBODIA	500ML	2.5
AQUA PANNA	500ML 750ML	6 8
SAN PELLEGRINO	500ML 750ML	6 8
FIJI	300ML	6

DRAFT BEERS

CAMBODIA	LAGER	4
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BOTTLED BEERS

CAMBODIA	4
CAMBODIA PREMIUM DRAFT	4
HEINEKEN	5
CORONA	6
CHANG	6
HOEGAARDEN	6
SAPPORO	6

SPARKLING & CHAMPAGNE GLS | BTL

JP CHENET SPARKLING BLANC BRUT Languedoc-Roussillon, France	12 55
BOLLINGER Special Cuvée Brut Champagne, France	19 90
BOLLINGER ROSÉ Champagne, France	23 108

VODKA & GIN GLS | BTL

MAWSIM TROPICAL CITRUS - 500ML Cambodia	12 142
AVIATION - 750ML USA	12 145
TRIED AND TRUE VODKA French	6

HOUSE WHITE GLS | BTL

SAUVIGNON BLANC Sanama Reserva, Chile	5 22
PINOT GRIGIO De Bortoli, Australia	7 32
CHARDONNAY Le Grand Noir, France	9 42

HOUSE RED GLS | BTL

CABERNET SAUVIGNON Sanama Reserva, Chile	5 22
MERLOT De Bortoli, Australia	7 32
PINOT NOIR Le Grand Noir, France	9 42

HOUSE ROSÉ GLS | BTL

GRIS BLANC Gerard Bertrand, Pays d'Oc IGP Languedoc-Roussillon, France	6 27
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WHITE BTL

CHARDONNAY Kendall-Jackson, California, USA	72
SAUVIGNON BLANC Cloudy Bay, Marlborough New Zealand	78
SANCERRE BLANC Pascal Jolivet, Loire, France	90

RED BTL

SHIRAZ D'Arenberg The Dead Arm, McLaren Vale, Australia	158
CABERNET SAUVIGNON Marques De Casa Concha, Chile	78
CHATEAUNEUF-DU-PAPE Maison Castel, Rhone, France	128

ROSÉ BTL

GRIS BLANC, GERARD BERTRAND Pays d'Oc IGP Languedoc-Roussillon, France	27
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TEQUILA GLS

ARQUITECTO Mexico	6
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TO VIEW OUR VISUAL MENU



SCAN HERE