



IN-ROOM DINING



IN-ROOM DINING

IN-ROOM DINING MENU

To order please dial EXT. 0

Room Service is available 24 hours daily.

BREAKFAST

7:00 AM-10:00 AM

CONTINENTAL BREAKFAST

16

FRESH JUICE | Choose one

Orange, Watermelon, Coconut, Vegetable

SEASONAL FRESH SLICED FRUIT

MORNING BAKERIES

Croissant, Chocolatine, Raisin Roll

BEVERAGES | Choose one

Coffee, Tea, Hot Chocolate, Milk

AMERICAN BREAKFAST

22

FRESH JUICE | Choose One

Orange, Watermelon, Coconut, Vegetable

FRESH SLICED FRUIT

Seasonal

CEREALS | Choose One

All-Bran, Rice Bubbles, Cornflakes, Dry Muesli

EGG DISHES | Poached, Fried or Scrambled

Chicken Sausage, Roasted Tomato, Hash Brown

MORNING BAKERIES

Croissant, Chocolatine, Raisin Roll

BEVERAGES | Choose One

Coffee, Tea, Hot Chocolate, Milk



Free Healthy



Vegetarian



Seafood



Nuts



Pork

Consumer Advisory: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we do our best to accommodate any allergies or food sensitivities, we are unable to guarantee that trace elements will not be present. Vegetarian symbols do contain dairy, this is not a vegan symbol. All seafood dishes may contain traces of shellfish and other crustaceans.

Prices are in USD and subject to service charges and applicable government taxes



IN-ROOM DINING

ASIAN BREAKFAST

22

FRESH JUICE | Choose One
Orange, Watermelon, Coconut, Vegetable

FRESH SLICED FRUIT
Seasonal

🥟 STEAMED DIM SUM COLLECTION

🥟 Soy Sauce

CONGEE | Plain or Chicken
Crispy Dough Stick, Assorted Condiments

WOK FRIED NOODLES
Tofu, Bean Sprouts, Scallions, Sesame, Soy

BEVERAGES | Choose One
Coffee, Tea, Hot Chocolate, Milk

🍏 HEALTHY BREAKFAST

16

FRESH JUICE | Choose one
Battambang Orange, Watermelon, Coconut, Vegetable

FRESH SLICED FRUIT
Seasonal

YOGHURT PARFAIT
Fresh Mango, Chia Seeds, Coconut Salad

EGG WHITE FRITTATA
Egg Whites, Mixed Vegetables, Aged Cheddar

HERBAL OR GREEN TEA



IN-ROOM DINING

BREAKFAST FAVORITES

MORNING BAKERIES Each	1.5
Croissant, Chocolatine, Raisin Roll	
BROWN, WHITE, MULTI GRAIN TOAST Each	2
Salted Butter, Jams, Honey	
 FRESHLY SQUEEZED	4.5
Orange, Watermelon, Coconut, Vegetable, Green	
 CEREALS	4
Corn Flakes, All-Bran, Rice Bubbles, Dry Muesli	
YOGHURT	2
Natural, Low Fat or Fruit	
 HOT OATMEAL	5
Banana, Sultanas, Forest Honey	
FRESH FRUITS	5
Locally Sourced Sliced Fruit Plate	
EGG DISHES Poached, Fried or Scrambled	8
Chicken Sausage, Roasted Tomato, Hash Brown	
THREE EGGS OMELET Whole or Whites	7
Mixed Vegetables, Aged Cheddar,	
Dark Rye Bread	
BELGIAN WAFFLES	7
Caramalised Banana, Chocolate Sauce, Puffed Grains	
 GLUTEN FREE PANCAKES	7
Fresh Mango, Palm Sugar, Lemon Zest	
FLORENTINE	7
Poached Eggs, Wilted Spinach, Toasted English Muffin,	
Hollandaise Sauce	
 ROYALE	9
Poached Eggs, Smoked Scottish Salmon,	
Wilted Spinach, Toasted English Muffin,	
Hollandaise Sauce	



IN-ROOM DINING

ASIAN FAVORITES

CONGEE | Plain | Chicken 5 | 6
Crispy Dough Stick, Assorted Condiments

WOK FRIED NOODLES 7
Tofu, Bean Sprouts, Scallions, Sesame, Soy

 STEAMED DIM SUM COLLECTION 8
 Soy Sauce

GO LOCAL

 KUY TEAV 8
Khmer Rice Noodle Soup, Beef Stock, Australian Beef,
Boiled Egg, Bean Sprouts, Scallions, Coriander

 BAI SACH CHROUK 9
Steamed Jasmine Rice, BBQ Pork, Pickled Vegetables,
Soy-Chili Dipping Sauce



IN-ROOM DINING

ALL DAY MENU

SALADS AND APPETIZERS

 ORGANIC AVOCADO AND TOMATO SALAD	10
Asparagus, Garden Greens, Honey and Lemon Dressing	
 CAESAR SALAD	12
Romain Lettuce, Parmesan, Pancetta, Soft Boiled Egg, Focaccia Croutons, Anchovies, Traditional Caesar Dressing	
 CLASSIC PANZANELLA SALAD	11
Tuscan-Style Tomato And Focaccia Bread Salad Red Onion, Capers, Cucumbers, Red Wine Vinaigrette	
SEARED BEEF CARPACCIO	16
Kampot Pepper Dressing, Wing Beans, Radish, Pickled Shallots	
 CRISPY POTSTICKERS	12
Pork, Prawn and Ginger, Sesame-Soy Dipping Sauce	

SOUP

 ROASTED PUMPKIN SOUP	9
Toasted Pumpkin Seeds, Truffle Oil	
 PRAWN WONTON SOUP	11

PRAWN WONTON SOUP

Roasted Chicken Broth, Bok Choy, Spring Onion and Ginger	
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SANDWICH AND BURGERS

 THE CLASSIC CLUB SANDWICH White or Brown	14
Chicken Breast, Bacon, Free-Range Egg, Lettuce, Tomato, Herb Dijon Mayo	
MARKET CAFÉ BURGER	15

Angus Beef, Aged Cheddar, Smoked Bacon, Lettuce, Tomato, Pickles, Grain Mustard Mayo, Soft Bun	
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SMOKED SALMON

Toasted Dark Rye, Crushed Avocado, Lemon, Red Onion Capers, Watercress	16
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HOMEMADE PASTA

 SPAGHETTI ALLA BOLOGNESE	16
Spaghetti, Beef Bolognese Ragout, Grana Padano, Parsley	
 PENNE SPICY TIGER PRAWNS	19

Tomato Sauce, Roasted Chili, Arugula	
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IN-ROOM DINING

FROM THE GRILL

All dishes from the grill come with your choice of one side dish.

FREE RANGE SPRING CHICKEN **15**
Ginger Glaze, Coriander, Roasted Chili

☛ SUSTAINABLY FARMED SALMON FILLET **18**
Miso Butter, Asparagus, Crispy Rice

☛ DOVER SOLE - SUSTAINABLY SOURCED **44**
Brown Butter, Capers, Broccolini

BLACK ANGUS BEEF TENDERLOIN **40**
Potato Gratin, Marinated Tomatoes, Truffle Jus

SIDE DISHES

☛ Steamed Jasmine Rice **2**

☛ Steamed Green Vegetables, Olive Oil, Smoked Sea Salt **4**

☛ Honey Roasted Carrots, Quinoa, Parsley **4**

☛ Steak Cut Fries, Tarragon-Shallot Aioli **4**

☛ Truffle Mac and Cheese, Garlic Crumbs **4**

ASIAN FAVORITES

☛ PRAWN LAKSA **17**
Spicy Coocount Fish Broth, Fresh Vegetables, Noodles

☛ FISH AMOK **14**
Simmered in Khmer Curry Paste and Coconut Cream
Jasmine Rices

SEAFOOD FRIED RICE **17**
Seafood, Rice, Egg, Vegetables

☛ BEEF LOK LAK **17**
Sautéed beef with Kampot pepper sauce,
steamed rice, condiments

LAMB SHANK RENDANG **20**
Blistered Green Beans, Roasted Coconut
Red Chili Sambal, Jasmine Rice



IN-ROOM DINING

PLANT BASED

 MUSHROOM MAPO TOFU	12
Shitake Mushrooms, Black Beans, Chili, Sichuan Pepper, Jasmine Rice	
 SMASHED PUMPKIN ON TOAST	8
Salsa Verde, Asparagus Salad, Pumpkin Seeds	
  ROASTED CAULIFLOWER STEAK	10
Chimichurri Sauce, Quinoa and Macadamia Crumble	
  BEYOND MEAT PLANT BASED BURGER	14
Whipped Cashew Nut Cheese, Arugula	
Marinated Beets, Gluten Free Bun	

SWEETS

 FRESH SEASONAL FRUITS	5
 GREEN TEA SOFT SERVE	5
White Chocolate Rice Feuillantine	
GRAPEFRUIT CARAMEL	8
Almond Milk Mousse, Raspberry Coulis, Yuzu Gel	
PISTACHIO CRÈME BRÛLÉE	8
TIRAMISU	
Mascarpone, Espresso, Biscuit, Amaretto	8



IN-ROOM DINING

SUPPER MENU

11:00 PM - 2:00 AM

EARLY RISERS

 FRESH FRUITS	6
Locally Sourced Sliced Fruit Plate	
 YOGHURT PARFAIT	6
Fresh Mango, Chia Seeds, Coconut Salad	
AVOCADO ON TOAST	9
Multi-Grain Bread, Poached Eggs, Lemon, Olive Oil, Toasted Seeds	
THREE EGGS OMELET Whole or Whites	7
Mixed Vegetables, Aged Cheddar, Dark Rye Bread	

SANDWICHES AND BURGERS

 THE CLASSIC CLUB SANDWICH White or Brown	14
Roasted Chicken, Bacon, Free Range Egg, Lettuce, Tomato, Herb Mayo, French Fries	
 SCOTTISH SMOKED SALMON	16
Toasted Dark Rye, Crushed Avocado, Lemon, Red Onion, Capers, Watercress	
 BEYOND MEAT PLANT BASED BURGER	14
Whipped Cashew Nut Cheese, Arugula Marinated Beets, Gluten Free Bun	

APPETIZERS AND SALADS

 ORGANIC AVOCADO AND TOMATO SALAD	10
Asparagus, Garden Greens, Honey and Lemon Dressing	
 CLASSIC PANZANELLA SALAD	11
Tuscan-Style Tomato And Focaccia Bread Salad Red Onion, Capers, Cucumbers, Red Wine Vinaigrette	



IN-ROOM DINING

SOUP

 ROASTED PUMPKIN SOUP 9
Toasted Pumpkin Seeds, Truffle Oil

 PRAWN WONTON SOUP 11
Roasted Chicken Broth, Bok Choy, Spring Onion and Ginger

ASIAN FAVORITES

 KUY TEAV 8
Khmer Rice Noodle Soup, Pork Stock,
Braised Beef, Boiled Egg, Bean Sprouts, Scallions, Coriander

DESSERTS

PISTACHIO CRÈME BRÛLÉE 8

TIRAMISU 8
Mascarpone, Espresso, Biscuit, Amaretto



CHILDREN'S MENU

BABIES

No salt, fat or other additives are added to any of our freshly cooked baby foods.

 MIXED VEGETABLE PURÉE 3

 RICE PORRIDGE PURÉE 3

 FRUIT PURÉE 3

CHILDREN

PENNE PASTA 5

Tomato Sauce or Bolognase

 GRILLED SALMON 7

Steamed Vegetables

MINI BEEF CHEESE BURGER 6

French Fries

 CHICKEN AND EGG FRIED RICE 4

 BAKED MAC N CHEESE 4

 HEALTHY SALAD 3

Lettuce, Tomato, Cucumber, Carrot

BOWL OF STEAMED JASMINE RICE 2

*with soy sauce



IN-ROOM DINING

FRESH JUICES 4.25

BATTAMBANG ORANGE

CARROT

WATERMELON

PINEAPPLE

APPLE

COCONUT

SOFT DRINKS

IZE LEMON 3

IZE COLA 3

WURKZ 3

COCA COLA 3.75

COCA COLA ZERO 3.75

Sprite 3.75

FANTA 3.75

GINGER ALE 3.75

SINGHA SODA WATER 3.75



IN-ROOM DINING

STILL AND SPARKLING WATER

CAMBODIA 500ml **2.5**

SAN PELLEGRINO 500ml /750ml **6 | 8**

COFFEE

BLACK COFFEE **3.5**

ESPRESSO **3.5**

DOUBLE ESPRESSO **4**

MACCHIATO **5**

CAPPUCCINO **5**

CAFÉ LATTE **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**

ICED TEAS AND COFFEES **LARGE | SMALL**

TAIWANESE MILK TEA **6 | 4.5**

MATCHA LATTE **6 | 4.5**

COCONUT & YUZU **6 | 4.5**

ICED COFFEE **5 | 3.5**

ICED LATTE **6 | 5**



IN-ROOM DINING

SPARKLING & CHAMPAGNE

GLS | BTLE

PROSECCO BIANCO	12 55
Bottega, Il Vino Dei Poeti, Italy	
BOLLINGER	19 90
Special Cuvee Brut, Champagne, France	
BOLLINGER ROSÉ	23 108
Champagne, France	
NICOLAS FEUILLATTE BRUT RESERVE	112
Epernay, France	
NICOLAS FEUILLATTE BRUT ROSÉ	125
Epernay, France	
BILLECART-SALMON BRUT ROSE	238
Mareuil-sur-Ay, France	

WHITE WINE

PINOT GRIS	52
Villa Maria, New Zealand	
SAUVIGNON BLAC	78
Cloudy Bay, Marlborough, New Zealand	
POUILLY-FUISSE	118
Bouchard Pere & Fils, Maconnais, France	

RED WINE

SHIRA	52
Yalumba, Y Series, Australia	
CABERNET SAUVIGNON	78
Marques De Casa Concha, Chile	
CHATEAUNEUF-DU-PAPE	118
Chateau Mont-Redon	
Rhone, France	

ROSÉ WINE

GRIS BLANC, GERARD BERTRAND	27
IGP Pays D'oc, Languedoc Roussillon, France	

ROSÉ WINE

MOSCATO 38
Mojo, Australia

WHISPERING ANGEL 88
Chateau D'esclans, Provence, France

HOUSE RED GLS | BTLE

CABERNET SAUVIGNON 5 | 22
Sanama Reserva, Chile

CABERNET SAUVIGNON 6 | 30
Mojo, Australia

MERLOT 7 | 32
De Bortoli, Australia

PINOT NOIR 9 | 42
Le Grand Noir, France

HOUSE WHITE GLS | BTLE

SAUVIGNON BLANC 5 | 22
Sanama Reserva, Chile

SAUVIGNON BLANC 6 | 30
Mojo, Australia

PINOT GRIGIO 7 | 32
De Bortoli, Australia

CHARDONNAY 9 | 42
Le Grand Noir, France

HOUSE ROSÉ GLS | BTLE

GRIS BLANC 6 | 27
Gerard Bertrand , Pays D'oc Igp,
Languedoc Roussillon, France

