

# food. thoughtfully sourced. carefully served.

we are guided by our global philosophy that is focused on sourcing and providing fresh, flavourful, healthy. yet environmentally sustainable and ethical food options. look for our seafood that is third party certified sustainable or responsible to meet the rigorous standards set by independent labels.

fisheries certified under the msc sustainable standard for wild caught seafood or asc standard for responsibly farmed seafood have been assessed on core principles evaluating the environmental sustainability of the fishery or environmental and social responsibility of the farm.

enjoy in abundance, by choosing these products you ensure our oceans are teeming with life now and for future generations.

look out for these symbols to assist with your menu choice.



vegetarian, may contain egg and dairy



signature item



msc-c-54472

seafood with this mark comes from a fishery that has been independently certified to the msc's standard for a well-managed and sustainable fishery. [www.msc.org](http://www.msc.org)



asc-c-00608

seafood with this mark comes from a farm that has been independently certified to the asc's standard for responsibly farmed seafood. [www.asc-aqua.org](http://www.asc-aqua.org)



 A short twenty minutes drive outside of Siem Reap and home to the Angkor silk farm and Pouk pagoda, Pouk is the quintessential Cambodian village with local market, pagoda, rice paddies and lotus farms. Our own Cambodian cuisine expert, Chef Pisith Theam was born and raised in Pouk. His inspired and flavourful dishes reflect the traditional cuisine and culture of Cambodia.

### Appetizer

#### Roasted eggplant salad

Local cression, deep fried garlic, fried shallots

### Main Course

#### Sautéed chicken

Ginger, palm sugar, spring onions, saw leaves, Kampot fish sauce

Served with steamed Jasmine rice

### Dessert

#### Num Krok

Sweet rice cakes, coconut, palm sugar, spring onion

### Lobster Extravaganza

*Upgrade your main course to "grilled Mekong lobster, galangal, kaffir lime, tamarind sauce" at additional charge of USD 10 or USD 14 to add as an additional course.*

 Gateway to the temples of Angkor, Siem Reap is best known for the majestic Angkor Wat, a UNESCO world heritage site. The first French explorers discovered Angkor in the 19th century and Siem Reap has since flourished into a bustling city in the shadow of an ancient empire.

### Appetizer

#### Grilled fish salad

Green mango, roasted peanuts, garlic, basil, lime

### Soup

#### Chicken sour soup

Winter melon, pineapple, caraway leaves, Kampot fish sauce

### Main Course

#### Wok-fried prawn curry

Spring onions, coconut milk, roasted peanuts

Served with steamed Jasmine rice

### Dessert

#### Assorted Khmer sweets

Steamed banana cake, pumpkin cake, cassava pudding

### Lobster Extravaganza

*Upgrade your main course to “grilled Mekong lobster, galangal, kaffir lime, tamarind sauce” at additional charge of USD 10 or USD 14 to add as an additional course*

 Situated along the Sangkae River in north-western Cambodia, Battambang is the capital city of Battambang province. Picturesque mountains and countryside as well as some of the best preserved French colonial architecture make an idyllic setting. Battambang is also known for its abundance of rice and fresh fruits such as the Rambutan.

### Appetizer

#### Fresh spring rolls

Chicken, cucumber, Khmer noodles, roasted coconut sauce

### Second Course

#### Braised minced fish

Lemongrass, coconut milk, kaffir lime, Kampot fish sauce

### Soup

#### Prawn sour soup

Lemongrass, kaffir lime leaves, Kampot fish sauce, basil

### Main Course

#### Wok-fried beef striploin

Crushed pepper, onion, local cression

Served with steamed jasmine rice

### Dessert

#### Sticky rice

Pandan custard with mango

### Lobster Extravaganza

*Upgrade your main course to “grilled Mekong lobster, galangal, kaffir lime, tamarind sauce” at additional charge of USD 10 or USD 14 to add as an additional course*



## APPETIZERS

-  **Fresh spring rolls** 15  
Prawn, cucumber, Khmer noodles, roasted coconut sauce
-  **Khmer rice crêpe** 17.50  
Mince pork, prawn, bean sprout, fresh herb, crudités, peanut dressing
-  **Seafood duet salad** 19  
Poached black tiger prawn, tuna tartar, avocado, quail egg, asparagus, lemon
-  **Pan-fried foie gras** 22.50  
Crispy brioche, duck confit rigatoni, prune-mango-apple chutney

## SALADS

-  **Roasted eggplant salad** 12.50  
Local cression, roasted fried garlic, fried shallots, soy dressing
- Green mango salad** 14  
Grilled fish, roasted peanuts, garlic, basil, Kampot fish sauce
- Lotus salad** 15  
Grilled beef, lotus seed, lettuce stem, lotus flower, basil, sweet chili dressing

## SOUPS

-  **Roasted tomato soup** 12  
White gold scallop, honey, walnut, pesto, sour cream
-  **French onion soup** 12  
Parmesan bruschetta
-  **Seafood sour soup** 12  
Winter melon, pineapple, caraway leaves, Kampot fish sauce

FOR ANY VEGETARIAN OPTIONS OR DIETARY REQUIREMENTS, OUR CHEF WILL BE MORE THAN HAPPY TO CUSTOMIZE A SELECTION FOR YOU

PRICES ARE QUOTED IN US DOLLARS AND SUBJECT TO A SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES

## KHMER SELECTION

	<b>Steamed Mekong river fish fillet</b>	26
	Garlic, capsicum, lemongrass, saw leaves, soy, peanut and tamarind sauce	
	<b>Stir-fried black tiger prawn</b>	25
	Ginger, palm sugar, spring onions, oyster sauce	
	<b>Roasted young chicken</b>	27.50
	Honey, garlic, prahok-tamarind sauce, peanut, crudités	
 	<b>Seafood amok</b>	29.50
	Curry paste, coconut milk, Nhor leaves	
	<b>Honey glazed baby pork ribs</b>	27
	Grilled eggplant, Kampot pepper sauce	
	<b>Stewed veal ossobuco</b>	33
	Palm sugar, anise, garlic, Kampot fish sauce, egg, saw leaves	

KHMER SELECTION SERVED WITH YOUR CHOICE OF STEAMED BROWN OR WHITE JASMINE RICE

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## FROM THE CHARCOAL GRILL

### SEAFOOD

 <b>Stuffed baby calamari</b>	30
Kaffir lime leaves, lemongrass, garlic, straw mushrooms	
<b>Salmon fillet</b>	37
 <b>Mekong river prawn</b>	39
 <b>Pancetta wrapped Mekong river fish fillet, organic cherry tomato confit</b>	32
 <b>Sautéed black tiger prawn, garlic-butter, parsley</b>	35
 <b>Pan-roasted white gold scallop, cauliflower panna cotta, truffle jus</b>	35

### MEATS

#### US -PRIME BEEF

<b>Tenderloin, 100 g</b>	37.50
<b>Tenderloin, 200 g</b>	47.50
<b>Tenderloin, 400 g</b>	72.50
<b>Sirloin, 180 g</b>	35
<b>Rib-eye, 300 g</b>	49.50

#### AUSTRALIAN

<b>Roasted rack of lamb</b>	41
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#### POULTRY

<b>Roasted cornish game hen, garlic, thyme</b>	29.50
<b>Pan-fried duck breast</b>	39.50

ALL CHARCOAL GRILL SELECTION INCLUDE YOUR CHOICE OF ONE SIDE DISH AND ONE SAUCE

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## SIDE DISHES

### VEGETABLES

Cauliflower gratin	5
Glazed young carrots, butter, shallots, parsley	5
Sautéed sugar snap peas with almond	5
Stir-fried morning glory with garlic, palm sugar, soy sauce	5
Wok-fried green vegetables with holy basil, Kampot green pepper	5

### POTATOES

Classic French fries	5
Gratin Dauphinoise with béchamel, parmesan cheese	5
Mashed potatoes with garlic chips	5

### RICE

Steamed jasmine brown or white jasmine rice	5
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### SAUCES

- Beurre blanc
- Tamarind sauce
- Mushroom sauce
- Mustard sauce
- Béarnaise sauce
- Green pepper sauce
- Mint chutney
- Honey-anise jus

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DESSERT

## DESSERT

<b>Akor cake</b>	7.50
Coconut milk, tossed sesame	
<b>Sticky rice</b>	7.50
Pandan custard, coconut milk	
<b>Seasonal fresh fruits</b>	6
<b>Chocolate and peanut butter fondant</b>	9.50
Served with white chocolate ice cream	
 <b>Pineapple and banana crumble</b>	8
Served with coconut sherbet	
<b>Cheese selection, crackers, bread, fig marmalade</b>	14
<b>Homemade ice creams and sorbets</b>	2
Vanilla, dark chocolate, white chocolate, mango, honeycomb, passion fruit, strawberry, mango, raspberry, coconut	

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