



ROOM SERVICES

MENU

PARK HYATT SIEM REAP™

LUXURY *is* PERSONAL

BREAKFAST A LA CARTE MENU

AVAILABLE FROM 6:00 AM - 11:00 AM

WESTERN BREAKFAST

TWO FARM EGGS ANY STYLE  9
Scrambled, Omelet, Fried, Poached or Boiled
Served with Pork Bacon, Pork Sausage,
Mushroom, Potato, Tomato

EGGS BENEDICT   10
Choice of Ham or Smoked Salmon,
Hollandaise Sauce, English Muffin
Served with Mushroom, Potato, Tomato

SMOKED SUSTAINABLE SALMON   8
Avocado Puree, Cream Cheese, Caper, Red Onion

CHEESE PLATE, Dried Fruits, Nuts   8

COLD CUTS, Cornichon, Pearl Onion   7

PANCAKES 7
Caramelized Banana, Mango Compote, Maple Syrup

KHMER BREAKFAST

KUYTEAV TEOK  10
Choice of Chicken or Beef, Flat Rice Noodle Soup,
Beansprouts, Saw Leaves, Spring Onion

PRAWN OMELET  12
Red Onion, Spring Onion, Chili Sauce
Served with Steamed Jasmine Rice

BAY MOAN  12
Grilled Khmer Style Marinated Chicken,
Vegetable Pickles, Chili Dressing
Served with Steamed Jasmine Rice

NUM PANG KHOR KO  15
Slow Cooked Beef Shank, Tomato Broth,
Cherry Tomato, Sliced Onion, Saw Leaf
Served with Slice of Baguette Bread

LOT CHAR  15
Wok Fried Short Rice Noodle, Beef, Fried Egg,
Beansprouts, Chives

HEALTHY BREAKFAST

SEASONAL FRESH FRUITS   6

COCONUT & CHIA SEED PUDDING   5
Fresh Coconut Water, Seasonal Fruit Puree,
Orange Juice, Lemongrass, Lime Leaves,
Local Wild Honey

BIRCHER MUESLI   5
Yogurt, Oatmeal, Banana, Apple, Raisin,
Almonds, Pumpkin Seeds

PLAIN YOGURT   5

MANGO YOGURT   5

BERRY YOGURT   5

HOMEMADE GRANOLA  5

MUESLI  5

ALL BRAN  5

CORN FLAKES  5

COCO BALL  5

Choice of Full Cream Milk, Low Fat Milk,
Skim Milk, Soy Milk

ORGANIC QUINOA SALAD   6
Red Radish, Green Bean, Bell Pepper,
Red Onion, Mint, Citrus Vinaigrette

WHITE OMELET  8
Steamed Broccoli, Cherry Tomato Salad,
Sliced Avocado

AVOCADO ON TOAST  9
Poached Farm Egg, Local Avocado Purée,
Cherry Tomato, Walnut Bread, Red Onion, Mint

BAKERY

BAKERY BASKET – 6
Freshly Baked Bread and Pastries

TOAST BREAD BASKET 5

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



Vegetarian



Pork



Gluten Free



Seafood



Vegan



Nut



Spicy



Signature

ALL DAY DINING MENU

AVAILABLE FROM 11:00 AM - 12:00 AM

APPETIZER

CAESAR SALAD  18
Romaine Lettuce, Chicken Breast, Crispy Pork Bacon,
Crouton, Parmesan, Caesar Dressing

FRENCH ONION SOUP 15
Comté Cheese, Parmesan, Sourdough Bread

ROASTED TOMATO SOUP   10
Parmesan Bread, Sweet Basil

TUNA NIÇOISE SALAD  18
Green Beans, Baby Potatoes, Cherry Tomatoes,
Quail Egg, Red Onion, Confit Lemon Dressing

VEGETABLE FRESH SPRING ROLL  10
Yam Bean, Carrot, Cucumber, Bean Sprouts,
Rice Noodles, Mint, Basil, Roasted Peanuts,
Coconut Sauce

MAIN COURSE

AVOCADO ALT  12
Lemony Cream Cheese, Arugula, Cherry Tomatoes,
Red Radish, Sourdough Bread

CLUB SANDWICH  20
Chicken Breast, Bacon, Fried Egg, Cheddar Cheese,
Lettuce, Tomato, Whole Wheat Toast
Served with French Fries, Homemade Ketchup,
Mayonnaise, Mustard

FISH & CHIPS  20
Seabass, French Fries, Tartar Sauce, Lemon

SEAFOOD AMOK  20
Amok Paste with Coconut Cream, Calamari,
Mekong River Prawns, Tonle Sap Lake Fish, Noni Leaves

BEEF LOK LAK 25
Beef Striploin, Green Peppercorns, Lok Lak Sauce,
Local Watercress, Fried Garlic, Cherry Tomato,
Onion, Poached Egg

CHICKEN FRIED RICE 15
Egg, Carrot, Green Beans, Young Corn, Kale, Soy Sauce

CHEESEBURGER  22
Australian Beef Patty, Pork Bacon, Cheddar Cheese,
Gherkin Pickle, Lettuce, Tomato
Served with French Fries, Homemade Ketchup,
Mayonnaise, Mustard

CHICKEN FAJITA 18
Bell Peppers, Tortilla, Guacamole, Sour Cream

FOCACCIA PIZZA MARGHERITA   18
Tomato Sauce, Cherry Tomatoes, Parmesan,
Mozzarella, Basil

Additional Toppings:

- Salami 3
- Mushroom 2
- Arugula 1
- Jalapeño Pickles 1

DESSERT

CRÈME BRÛLÉE  10
Passion Fruits Berries

TIRAMISU  10

STRAWBERRY SHORTCAKE  8

SEASONAL FRUIT PLATTER  10

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