

MARKET CAFÉ

RESTAURANT & LOUNGE

BREAKFAST MENU



RISE AND SHINE!

Serving up top-notch ways to kick off your morning in the best way possible, the Hyatt Regency Phnom Penh offers an energising breakfast. From the bakery to Asian specialties or combined with a range of healthy foods, there is something for everyone.



Gluten Free



Healthy



Vegetarian



Seafood



Nut



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.

BREAKFAST A LA CARTE BAKERY



FRESHLY BAKED PASTRIES

Croissant, Pain au Chocolate,
Raisin Roll

each | 2



TWICE BAKED CROISSANT

Spinach, Mushroom and Gouda Cheese,
Tomato and Onion Salad

7

CEREALS AND YOGHURT



CEREALS 🌾

All-bran, Rice Bubbles, Cornflakes, Muesli,
Choice Of Milk | Fresh, Low Fat, Skimmed or Soy

4

NATURAL, LOW FAT OR FRUIT YOGHURT

3.5

YOGHURT PARFAIT 🍌🍓

Fresh Mango, Chia Seeds, Coconut Salad

3.5

BIRCHER MUESLI 🌿🍓

Yoghurt, Strawberries, Orange Juice,
Roasted Almonds

5

HOT OAT PORRIDGE 🌿🍌

Banana, Raisin, Forest Honey
Choice of Milk | Fresh, Skimmed, Soy Milk

5

COLD CUTS & CHEESE



COLD CUTS COLLECTION 🥩
Pickles, Freshly Baked Bread

7



CHEESE BOARD, BREAKFAST CHEESES 🧀
Dry Fruits, Freshly Baked Bread

9



HOUSE SMOKED SALMON 🐟
Toasted Dark Rye, Lemon, Red Onion,
Watercress, Capers

10

BREAKFAST SPECIALTIES

BELGIAN YEASTED WAFFLES 🌱 7

Caramelised Bananas
Chocolate Sauce, Puffed Grains

GLUTEN FREE PANCAKES 🌱🌱 7

Fresh Mango, Palm Sugar, Lemon Zest

VEGAN BREAKFAST 🌱🍎 8

Smashed Pumpkin on Toast
Spicy Baked Beans, Sautéed Green Vegetables
Salsa Verde, Hash Browns, Grilled Tomatoes



FREE RANGE EGGS



ADD:



HASH BROWN
2



GRILLED PARIS HAM
2



PORK BACON
2



PORK SAUSAGE
2



CHICKEN SAUSAGE
2



BAKED BEANS
2



GRILLED TOMATOES
2



TWO EGGS COOKED TO YOUR LIKING 6

Poached, Fried or Scrambled
Roasted Tomato, Hash Brown, Toast

ROYALE 🍳 11

2 Poached Eggs, Smoked Salmon,
Local Spinach, Toasted English Muffin,
Hollandaise Sauce

BENEDICT 🍳 9

2 Poached Eggs, Paris Ham,
Toasted English Muffin, Hollandaise

FLORENTINE 8

2 Poached Eggs, Wilted Spinach,
Toasted English Muffin, Hollandaise
Sauce

AVOCADO ON TOAST 🥑 8

Grain Bread, Poached Eggs, Lemon,
Olive Oil, Toasted Seeds

ORGANIC VEGETABLE OMELET 6

3 Eggs Whole or Whites
Local Vegetables, Aged Cheddar,
Dark Rye Bread

ASIAN BREAKFAST



CONGEE Plain | Chicken 🍲 5 | 9
Crispy Dough Stick, Assorted
Condiments

STEAMED DIM SUM COLLECTION 🍲 8
Soy Sauce

PAN FRIED RADISH CAKE 🍲 6
XO Sauce

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

MISO SOUP 🍲 6
Silken Tofu, Seaweed



GO LOCAL



KUY TEAV 🍲 🍴

Khmer Rice Noodle Soup, Pork Stock, Braised Beef, Bean Sprouts, Scallions, Coriander

8

BAI SACH CHROUK or BAI PLOV MAEN 🍴

Steamed Jasmine Rice, BBQ Pork, or Chicken Leg, Pickled Vegetables, Soy-Chili Dipping Sauce

8 | 9



KHORE KOR NUM PANG

Khmer Style Braised Beef
Served with Baguette

8

FRESH FRUITS



SMOOTHIE BOWL 🌿🍌🍓 6

Papaya, Banana, Dragon Fruit,
Natural Yoghurt, Oven Roasted Granola,
Forest Honey, Fresh Mango, Chia Seeds

LOCAL SEASONAL FRUIT PLATE 🌿🍌🍓 4

FRUIT SALAD, FRESH COCONUT, 🌿🍌🍓 4
KAFFIR LIME

DRINKS & JUICE



TEA

ICED LEMON TEA	3.25
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

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



FRESH JUICES

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



COFFEE

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