

## BREAKFAST SETS

SERVED FROM 6:00AM TO 11:00AM DAILY

### CONTINENTAL

\$ 18

Fresh Fruit Juice  
Low Fat or Plain Yogurt, Mixed Fruits

Choice of Cereals  
All-Bran, Special K, Cornflakes, Coco Pops, Frosties or Rice Krispies  
Your cereal is served with a choice of Milk; Whole, Skimmed, Soya

Morning Bakeries  
Jams, Marmalade, Honey

Seasonal Fruit Plate  
Coffee, Harney's & Sons Tea or Herbal Infusions



### AMERICAN

\$ 22

Fresh Fruit Juice  
Two Farm Eggs prepared to your liking

Hash Brown, Grilled Tomato, Sautéed Mushrooms  
Chicken or Pork Sausage, Bacon, Plain or Multigrain Toast

Pancakes  
Maple syrup or jam

Seasonal Fruit Plate  
Coffee, Harney's & Sons Tea or Herbal Infusions



### ASIAN

\$ 18

Fresh Fruit Juice  
Konlo Mian

Minced Meat Dry Noodle with Special Sauce

You Cha Kuai Pei Dou Jiang Sui  
Deep Fried Dough and Soy Milk

Zhu Rou Bao (Sweet Pork Buns)



Seasonal Fruit Plate  
Coffee, Harney's & Sons Tea or Herbal Infusions

### DE-LIGHT BREAKFAST (529 CAL)

\$ 16

Freshly Squeezed Fruit Juice of your Choice

Seasonal Sliced Fruit Plate

Daily Energizer Juice

Gluten Free Muesli with Low Fat Berry Yoghurt

Egg White Omelet, Gluten Free

Whole Wheat Bread

Freshly Brewed French Press or  
Decaffeinated Coffee or English Breakfast Tea



## BREAKFAST A LA CARTE

### MORNING BAKERIES

#### BAKERY ASSORTMENT

\$ 6



#### CROISSANT

\$ 2



#### PAIN AU CHOCOLAT

\$ 2



#### BREAD ROLLS

\$ 2



#### DANISH PASTRY

\$ 2



#### MUFFIN

\$ 3



#### PORK FLOSS BUN

\$ 3



#### WHITE, RYE OR WHOLE GRAIN TOASTS

\$ 2



All Breads and Pastries are accompanied with Jams, Marmalade and Mondulkiri Honey

## FARM EGGS

#### TWO EGGS COOKED YOUR WAY

\$ 6



#### TREE EGGS OMELETTE

\$ 8



#### EGG WHITE OMELETTE

\$ 8



#### EGGS BENEDICT OR FLORENTINE

\$ 9



Please advise us of any special dietary requirements, food allergies or food intolerances.

PRICES ARE EXCLUSIVE OF 7% SERVICE CHARGE AND 10% VAT

**PONG MOUAN CHEARN SARCH KDAM** \$ 9

Khmer Crab Omelette, Tomato, Cucumber, Lettuce, Chili

**POACHED EGGS** \$ 9

Toasted Whole Wheat Bread, Avocado, Sautéed Kale

**SIDES****PARIS HAM** \$ 4**BACON** \$ 4**CHICKEN SAUSAGE** \$ 4**PORK SAUSAGE** \$ 4**BAKED BEANS** \$ 4**GRILLED TOMATO** \$ 4**SAUTÉED MUSHROOMS** \$ 4**HASH BROWNS** \$ 4**LE DELI****COLD CUTS BOARDS** \$ 11

Marinated Olives, Artisan Mustard, Pickles Vegetables

**SMOKED SALMON** \$ 10

Avocado, Cherry Tomato Confit, Red Onion, Radish

**FARMHOUSE CHEESE** \$ 15

Mondulkiri Honey, Dried Fruits, Nuts

**ASIAN****STEAMED BARBECUED PORK BUN** \$ 4

蜜汁叉燒飽

**STEAMED SEAFOOD DUMPLING WITH CHIVE** \$ 4

韭菜海鮮餃

**STEAMED VEGETABLE DUMPLING** \$ 3

水晶香菜餃

**PORRIDGE WITH CENTURY AND SALTED EGG** \$ 5

金瓜雙瑣粥

**PORRIDGE CHICKEN WITH DRIED SCALLOP** \$ 6

干貝雞絲粥

**WANTON NOODLE SOUP** \$ 8

雲吞面湯

**MINCED MEAT DRY NOODLE WITH SPECIAL SAUCE** \$ 8

肉碎干撈面

**YONG CHOW FRIED RICE** \$ 8

揚州炒飯

**ALL TIME FAVORITES****BELGIAN WAFFLES** \$ 8

Chocolate or Jam

**FRENCH CREPES** \$ 8

Chocolate or Jam

**FRENCH TOAST** \$ 9

Caramelized Banana, Walnuts, Chantilly Cream



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## YOGURT AND CEREALS

**NATURAL FRUIT YOGURT** \$ 4



**NATURAL YOGURT WITH GRANOLA** \$ 5



**HEALTHY BIRCHER MUESLI** \$ 5

Yoghurt, Rolled Oats, Fruits, Raisins, Nuts



**CEREALS** \$ 5

All-Bran, Special K, Cornflakes, Coco Pops, Frosties or Rice Krispies



## BEVERAGES JUICE BLENDS

**ANTI-AGEING** \$ 7

Chia Seeds, Soy Milk, Coffee



**ENERGIZING** \$ 7

Pineapple, Mango, Passion Fruit, Orange

**DETOX** \$ 7

Pineapple, Spinach, Cucumber, Ginger

## SMOOTHIES YOGHURT AND YOUR CHOICE OF FRUIT

**PASSION & MANGO 350 CALORIES** \$ 6

Passion Fruit, Mango, Honey, Milk, Yoghurt



**BERRY BANANA 350 CALORIES** \$ 6

Banana, Strawberry Purée, Honey, Milk, Yoghurt



**MANGO FUSION 448 CALORIES** \$ 6

Mango, Banana, Yoghurt, Milk, Vanilla, Honey



## FRESH FRUIT JUICES

**ORANGE, BEETROOT, CUCUMBER, TOMATO, CARROT,  
PINEAPPLE, HONEY MELON, WATERMELON** \$ 5

## LITTLE PRINCE & PRINCESS MENU

**BREAKFAST** \$7

SERVED FROM 6:00AM TO 11:00AM DAILY

### COMES WITH SEASONAL FRUIT

Choice of: Orange Juice, Pineapple Juice, Watermelon Juice  
Yogurt Plain or Low Fat

And Choice of:

Two Eggs Any Style with Chicken Sausage, Crispy Bacon or Ham  
Ham & Cheese Omelette  
Peanut Butter and Nutella Spread  
Waffles with chocolate Sauce and Sliced Banana  
Pancakes with Maple Syrup



**LUNCH & DINNER MENU** \$10

SERVED FROM 11:00AM TO 10:00PM DAILY

### CHOICE OF APPETIZER:

Pumpkin Soup  
Tomato Mozzarella  
Caesar Salad

### MAIN COURSE:

Chicken Fried Rice  
Vegetable Fried Rice  
Spaghetti, Choice of Bolognese, Tomato Sauce  
Fish & Chips  
Kiddy Cheeseburger  
Steamed Fish

### DESSERT:

Ice-cream 2 scoops  
Chocolate Mousse  
Mango Cheesecake  
Fruit Plate



# Le Petit Prince



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## ALL DAY MENU

SERVED FROM 11:00AM TO 10:00PM DAILY

### APPETIZERS & SALADS

#### DUBARRY AU CRABE \$ 9

Cauliflower Soup with Kep Crab, Turmeric oil



#### PUMPKIN \$ 8

Onion and Pumpkin, Black Truffle oil, Chive Sour Cream



#### SIEM REAP BURRATA \$ 12

Grilled Tomato Salad, Roasted Beets, Basil Dressing



#### “DEMOISELLE DU MÉKONG” SALAD \$ 16

Mekong River Lobster Salad, Avocado, Grapefruit



#### FRESH OYSTER FINE DE CLAIRE N°3 FROM CANCALE, FRANCE

1pc : \$5 | 6pcs : \$28 | 12pcs: \$48



#### CAESAR SALAD \$ 7

Parmesan, Garlic, Anchovy Dressing

#### WITH CHICKEN \$8.5

#### WITH LOCAL PRAWN \$9.5



#### MIXED GREENS SALAD \$ 6

### CHARCUTERIES & CHEESE

#### CURED MEATS BOARDS \$ 16

Artisanal Mustard, Pickled Vegetables, Gherkins



#### FOIE GRAS DE CANARD AU TORCHON \$ 19

Homemade Duck Foie-Gras Terrine, Exotic Fruits Jam, Toasted Baguette



#### FARMHOUSE CHEESE PLATTER \$ 15

Mondulkiri Honey, Dried Fruits, Nuts



## MAIN COURSES

#### STEAMED BARRAMUNDI \$ 12

Charred Cauliflower & Lime Purée, Black Olive Tuile, Sautéed Green Asparagus & Mushrooms



#### FARM CHICKEN CURRY \$ 15

Original Recipe from “La Coupole Paris”, Jackie Kennedy’s Favorite.



#### HERBS ROASTED LAMB CHOP \$ 26

Ratatouille, Tomato Confit and Black Olives Jus



#### AUSTRALIAN GRASS-FED BEEF TENDERLOIN \$ 28

Fresh Kampot Pepper Sauce

#### PASTAS \$ 12

Choose your pasta: Spaghetti, Tagliatelle or Penne  
Choose your sauce: Tomato, Bolognese, Carbonara



### SANDWICHES & BURGERS

ALL SERVED WITH FRENCH FRIES OR SALAD

#### CROQUE MONSIEUR OU MADAME \$ 8

Baked Ham & Cheese Sandwich, Béchamel Sauce, With or Without Fried Egg



#### PANINI NIÇOIS “PAN BAGNAT” STYLE \$ 9

Tuna, Marinated Vegetables, Kalamata Olives, Hard Boiled Egg



#### TRIPLE DECKER TURKEY CLUB \$ 9

Turkey Ham, Avocado, Bacon, Lettuce, Tomatoes, Rye Bread



#### QUARTER POUNDER BEEF BURGER \$ 14

250gr Beef Patty, Tomato Compote, Lettuce, Onions, Sesame Bun

Additional Treats: Bacon, Mushrooms, Onion Rings, Fried Egg, Cheddar

\$ 1



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## KHMER CLASSICS

**NOM CHIENN BANLE** \$ 6

Vegetables Fried Spring Rolls



**GNOAM SVAY KCHEI TREY CHHAE** \$ 10

Green Mango Salad with Kep Prawn Marinated in Lime



**AMOK** \$ 12

Fresh Ocean Fish, Lemongrass Curry, Fresh Coconut Milk, Steamed in Banana Leaf



**T'CHA K'DAM SAMOT M'REC KCHEY KAMPOT**

Green Peppercorn Stir-fried

**KEP CRAB** \$ 12

**SQUID** \$ 8.5

**PRAWNS** \$ 10



**SACH CHROUK PRAHOK KTESS** \$ 9

Spicy Pork Dip, Rice Crackers, Tamarind Sauce, Mondulkiri Honey



**BAY CHA** \$ 9

Fried Rice, Battambang Sausage, Chicken or Beef, Kale, Egg



**CHAR LOK LAK** \$ 12

Sautéed Beef Tenderloin, Red Onions, Fried Egg, Lime-Black Pepper Sauce



## DESSERTS

**PARISIAN MINI-PASTRY TRAY** \$ 9

Opera Cake, Paris Brest, Éclair



**FRESH FRUIT PLATTER** \$ 6

**CHOCOLATE MOUSSE** \$ 5



**TRADITIONAL CRÈME BRULÉE** \$ 5



**MIXED FRESH FRUIT AND YOGURT** \$ 5



**HOMEMADE ICE-CREAMS** \$ 9



**KHMER SWEETS COMBINATION** \$ 9

Pumpkin Custard, Palm Cake, Palm Fruit Glace, Battambang Sticky Rice in Coconut Milk with Longan



## ASIAN

**STEAMED BARBECUED PORK BUN** \$ 4

蜜汁叉燒飽



**STEAMED SEAFOOD DUMPLING WITH CHIVE** \$ 4

韭菜海鮮餃



**STEAMED VEGETABLE DUMPLING** \$ 3

水晶香菜餃



**PORRIDGE WITH CENTURY AND SALTED EGG** \$ 5

金瓜雙瑤粥



**PORRIDGE CHICKEN WITH DRIED SCALLOP** \$ 6

干貝雞絲粥



**WANTON NOODLE SOUP** \$ 8

雲吞面湯



**MINCED MEAT DRY NOODLE WITH SPECIAL SAUCE** \$ 8

肉碎干撈面



**YONG CHOW FRIED RICE** \$ 8

揚州炒飯



**SIDE DISHES** \$5

**SEASONAL MARKET VEGETABLES**

**RATATOUILLE**  
Provençale Vegetable Stew

**GREEN ASPARAGUS**

**MASHED POTATO**

**GREEN BEANS, GARLIC BUTTER**

**FRENCH FRIES**



GLUTEN



DAIRIES



EGGS



SHELLFISH



SOY



NUTS



FISH

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## WELL-BEING AND SUSTAINABLE MENU

### APPETIZER

#### SIEM REAP BURRATA (298 CAL) \$ 12

Grilled Tomato Salad, Roasted Beets, Basil Dressing



#### GNOAM SVAY KCHEI TREY CHHAE (191 CAL) \$ 10

Green Mango Salad with Marinated Lime-Kep Prawn



### MAIN COURSE

#### FISH AMOK (118 CAL) \$ 12

Fresh Ocean fish, Lemongrass Curry, Fresh Coconut Milk, Steamed in Banana Leaf



#### FARM CHICKEN CURRY ORIGINAL RECIPE FROM "LA COUPOLE PARIS", JACKIE KENNEDY'S FAVORITE (522 CAL) \$ 15



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## OUR SIGNATURE RESTAURANTS IN YOUR ROOM

### HACHI, JAPANESE RESTAURANT

SERVED FROM 11:30AM - 2.30PM & 6:00PM - 10:00PM DAILY

#### SALMON \$ 18

Grilled Salmon with Teriyaki Sauce or Sea Salt

グリルサーモン  
グリルサーモン 塩又は照り焼き、前菜、ご飯、味噌汁、茶碗蒸し



#### CHICKEN TERIYAKI \$ 15

Served with Sea Weed Salad and Japanese steamed Rice with Teriyaki Sauce or Sea Salt

照り焼きチキンセット  
照り焼き又は塩、前菜、ご飯、味噌汁、茶碗蒸し



#### JAPANESE NOODLE \$ 16

Udon or Soba Noodles Assorted Tempura and Japanese Rice

うどん又はそばセット  
うどん又はそば、温又は冷、前菜、ご飯、天ぷら盛り合わせ



#### SUSHI SET \$ 30

Assorted Seasonal Sushi

寿司セット  
特選寿司盛り合わせ、前菜、ご飯、味噌汁、茶碗蒸し



#### SASHIMI \$ 38

Assorted Seasonal Sashimi

刺身セット  
特選刺身盛り合わせ、前菜、ご飯、味噌汁、茶碗蒸し



#### HACHI BENTO \$ 38

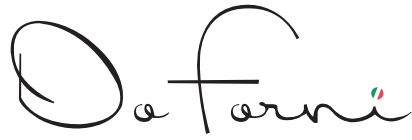
Seasonal Sushi Rolls, Sashimi, Sea Weed Salad, Grilled Eel, Assorted Tempura, Miso Soup

八弁当セット  
特選寿司盛り合わせ、お造り、前菜、味噌汁、鰻蒲焼、天ぷら盛り合わせ



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Ristorante Italiano

## DO FORNI, ITALIAN RESTAURANT

SERVED FROM 6:00PM - 10:00PM DAILY

### PIZZA AL PROSCIUTTO CRUDO, RUCOLA, E PARMIGIANO REGGIANO \$ 15

Tomato Sauce, Parma Ham, Rocket Salad, Mozzarella and Shaved Parmesan Cheese

番茄沙司 · 帕尔玛火腿 · 火箭沙拉 · 马苏里拉奶酪和剃干酪



### PIZZA MARGHERITA \$ 12

Tomato Sauce, Mozzarella Cheese, Fresh Basil

番茄酱 · 马苏里拉奶酪 · 罗勒和特级初榨橄榄油



### PIZZA DIAVOLA \$ 15

Tomato Sauce, Mozzarella Cheese, Spicy Salami, and Taggiasca Olives

番茄酱 · 马苏里拉奶酪 · 辣香肠和Taggiasca橄榄



### PIZZA AI FUNGHI \$ 13

Tomato Sauce, Mozzarella Cheese and Mushrooms

番茄酱 · 马苏里拉奶酪和蘑菇



### PIZZA CAPRESE \$ 13

Tomato Sauce, Mozzarella Cheese, Cherry Tomato, Buffalo Mozzarella and Pesto

番茄酱 · 马苏里拉奶酪 · 樱桃番茄 · 布法拉奶酪和香蒜酱



DAIRIES GLUTEN

Please advise us of any special dietary requirements, food allergies or food intolerances.

PRICES ARE EXCLUSIVE OF 7% SERVICE CHARGE AND 10% VAT

## LATE NIGHT MENU

SERVED FROM 10:00PM TO 6:00AM DAILY

### APPETIZERS

#### SIEM REAP BURRATA \$ 12

Grilled Tomato Salad, Roasted Beets, Basil Dressing



#### CAESAR SALAD \$ 7

Parmesan, Garlic, Anchovy Dressing

#### WITH CHICKEN \$ 8 WITH LOCAL PRAWN \$ 9.5



#### NOM CHIENN BANLE \$ 6

Vegetable Fried Spring Rolls



#### GNOAM SVAY KCHEI TREY CHHAE \$ 10

Green Mango Salad with Marinated lime-Kep Prawn



### PASTAS

#### PASTAS \$ 12

Choose your pasta : Spaghetti, Tagliatelle or Penne

Choose your sauce: Tomato, Bolognese, Carbonara



GLUTEN DAIRIES EGGS SHELLFISH FISH PEANUTS MUSTARD

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## KHMER CLASSICS

**NOM CHIENN BANLE \$ 6**

Vegetables Fried Spring Rolls



**GNOAM SVAY KCHEI TREY CHHAE \$ 10**

Green Mango Salad with Kep Prawn Marinated in Lime



**AMOK \$ 12**

Fresh Ocean Fish, Lemongrass Curry, Fresh Coconut Milk, Steamed in Banana Leaf



**T'CHA K'DAM SAMOT M'REC KCHEY KAMPOT**

Green Peppercorn Stir-fried Kep Crab \$12 | Squid \$8.5 | Prawns \$10



**SACH CHROUK PRAHOK KTESS \$ 9**

Spicy Pork Dip, Rice Crackers, Tamarind Sauce, Mondulkiri Honey



**BAY CHA \$ 9**

Fried Rice, Battambang Sausage, Chicken or Beef, Kale, Egg



**CHAR LOK LAK \$ 12**

Sautéed Beef Tenderloin, Red Onions, Fried Egg, Lime-Black Pepper Sauce



**T'CHA KUTEAV KHATNA \$ 12**

Stir Fried Rice Noodles & Beef with Chinese Broccoli



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## CHINESE

**STEAMED BARBECUED PORK BUN \$ 4**

蜜汁叉燒飽



**STEAMED SEAFOOD DUMPLING WITH CHIVE \$ 4**

韭菜海鮮餃



**STEAMED VEGETABLE DUMPLING \$ 3**

水晶香菜餃



**PORRIDGE WITH CENTURY AND SALTED EGG \$ 5**

金瓜雙環粥



**PORRIDGE CHICKEN WITH DRIED SCALLOP \$ 6**

干貝雞絲粥



**WANTON NOODLE SOUP \$ 8**

雲吞面湯



**MINCED MEAT DRY NOODLE WITH SPECIAL SAUCE \$ 8**

肉碎干撈面



**YONG CHOW FRIED RICE \$ 8**

揚州炒飯



## SANDWICHES & BURGERS

ALL SERVED WITH FRENCH FRIES OR SALAD

**TRIPLE DECKER TURKEY CLUB \$ 9**

Turkey Ham, Avocado, Bacon, Lettuce, Tomatoes, Rye Bread



**QUARTER POUNDER BEEF BURGER \$ 14**

250 gm Beef Patty, Tomato Compote, Lettuce, Onions, Sesame Bun

Additional Treats: Bacon, Mushrooms, Onion Rings, Fried Egg, Cheddar Each 1



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## TAKE-AWAY BOXES & IN-FLIGHT CATERING SERVICES

### TAKE AWAY BOXES

#### BREAKFAST BOX \$16

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##### 3 VIENNOISERIES

Croissant, Pain Au Chocolat, Danish

##### ORGANIC JUICE "LE FRUIT"

Carrot, Orange, Pineapple, Mango, Orange

##### BOTTLE OF WATER

##### SEASONAL FRESH FRUITS

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#### MEAL BOX \$20

WHITE WINE (SAUVIGNON BLANC 187ML) \$5

RED WINE (MERLOT 187ML) \$5

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##### CHOICE OF:

##### PANINI NIÇOISE "PAN BAGNAT" STYLE

Tuna, Marinated Vegetables, Kalamata Olives, Hard Boiled Egg

##### OR

##### TRIPLE DECKER TURKEY CLUB

Turkey Ham, Avocado, Bacon, Lettuce, Tomatoes

##### SERVED WITH SALAD AND POTATO CHIPS

##### BOTTLE OF WATER

##### SEASONAL FRESH FRUITS

##### 1 PASTRY

##### 1 SOFT DRINK CHOICE OF JUICE OR SODA

### IN-FLIGHT CATERING

Our Team will be delighted to assist you to cater on private flights.

We can pack all your menu items in the container wished, according to your equipment on board.

Choice of Plastic, Aluminum Foil, Ziploc Bags

We are certified HACCP, for your safety all items are blast chilled before being sent.

Orders are delivered in insulated soft bags.

We can deliver your order straight at the airport

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#### ALL ORDERS MUST BE PLACED BY 17:00 THE DAY BEFORE DELIVERY/PICK-UP

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#### CHOOSE ANY ITEM FROM OUR ROOM SERVICE MENU AND SPECIALTY RESTAURANT

##### TAKE-AWAY CHARGE

Less than \$1,000 order = \$80

\$1,000 to \$2,000 = \$180

\$2,000 to \$4,000 = \$350

Above \$4000 = \$500

Delivery Fee to the airport \$55

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## WHITE WINE



**MEURSAULT 1ER CRU LES CHARMES, DOMAIN CHAVY-CHOUET** \$ 140  
Chardonnay, France

**SANCERRE, PASCAL JOLIVET** \$ 89  
Sauvignon Blanc, France

**CLOUDY BAY** \$ 78  
Sauvignon Blanc, New Zealand

**“G” DE CHÂTEAU GUIRAUD, BORDEAUX SUPERIEUR** \$ 75  
Sauvignon Blanc, Semillon, France

**CHARDONNAY, KENDALL JACKSON, CALIFORNIA** \$ 65  
Chardonnay, U.S.A

**“AUTUMN”, PENFOLDS, KOONUGNA HILLS** \$ 55  
Riesling, Australia

**BOURGOGNE “LES FEMELOTES”, DOMAINE CHAVY CHOUET** \$ 11 \$ 52  
Chardonnay, France

**VINUM AFRICA** \$ 50  
Chenin Blanc, South Africa

**“PODERI DI CARLO” PRIMOSIC** \$ 9 \$ 50  
Pinot Grigio, Italy

**“LEON”, DOMAINE FOURNIER** \$ 9 \$ 34  
Sauvignon Blanc, France

## ROSE WINE

**GRIS BLANC, GÉRARD BERTRAND** \$ 9 \$ 45  
Grenache Gris, Grenache Blanc, France

## RED WINE

**VOSNE-ROMANEE “LES CROIX BLANCHES”, DOMAINE RENE BOUVIER** \$ 190  
Pinot Noir, France

**MOULIS EN MEDOC, CHÂTEAU CHASSE-SPLEEN** \$ 180  
Merlot, Cabernet Sauvignon, France

**PETIT FIGEAC, 2ND OF CHÂTEAU FIGEAC, SAINT-EMILION GRAND CRU** \$ 160  
Merlot, Cabernet Sauvignon, France

**TORBRECK “THE STEADING”, BAROSSA VALLEY** \$ 140  
Shiraz, Australia

**SAINT EMILION GRAND CRU, CHÂTEAU PAS DE L'ANE** \$ 130  
Merlot-Cabernet Sauvignon, France

**CHÂTEAUNEUF-DU-PAPE, CHÂTEAU MONT-REDON** \$ 130  
Grenache, Syrah, Mourvedre, France

**BARON DE BRANE, MARGAUX** \$ 105  
Merlot, Cabernet Sauvignon, France

**FRANCK PHELAN, 2ND WINE OF CHÂTEAU PHELAN-SEGUR, SAINT-ESTEPHE** \$ 105  
Merlot, Cabernet Sauvignon, France

**MADIRAN, CHÂTEAU MONTUS** \$ 105  
Tannat, France

**CROZE-HERMITAGE, E.GUIGAL** \$ 87  
Syrah, France

**PETALOS, ALVARO PALACIOS, BIERZO** \$ 85  
Tempranillo, Spain

**LE VOLTE DELL'ORNELLAIA** \$ 75  
Sangiovese, Cabernet Sauvignon, Merlot, Italy

**SITO MORESCO, GAJA** \$ 95  
Barbera, Nebbiolo, Italy



<b>"HIGH TRELLIS", MCLAREN VALE</b> Cabernet Sauvignon, Australia		<b>\$ 62</b>
<b>VILLA MARIA, MARLBOROUGH</b> Pinot Noir, New Zealand		<b>\$ 68</b>
<b>VALPOLICELLA CLASSICO, TOMMASI, VENETO</b> Corvina, Rondinella, Italy		<b>\$ 55</b>
<b>"ATTITUDE" PASCAL JOLIVET</b> Pinot Noir, France		<b>\$ 50</b>
<b>"LA CHESNAIE", DOMINIQUE PIRON</b> Morgon, Gamay, France		<b>\$ 55</b>
<b>"OLD VINES" TORBRECK, BAROSSA VALLEY</b> Grenache, Shiraz, Mourvedre, Australia	<b>\$ 11</b>	<b>\$ 52</b>
<b>"LA VIGNÉE" BOUCHARD PÈRE &amp; FILS</b> Pinot Noir, France	<b>\$ 11</b>	<b>\$ 52</b>
<b>BORDEAUX SUPERIEUR, CHÂTEAU LE GRAND VERDUS,</b> Merlot, Cabernet Sauvignon, France	<b>\$ 9</b>	<b>\$ 45</b>
<b>LOS VASCOS, DOMAINES BARON DE ROTSCCHILD</b> Cabernet Sauvignon, Chile		<b>\$ 50</b>
<b>ARUMA, MENDOZA VALLEY</b> Malbec, Argentina		<b>\$ 54</b>
<b>GNARLY HEAD, ZINFANDEL</b> Lodi Zinfandel, U.S.A		<b>\$ 50</b>
<b>CASILLERO DEL DIABLO, CARMENERE</b> Carmenere, Chile		<b>\$ 42</b>

For more selection please ask for our extensive wine list

## IMPORTED BEERS

<b>ASAHI</b> Japan		<b>\$ 5</b>
<b>TIGER</b> Singapore		<b>\$ 5</b>
<b>HEINEKEN</b> Holland		<b>\$ 5</b>
<b>BUDWEISER</b> U.S.A		<b>\$ 5</b>
<b>GUINNESS STOUT</b> Ireland		<b>\$ 6</b>

## LOCAL BEERS

<b>CAMBODIAN BEER</b> Cambodia		<b>\$ 4.50</b>
<b>ANGKOR BEER</b> Cambodia		<b>\$ 4.50</b>

## SOFT DRINKS \$4

<b>COKE</b>	<b>TONIC WATER</b>
<b>COKE ZERO</b>	<b>GINGER ALE</b>
<b>SPRITE</b>	<b>FANTA ORANGE</b>
<b>SPRITE</b>	

## LOCAL MINERAL WATER

**LYYON 500 ML** \$ 1.50

Cambodia Still

**LYYON 1500 ML** \$ 3

Cambodia Still

**KULEN 500 ML** \$ 2

Cambodia Still

**KULEN 500 ML** \$ 6

Cambodia Still

## IMPORTED MINERAL WATER

**SAN PELLEGRINO 1000 ML** \$ 8

Italy Sparkling

**SAN PELLEGRINO 500 ML** \$ 6

Italy Sparkling

**VITTEL 1000 ML** \$ 8

France Still

**VITTEL 500 ML** \$ 6

France Still

**PERRIER 750 ML** \$ 8

France Sparkling

**PERRIER 330 ML** \$ 5

France Sparkling

**FIJI 1000 ML** \$ 8

Fiji Islands Still

**FIJI 330 ML** \$ 5

Fiji Islands Still

## HOT DRINKS

**ESPRESSO** \$ 4

**DOUBLE ESPRESSO** \$ 5

**CAPPUCCINO, COFFEE MOCHA, COFFEE LATTE** \$ 4

**FRENCH PRESS, REGULAR OR DECAFFEINATED** \$ 4

**HOT CHOCOLATE WITH WHIPPED CREAM** \$ 4

**WHOLE AND SKIMMED MILK** \$ 2

**TEA OR INFUSIONS** \$ 4

**HOT WATER SERVED WITH SLICED LEMON** \$ 2

Milk or Honey

## JUICES AND FRUIT

**FRESHLY SQUEEZED JUICE** \$ 5

Orange, Pineapple, Watermelon, Mango

**FRESH VEGETABLE JUICE** \$ 5

Carrot, Beetroot

**JUICES** \$ 4

Apple, Cranberry, Tomato

## CHAMPAGNE WITH WINES

**TAITINGER, COMTES DE CHAMPAGNE BRUT** \$ 480

**DOM PERIGNON** \$ 400

**VEUVE CLICQUOT BRUT ROSÉ** \$ 150

24



ROOM SERVICE MENU

25



ROOM SERVICE MENU



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**BILLECART-SALMON BRUT ROSÉ**

**\$ 225**

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**BOLLINGER SPECIAL CUVÉE BRUT**

**\$ 180**

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**TAITTINGER BRUT RESERVE**

**\$20**

**\$ 100**

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## OUR SOMMELIER'S GRAND CRU CLASSÉ WINE SELECTION

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### BORDEAUX, SAINT-EMILION

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**CHÂTEAU PAVIE, 1ER GRAND CRU CLASSE A 2008**

**\$ 600**

Merlot, Cabernet Franc, Cabernet Sauvignon, France

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**CHÂTEAU ANGELUS, 1ER GRAND  
CRU CLASSE A 2012**

**\$ 800**

Merlot, Cabernet Franc, Cabernet Sauvignon, France

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### PAUILLAC

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**CHÂTEAU LAFITE ROTHSCHILD,  
1ER GRAND CRU CLASSE 2007**

**\$ 2000**

Cabernet Sauvignon, Merlot, France

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**CHÂTEAU MOUTON ROTHSCHILD,  
1ER GRAND CRU CLASSE 2007**

**\$ 1040**

Cabernet Sauvignon, Merlot, France

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**CHÂTEAU MOUTON ROTHSCHILD,  
1ER GRAND CRU CLASSE 2007**

**\$ 1040**

Cabernet Sauvignon, Merlot, France

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### MARGAUX

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**CHÂTEAU MARGAUX, 1ER  
GRAND CRU CLASSE 2002**

**\$ 1130**

Cabernet Sauvignon, Merlot, France

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### PESSAC-LEOGNAN

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**CHÂTEAU HAUT-BRION,  
1ER GRAND CRU CLASSE 2007**

**\$ 1050**

Cabernet Sauvignon, Merlot, France