

S O F I T E L

PHNOM PENH PHOKEETHRA

**ROOM SERVICE MENU**

## 🍷 BREAKFAST SETS 🍷



### AMERICAN

**\$23**

Fresh Fruit Juice

Seasonal Fruit Plate

Two Farm Eggs prepared to your liking

*Hash brown, grilled tomato, sautéed mushrooms chicken or pork sausage, bacon, plain or multigrain toast*

Coffee, Harney & Sons Tea or Herbal Infusions

Pancakes

*Maple syrup or jam*



### CONTINENTAL

**\$19**

Fresh Fruit Juice

Morning Bakeries

*Jams, marmalade, honey*

Plain Yogurt, Mixed Fruits or Low Fat

Seasonal Fruit Plate

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*

Coffee, Harney & Sons Tea or Herbal Infusions

### 🍷 WESTERN 🍷

### 🍷 ASIAN 🍷

**Bakery Basket**

**\$12**

*Selection of danish, croissant, petit pain au chocolat, 2 artisan bread rolls, butter, jams*

**Porridge with Century Egg & Salted Egg**

**\$5**

**Eggs Benedict**

**\$9**

*English muffin, poached eggs, ham, hollandaise sauce*

**Porridge with Chicken & Dried Scallop**

**\$6**

**Florentine**

**\$9**

*English muffin, poached eggs, buttered spinach, hollandaise sauce*

**Phnom Penh Noodle Soup**

**\$10**

*Minced pork, bean sprouts, bok choy, savory chicken broth*

**Belgian Waffles**

**\$8**

*Chocolate or jam*

**Steamed Rice**

**\$4**

**French Toast**

**\$9**

*Caramelized banana, walnuts, chantilly cream*

v = Vegetarian food

Prices are exclusive of 7% service charge and 10% VAT

## 🍷 APPETIZER 🍷

<b>Caesar Salad</b> <i>Bacon, soft boiled egg, garlic buttered croutons</i>	<b>\$8</b>	<b>Cured Cold Cuts Meat Board</b> <i>Mustard, pickled vegetables, gherkins</i>	<b>\$18</b>
<i>With chicken</i>	<b>\$9</b>	<b>Farmhouse Cheese Platter</b> <i>Honey, dried fruits, nuts</i>	<b>\$16</b>
<i>With prawn</i>	<b>\$9</b>	<b>Pumpkin Soup</b> <i>Onion, pumpkin, black truffle oil, chive sour cream</i>	<b>\$8</b>
<i>With smoked salmon</i>	<b>\$9</b>	<b>Phnom Penh Noodle Soup</b> <i>Minced pork, bean sprouts, bok choy, savory chicken broth</i>	<b>\$10</b>
<b>Phokeethra Salad (v)</b> <i>Green Mango, onion, cucumber, cashew nut, grilled tiger prawns, coriander, chili and lime dressing</i>	<b>\$12</b>		
<b>Garden Salad with French dressing (v)</b> <i>Carrot, tomato, cucumber, croutons, green onion, red onion, mixed leaves</i>	<b>\$11</b>		

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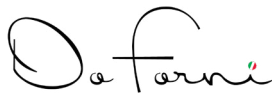
## 🍷 SANDWICHES & BURGERS 🍷

*All served with French Fries or Salad*

<b>Croque Monsieur ou Madame</b> <i>Baked ham &amp; cheese sandwich, béchamel sauce, with or without fried egg</i>	<b>\$10</b>	<b>Rossini Burger</b> <i>250gr beef patty, sliced tomato, lettuce, onions, sesame bun, foie gras, truffle mayonnaise</i>	<b>\$18</b>
<b>Triple Decker Turkey Club</b> <i>Turkey ham, avocado, bacon, lettuce, tomato, white bread</i>	<b>\$10</b>	<b>Sofitel Club Sandwich</b> <i>Chicken, bacon, lettuce, egg, sliced tomato</i>	<b>\$10</b>
<b>Quarter Pounder Beef Burger</b> <i>250gr beef patty, sliced tomato, lettuce, onions, sesame bun</i>	<b>\$14</b>	<b>Additional Treats</b> <i>Bacon, mushrooms, onion rings, fried egg, cheddar</i>	<b>\$1 each</b>

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Ristorante Italiano

Available only from 11pm to 9pm

**APPETIZERS**

- Vitello Tonnato** \$15  
*Veal loin thin slices, tuna caper sauce, fennel, caper berries*
- Tuna Carpaccio** \$17  
*Thin sliced Pacific tuna, zucchini salad, citrus gel, capsicum purée*
- Burrata Quinoa Salad** \$18  
*Burrata Cheese, Organic Pesto Quinoa Salad, 12 Years Durmast Barrel Aged Modena Balsamic Vinegar*
- Rocket Leaves Salad** \$15  
*Aged Parmesan Cheese, Walnuts, 12 Years Durmast Barrel Aged Modena Balsamic Vinegar*

**MAIN COURSES**

- Pistachio Crusted Pacific Tuna Fillet** \$28  
*Sicilian Sweet - Sour Vegetable Caponata*
- Pumpkin Risotto** \$18  
*Crispy Pancetta Ham, Porcini Mushrooms Dust, Black Truffle Tapenade*
- Saffron Risotto** \$42  
*Sous Vide Canadian Lobster & Green Asparagus*

**From the Grill  
Selection of One Side Dish & Sauce**

- Cape Grim Grass-fed Tenderloin 180g** \$42
- Lamb Chop 300g** \$40

**Side Dishes**

- Parmesan Mashed Potato** \$5
- Mixed Salad** \$5
- Mixed Grilled Vegetables** \$5
- Black Truffle Polenta** \$5

**Sauces**

- Kampot Pepper Sauce**
- Mushroom Cream Sauce**
- Gorgonzola Cheese Sauce**
- Barolo Red Wine Sauce**

**CLASSIC PASTA**

- Carbonara** \$15  
*Pancetta, Egg Yolk, Parmesan*
- Tomato Sauce & Basil** \$12  
*Pasta al Pomodoro e Basilico*
- Aglie Olio e Peperoncino** \$12  
*Red Pepper Flakes*
- Amatriciana** \$15  
*Pancetta & Tomato Sauce*
- Arrabbiata** \$12  
*Tomato Sauce, Garlic & Chili*
- Seafood Pasta** \$25  
*Spaghetti ai Frutti di Mare*
- Homemade Tagliatelle Pasta** \$22  
*Braised Beef Cheek Bolognese Sauce, Aged Parmesan Cheese*

**PIZZA**

- Margherita Pizza (v)** \$8  
*Tomato Sauce, Mozzarella Cheese, Basil, Extra Virgin Olive Oil*
- Diavola Pizza** \$14  
*Tomato Sauce, Mozzarella Cheese, Italian Salami, Taggiasca Olives*
- Parma Ham Pizza** \$18  
*Tomato Sauce, Mozzarella Cheese, Parma Ham, Parmesan Cheese, Rocket Leaves*
- Caprese Pizza (v)** \$13  
*Tomato Sauce, Fresh Mozzarella Cheese, Cherry Tomato Concasse, Pesto*
- Mushroom Pizza** \$14  
*Tomato Sauce, Mozzarella Cheese, Wild Mushrooms, Black Truffle Sauce*
- Four Cheese Pizza** \$18  
*Mozzarella Cheese, Gorgonzola, Taleggio, Parmesan Cheese, Crushed Walnuts*
- Lobster Pizza** \$30  
*Tomato Sauce, Mozzarella Cheese, Spiny Lobster, Spinach, Lobster Oil Essence*

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## KHMER/ASIAN SPECIALTIES

**Green Mango Salad with Shrimp Pickle** \$10  
*Green mango, shrimp pickle, pork belly, Khmer sweet basil, roasted peanut*

**Tom Yum Prawn** \$12  
*River prawn, tom yum paste, asian spices*

**Stir-Fried Hot Chicken** \$16  
*Red onion, shallot, garlic, lemon grass, hot chilies, hot basil, steamed rice*

**Amok Fish** \$14  
*River fish, coconut cream milk, amok paste, banana basket, steamed rice*

**Sweet and Sour Seafood** \$17  
*Sea bass, prawns, peppers, onion, steamed rice*

## DESSERTS

**Traditional Crème Brûlée** \$6  
*Cream, toasted sugar, tuille*

**Tiramisu** \$6  
*Lady finger sponge, coffee, cream*

**Mango "Eton Mess"** \$6  
*Meringue, mango, whipped cream, mango coulis*

**Seasonal Fruit Plate (v)** \$6  
*Selection of 5 fruits*

**Warm Chocolate Brownie** \$6  
*Chocolate brownie, chocolate mousse, chocolate sauce, cookie crumbs*

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## OVERNIGHT SPECIALS

From 9pm to 8am

**Caesar Salad** \$8  
*Bacon, soft boiled egg, garlic buttered croutons*

*With chicken* \$9

*With prawn* \$9

*With smoked salmon* \$9

**Green Mango Salad with Shrimp Pickle** \$10  
*Green mango, shrimp pickle, pork belly, Khmer sweet basil, roasted peanut*

**Triple decker Turkey Club** \$10  
*Turkey ham, avocado, bacon, lettuce, tomato, rye bread*

**Quarter Pounder Beef Burger** \$14  
*250gr Beef Patty, sliced tomato, lettuce, Onions, Sesame Bun*

**Pasta of your choice - Spaghetti or Penne**

**Sauce of you choice**  
**Beef Cheek Bolognese** \$22

**Tomato Sauce (v)** \$12

**Phnom Penh Noodle Soup** \$10  
*Minced pork, bean sprouts, bok choy, savory chicken broth*

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# DRINK MENU

## LOCAL AND IMPORTED BEER

### PHNOM PENH SIGNATURE COCKTAIL \$10

*(Exclusively from Premium Spirits made in Phnom Penh)*

#### Seekers Garden

*Seekers Mekong Dry Gin, Fresh Lime Juice, Pandan Syrup, Cucumber, Mint, Soda Water*

#### Seekers White Negroni

*Seekers Mekong Dry Gin, Lillet Blanc, Suze*

#### Spicy Samai Passion Mojito

*Samai Kampot Pepper Rum, Passion, Lime, Mint, Soda Water*

*Please do not hesitate to ask for our full spirits list*

Angkor	\$4.5
Cambodia	\$4.5
Carlsberg	\$5
Heineken	\$5
Tiger	\$5
Tiger Crystal	\$5
Budweiser	\$5
Corona	\$5
Guinness Stout	\$6

### APERITIF \$8

Cocchi Americano Bianco, Aperol  
Cocchi Vermouth Storico Di Torino Red,  
Campari, Absinthe, Ricard, Pimm's No.1,

### DIGESTIFS \$8

Amaretto, Sambuca Bianca Bottega,  
Grand Marnier, Galliano, Zen Green Tea,  
Cointreau

## WHITE WINE

6 <sup>ème</sup> Sens Gérard Bertrand	\$35
<i>Sauvignon Blanc, Chardonnay, Viognier Grenache</i>	
Château de la Font du Loup Côtes-du-Rhône	\$45
<i>Viognier, Grenache Blanc, Clairette</i>	
Pascal Jolivet Attitude	\$45
<i>Sauvignon Blanc</i>	
Kendall Jackson	\$45
<i>Sauvignon Blanc</i>	
William Fevre Chablis	\$75
<i>Chardonnay</i>	
Domaine Zind-Humbrecht Heimboung	\$75
<i>Riesling</i>	

## RED WINE

6 <sup>ème</sup> Sens Gérard Bertrand	\$35
<i>Cabernet Sauvignon, Grenache, Marlot, Syrah</i>	
Chapoutier Belleruch Côtes-du-Rhône	\$40
<i>Grenache, Syrah</i>	
Château La Font du Loup Côtes-du-Rhône	\$45
<i>Grenache, Syrah</i>	
Château De Rol Saint-Emilion Grand Cru	\$45
<i>Cabernet Sauvignon, Cabernet Franc, Merlot</i>	
Château de Malleret Haut-Medoc	\$75
<i>Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot</i>	
Château Pontet-Fumet Saint-Emilion Grand Cru	\$75
<i>Cabernet Sauvignon, Cabernet Franc, Merlot</i>	

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**WINE BY THE GLASS**

	<b>Glass</b>	<b>Bottle</b>
<b>Champagne</b>		
Louis Roederer Champagne Brut Reserve	\$25	\$110
Pitars, Prosecco "Gold" Millesimato 2014	\$14	\$62
<b>Rosé Wine</b>		
"Gris Blanc", Gérard Bertrand <i>Cinsault, Mourvedre, Syrah</i>	\$8	\$34
<b>White Wine</b>		
Bourgogne "Les Femelottes", Domaine Chavy-Chouet <i>Chardonnay</i>	\$11	\$55
Pinot Grigio, Canapi, Sicilia <i>Pinot Grigio</i>	\$9	\$34
Château Le Grand Verdus, France <i>Sauvignon Blanc, Semillon</i>	\$9	\$42
<b>Red Wine</b>		
Bourgogne Père & Fils "La Vignée", France <i>Pinot Noir</i>	\$11	\$52
Conchay Toro, Casillero Del Diablo, Chile <i>Carménère</i>	\$11	\$42
Chianti "Genesis", La Carraia, Italy <i>Sangiovese</i>	\$10	\$50
Château Le Grand Verdus, Bordeaux Supérieur <i>Merlot-Cabernet</i>	\$9	\$45

**WATER**

Lyyon 500ml	\$1.5
Lyyon 1500ml	\$3
Kulen 500ml	\$2
Kulen 1500ml	\$6
Fiji 330ml	\$5
Fiji 1000ml	\$8
Perrier 330ml	\$5
Perrier 750ml	\$8
Acqua Panna 500ml	\$5
Acqua Panna 750ml	\$8
San Pellegrino 500ml	\$6
San Pellegrino 1000ml	\$8

**CHILLED & FRESH JUICE**

Cranberry, Apple	\$4.5
Orange, Pineapple, Watermelon, Carrot	\$6

**COFFEE & TEA \$4**

Espresso, French Press, Caffè Latte,  
Caffè Mocha, Cappuccino

English Breakfast, Darjeeling, Peppermint,  
Jasmine, Chamomille, Chun Mee

**FRAPPE \$6**

Caramel Frappe	Sour Banana Frappe
Mocha Frappe	Mango & Passion
Cookie Frappe	Strawberry Frappe

**SOFT DRINK \$4**

Coke, Club Soda, Coke Zero, Fanta,  
Tonic Water, Ginger Ale, Sprite

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