

S O F I T E L

PHNOM PENH PHOKEETHRA

**MENU**

## 🌀 BREAKFAST SETS 🌀

Available from 6:30am to 10:30am



### AMERICAN \$23

**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 & Sons Tea or  
 Herbal Infusions



### ASIAN \$19

**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 & Sons Tea or  
 Herbal Infusions



### CONTINENTAL \$19

**Fresh Fruit Juice**

**Plain Yogurt, Mixed Fruits or Low Fat**

**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 & Sons Tea  
 or Herbal Infusions

### 🌀 WESTERN 🌀

**Bakery Basket** \$12  
*Selection of danish, croissant, petit pain au chocolat,  
 2 artisan bread rolls, butter, jams*

**Eggs Benedict** \$9  
*English muffin, poached eggs, ham, hollandaise sauce*

**Florentine** \$9  
*English muffin, poached eggs, buttered spinach,  
 hollandaise sauce*

**Belgian Waffles** \$8  
*Chocolate or jam*

**French Toast** \$9  
*Caramelized banana, walnuts, chantilly cream*

### 🌀 ASIAN 🌀

**Porridge with Century Egg  
 & Salted Egg** \$5

**Porridge with Chicken  
 & Dried Scallop** \$6

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

**Steamed Rice** \$4

**Dim Sum**  
**Steamed Barbecued Pork Bun** \$4

**Steamed Seafood Dumpling** \$4  
 with Chive

**Steamed Vegetable Dumpling** \$3

v = Vegetarian food

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

## 🌿 APPETIZER 🌿

Available all day

<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 🌿

Available all day

*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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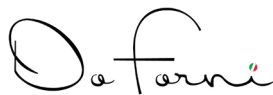
## 🌿 KHMER/ASIAN SPECIALTIES 🌿

Available all day

<b>Green Mango Salad with Shrimp Pickle</b> <i>Green mango, shrimp pickle, pork belly, Khmer sweet basil, roasted peanut</i>	<b>\$10</b>	<b>Amok Fish</b> <i>River fish, coconut cream milk, amok paste, banana basket, steamed rice</i>	<b>\$14</b>
<b>Tom Yum Prawn</b> <i>River prawn, tom yum paste, asian spices</i>	<b>\$12</b>	<b>Sweet and Sour Seafood</b> <i>Sea bass, prawns, peppers, onion, steamed rice</i>	<b>\$17</b>
<b>Stir-Fried Hot Chicken</b> <i>Red onion, shallot, garlic, lemon grass, hot chillies, hot basil, steamed rice</i>	<b>\$16</b>		

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Ristorante Italiano

Available from 10:30am to 8:30pm

## APPETIZERS

<b>Vitello Tonnato</b>	<b>\$15</b>
<i>Veal loin thin slices, tuna caper sauce, fennel, caper berries</i>	
<b>Tuna Carpaccio</b>	<b>\$17</b>
<i>Thin sliced pacific tuna, zucchini salad, citrus gel, capsicum purée</i>	
<b>Burrata Quinoa Salad</b>	<b>\$18</b>
<i>Burrata cheese, organic pesto quinoa salad, 12 years durmast barrel aged modena balsamic vinegar</i>	
<b>Rocket Leaves Salad</b>	<b>\$15</b>
<i>Aged parmesan cheese, walnuts, 12 years durmast barrel aged modena balsamic vinegar</i>	

## MAIN COURSES

<b>Pistachio Crusted Pacific Tuna Fillet</b>	<b>\$28</b>
<i>Sicilian sweet - sour vegetable caponata</i>	
<b>Pumpkin Risotto</b>	<b>\$18</b>
<i>Crispy pancetta ham, porcini mushrooms dust, black truffle tapenade</i>	
<b>Saffron Risotto</b>	<b>\$42</b>
<i>Sous vide canadian lobster &amp; green asparagus</i>	

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

<b>Cape Grim Grass-fed Tenderloin 180g</b>	<b>\$42</b>
<b>Lamb Chop 300g</b>	<b>\$40</b>

### Side Dishes

<b>Parmesan Mashed Potato</b>	<b>\$5</b>
<b>Mixed Salad</b>	<b>\$5</b>
<b>Mixed Grilled Vegetables</b>	<b>\$5</b>
<b>Black Truffle Polenta</b>	<b>\$5</b>

### Sauces

<b>Kampot Pepper Sauce</b>
<b>Mushroom Cream Sauce</b>
<b>Gorgonzola Cheese Sauce</b>
<b>Barolo Red Wine Sauce</b>

## CLASSIC PASTA

<b>Carbonara</b>	<b>\$15</b>
<i>Pancetta, egg yolk, parmesan</i>	
<b>Tomato Sauce &amp; Basil</b>	<b>\$12</b>
<i>Pasta al pomodoro e basilico</i>	
<b>Aglio Olio e Peperoncino</b>	<b>\$12</b>
<i>Red pepper flakes</i>	
<b>Amatriciana</b>	<b>\$15</b>
<i>Pancetta &amp; tomato sauce</i>	
<b>Arrabbiata</b>	<b>\$12</b>
<i>Tomato sauce, garlic &amp; chili</i>	
<b>Seafood Pasta</b>	<b>\$25</b>
<i>Spaghetti ai frutti di mare</i>	
<b>Homemade Tagliatelle Pasta</b>	<b>\$22</b>
<i>Braised beef cheek bolognese sauce, aged parmesan cheese</i>	

## PIZZA

<b>Margherita Pizza (v)</b>	<b>\$8</b>
<i>Tomato sauce, mozzarella cheese, basil, extra virgin olive oil</i>	
<b>Diavola Pizza</b>	<b>\$14</b>
<i>Tomato sauce, mozzarella cheese, italian salami, taggiasca olives</i>	
<b>Parma Ham Pizza</b>	<b>\$18</b>
<i>Tomato sauce, mozzarella cheese, parma ham, parmesan cheese, rocket leaves</i>	
<b>Caprese Pizza (v)</b>	<b>\$13</b>
<i>Tomato sauce, fresh mozzarella cheese, cherry tomato concasse, pesto</i>	
<b>Mushroom Pizza</b>	<b>\$14</b>
<i>Tomato sauce, mozzarella cheese, wild mushrooms, black truffle sauce</i>	
<b>Four Cheese Pizza</b>	<b>\$18</b>
<i>Mozzarella cheese, gorgonzola, taleggio, parmesan cheese, crushed walnuts</i>	
<b>Lobster Pizza</b>	<b>\$30</b>
<i>Tomato sauce, mozzarella cheese, spiny lobster, spinach, lobster oil essence</i>	

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Available from 10:30am to 2pm & from 5pm to 8:30pm

Chinese Style Roasted Cashew Nuts with Sesame	\$3	Vegetarian Fried Rice with Mushroom Truffle	\$10
Chinese Poached Spicy Sesame Chicken <i>Hainanese chicken, cucumber, leek, spicy sesame sauce</i>	\$18	Poached Prawn Dumpling in "Sichuan" Spicy Sauce	\$5
Chinese Okra Vinegar Marinated Black Fungus <i>Okra, black fungus, garlic, chili, vinegar sauce</i>	\$10	Deep-Fried Green Beans, Minced Pork and Olives	\$8
"Sichuan" Sautéed Pork <i>Pork, streng Chinese vegetable, sichuan douban sauce</i>	\$20	Sautéed Eggplant with Garlic Sauce	\$8
Chinese Pan-Fried Angus Beef and Mushrooms in Black Pepper Sauce <i>Beef, chicken leg mushroom, black pepper sauce</i>	\$26	Ma Po Tofu	\$10
Fried Rice with Roasted Duck and Black Truffle	\$10	Sautéed Asparagus with Mushroom	\$10
Wok-Fried Rice Noodles with Beef and Onion	\$10	Sweet and Sour Pork	\$18
		"Kung Pao" Prawns	\$25
		Sautéed Tiger Shrimps and Baby kale with Green Pepper	\$32
		Chilled Mango Sago Cream	\$5

## 🌀 DESSERTS 🌀

Available all day

Traditional Crème Brûlée <i>Cream, toasted sugar, tuile</i>	\$6	Seasonal Fruit Plate (v) <i>Selection of 5 fruits</i>	\$6
Tiramisu <i>Lady finger sponge, coffee, cream</i>	\$6	Warm Chocolate Brownie <i>Chocolate brownie, chocolate mousse, chocolate sauce, cookie crumbs</i>	\$6
Mango "Eton Mess" <i>Meringue, mango, whipped cream, mango coulis</i>	\$6		

## 🌀 OVERNIGHT SPECIALS 🌀

Available from 8:30pm to 8am

Caesar Salad <i>Bacon, soft boiled egg, garlic buttered croutons</i>	\$8	Quarter Pounder Beef Burger <i>250gr Beef patty, sliced tomato, lettuce, onions, sesame bun</i>	\$14
<i>With chicken</i>	\$9	Pasta of your choice - Spaghetti or Penne	
<i>With prawn</i>	\$9	Sauce of you choice	
<i>With smoked salmon</i>	\$9	Beef Cheek Bolognese	\$22
Green Mango Salad with Shrimp Pickle <i>Green mango, shrimp pickle, pork belly, Khmer sweet basil, roasted peanut</i>	\$10	Tomato Sauce (v)	\$12
Triple decker Turkey Club <i>Turkey ham, avocado, bacon, lettuce, tomato, rye bread</i>	\$10	Phnom Penh Noodle Soup <i>Minced pork, bean sprouts, bok choy, savory chicken broth</i>	\$10

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# DRINK MENU

## PHNOM PENH SIGNATURE COCKTAILS \$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*

## LOCAL AND IMPORTED BEERS

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

## APERITIFS \$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, Merlot, 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>	



## WINE BY THE GLASS

	Glass	Bottle
<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

Lyon 500ml	\$1.5
Lyon 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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