

# ASIAN CORNER



## DEEP FRIED SPRING ROLLS

Deep Fried Root Vegetables like Taro, Sweet Potato, Daikon, Carrots, and Shiitake Mushrooms served with Mealea Dipping Sauce

5.00



## CHICKEN TENDERS

Breaded Chicken Breast served with Sweet Chili Mayonnaise

5.50



## BANANA BLOSSOM SALAD WITH CHICKEN

Roasted Chicken, Beans Sprout, Mix Bell Pepper, Banana Blossom, Shallots, Peanuts, Herbs, Khmer Dressing

7.50



## BANTEAY SREI SATAY

Marinated Chicken, pickled vegetables, and peanut sauce

7.50



## DEEP FRIED MARINATED CHICKEN WINGS

Marinated Chicken wings, fried garlic, kaffir lime, Khmer pickled vegetables, served with Koh Kong sauce.

6.00



## GREEN MANGO SALAD

Green Mango, Smoked Fish, Dried Shrimp, Peanuts, Carrots, Mint Leaves, Shallots, Homemade Sweet Chili Dressing.

7.75





**TOM YUM KUNG SOUP** 🌶️🌶️

Mae Pranom Chili Paste, Red Chili, Cherry Tomatoes, Mushrooms, Shallots, Grilled Lemongrass, Galangal, Kaffir Lime, Local Prawns.

7.00



**TUNA TATAKI**

Sesame Crusted Seared Yellow Fin Tuna, Daikon & Carrot Julienne Salad, Wasabi Mayonnaise, Dry Shrimp Powder.

8.00



**TOM YUM CHICKEN** 🌿

Mae Pranom Chili Paste, Red Chili, Cherry Tomatoes, Mushrooms, Shallots, Grilled Lemongrass, Galangal, Kaffir Lime, Chicken.

6.50

**WOK-FRIED CORNER**



**BAI CHA FRIED RICE**

Corn, Carrots, Green Peas, Chili Oil, Fried Garlic Jasmine Rice with choice of

Chicken 🌿

Beef 🌿

Prawn 🌿

Vegetables 🌿

6.50

7.00

7.50

5.00



**MEE CHA FRIED NOODLES**

Corns, Carrots, Mushrooms, Fried Garlic, Yellow Noodle, Oyster Sauce with choice of

Chicken 🌿

Beef 🌿

Prawn 🌿

Vegetables 🌿

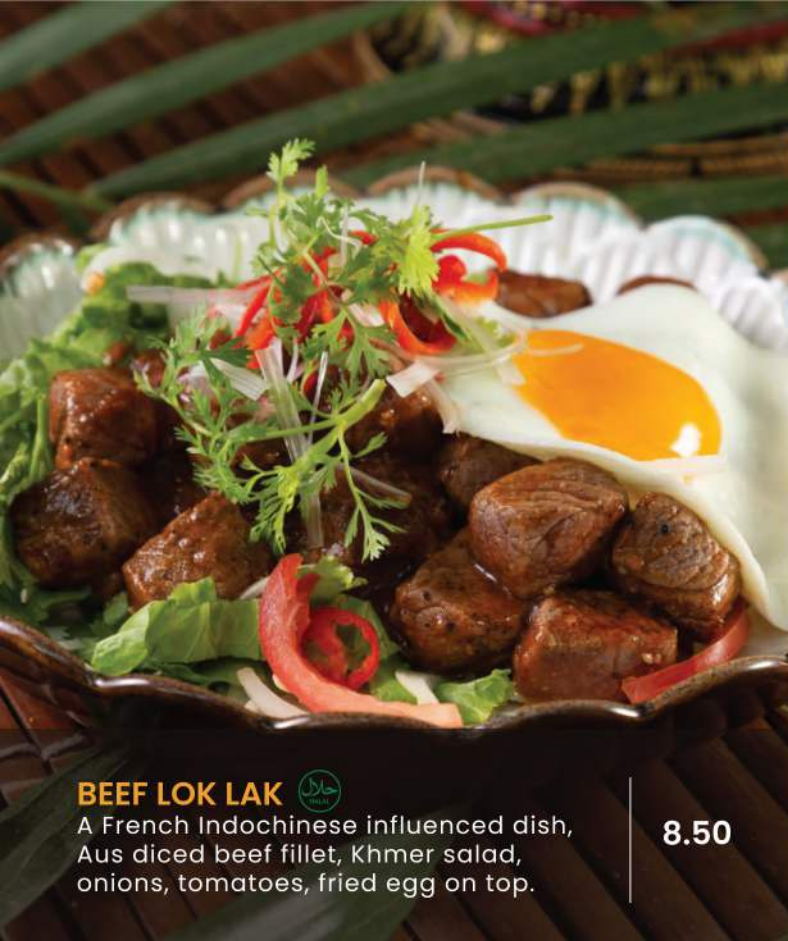
6.50

7.00

7.50

5.00





### BEEF LOK LAK

A French Indochinese influenced dish, Aus diced beef fillet, Khmer salad, onions, tomatoes, fried egg on top.

8.50



### STIR-FRIED CHICKEN CASHEW NUTS

Chicken thigh, snow peas, onions, bell peppers, peppercorn, oyster sauce.

7.50



### TRADITIONAL FISH AMOK

Steamed Mekong River fish in red curry, Khmer spinach, palm sugar, kaffir lime leaves, coconut cream stuffed in a young coconut.

9.00



### BEEF SARAMAN

Khmer beef shank stewed with curry, peanuts and coconut milk.

9.00



### STIR-FRIED PRAWN WITH GREEN PEPPERCORNS

Local Prawn, Bell Pepper, Onions, Green Peppercorns.

8.50



### PORK KATSU

Organic Pork Loin, Panko Bread, Leeks, White Cabbage, Katsu Sauce.

8.50



# WESTERN CORNER



## LOCAL PORK TERRINE

Mix Leaf Salad, Terrine from Bassac Farm, Cornichons, Mustard Dressing.

5.50



## CHICKEN QUESADILLAS

Toasted Tortillas, Marinated Chicken Thigh with Tacos Spices, Bell Pepper, Onions, Tomato Salsa.

6.50

## CLUB SANDWICH

White Toasted Bread, Onions, Tomato, Romaine Lettuce, Fried Eggs, Smoked bacon, Chicken, Mustard, Mayonnaise Sauce served with Mixed Leaf Salad

8.00



## CAESAR SALAD

Romaine salad, crispy bacon, crostini, boiled eggs, anchovies, Grana Padano cheese, Caesar dressing

6.00



## HAM & CHEESE BAGUETTE

Baguette, Cooked Ham, Butter, Emmental Cheese, Cornichons, Red Onions, Mustard Mayonnaise.

7.50

## FISH AND CHIPS

Beer Battered Fresh Locally Caught Fish, Lemon Wedges, Potato Wedges with BBQ sauce & Tartar Sauce.

9.00



## TOSSED RESIDENCE SALAD VEGAN

Mixed leaves salad, broccoli, cauliflower, kidney beans, green beans, shallots, bell peppers, raisins, couscous, croutons served with a mustard dressing.

6.75



## PG BURGER VEGAN

Aus beef Patty, Black Ink Burger Bun, Caramelized Onions, Romaine, Tomato, Cucumber Pickled, Cornichons, Cocktail Sauce, Potato Wedges.

9.00

Add Smoked Bacon 2.00 Add Red Cheddar 1.50



# OUR RESIDENCE RECOMMENDATION



## CHICKEN CORDON BLEU

Chicken Breast, Mozzarella Cheese, Cooked Ham, Panko Bread, Tomato Sauce, French Fries, Mixed Leaf Salad.

8.00



## HARVEY GRASS FED RIBEYE 200G

Served with Baby Potatoes, Asparagus, Sautéed Shimeji Mushroom with Kampot Pepper Sauce.

19.00

# FRESH PASTA



## TOMATO & BASIL

Shallots, Garlic, Cherry Tomatoes, White Wine, Basil Pesto.  
Add Chicken 2.00

7.50



## SEAFOOD KAMPOT PEPPER

Local Seafood, Mixed Bell Peppers, White Onion.

9.00

## CLASSIC ORIGINAL CARBONARA

Guanciale, Egg Yolks, Pecorino Romano, Black Pepper, Parsley.

8.50

# SIDE DISHES



## FRENCH FRIES

## POTATO WEDGES

SMALL 4.00  
LARGE 5.00

3.50



## STIR-FRIED BABY KAYLAN

## STIR-FRIED MIXED VEGETABLES WITH OYSTER SAUCE

## STEAMED BATTAMBANG JASMINE RICE

5.00

4.00

1.00

Prices are in USD, exclusive of 7% service charge and 10% government tax



# DESSERTS



## SEASONAL FRESH FRUIT PLATER

Selection of the Daily Fruit Based on the season.

3.50



## CHOCOLATE BROWNIE

Roasted Cashew Nuts, Dark Chocolate Served with Vanilla Ice Cream.

5.75



## MANGO STICKY RICE

Coconut Cream, Shaved Coconut & Pandan Oil.

6.00



## RASPBERRY CHEESECAKE

Cream Cheese, Raspberry Coulis, Crumble, Strawberries Ice Cream.

6.00



## WINE LIST

	<i>Glass</i>	<i>Bottle</i>
<b>White</b>		
<i>Sanama, Sauvignon Blanc, Chile</i>	<b>5.50</b>	<b>28.00</b>
<b>Red</b>		
<i>Château Bouteilley, Cabernet sauvignon Cote de Bordeaux</i>	<b>8.00</b>	<b>35.00</b>
<i>Sanama, Merlot, Chile</i>	<b>5.50</b>	<b>28.00</b>
<b>Rosé</b>		
<i>Gerard Bertrand Gris Blanc, Grenache, France</i>	<b>6.00</b>	<b>30.00</b>
<b>SPARKLING</b>		
<i>Cuvee Jean Louis blanc de blanc, Chardonnay - France</i>		<b>32.00</b>
<b>SPARKLING ROSE</b>		
<i>Angas, Moscato, Rosé, Southern Australia</i>		<b>37.00</b>
<b>WHITE WINE</b>		
<i>Woolshed, Chardonnay, Australia</i>		<b>28.00</b>
<i>Norton Collection, Torrontes, Argentina</i>		<b>34.00</b>
<b>RED WINE</b>		
<i>Woolshed, Cabernet Sauvignon, Australia</i>		<b>28.00</b>
<i>Norton Collection, Malbec, Argentina</i>		<b>34.00</b>



## APERITIFS

<i>Campari</i>	3.50
<i>Martini Bianco</i>	3.50

## LOCAL SPECIALTY

<i>Seekers - Mekong Dry Gin</i>	6.00
<i>Samai - White Rum</i>	7.00
<i>Samai - Gold Rum</i>	9.00

## SPIRITS & LIQUEURS

Glass

### RUM

<i>Bacardi Silver</i>	4.00
<i>Captain Morgan</i>	4.00

### TEQUILA

<i>Sauza Silver</i>	4.00
<i>Patron Gold</i>	9.00

### VODKA

<i>Absolut</i>	4.00
<i>Grey Goose</i>	5.00

### GIN

<i>Beefeater</i>	4.00
<i>Bombay Sapphire</i>	4.00

### SCOTCH WHISKIES

<i>Chivas Regal</i>	6.50
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### BOURBON WHISKEY

<i>Jim Beam</i>	5.00
<i>Jack Daniel's</i>	6.00

### LIQUEURS

<i>Bailey's</i>	4.50
<i>All mixer</i>	0.75





## RECOMMENDED CLASSIC COCKTAILS

<b>Mojito</b> <i>White Rum, Mint Leaves, Sugar Syrup with Soda</i>	6.00
<b>Blue Margarita</b> <i>Tequila, Curaçao, Triple Sec, Lime Juice and Sugar Syrup</i>	6.00
<b>Singapore Sling</b> <i>Gin, Cheery Brandy, Cointreau, Dom, Angostura Bitter Lime Juice, Pineapple Juice and Grenadine Syrup</i>	6.00



## TOP-SELLING BY ORGANIC SKYBAR

<b>Organic Sunset</b> <i>Gin, triple sec, sweet vermouth, orange juice, lime juice and strawberry syrup</i>	6.00
<b>Mekong PG</b> <i>Jason Kong Gin, triple sec, lime juice, sugar syrup, topped up with tonic</i>	6.00
<b>Samai by Residence</b> <i>Samai white rum, passionfruit juice, fresh lime juice, pandan syrup</i>	6.00





# MOCKTAILS AND SMOOTHIES

<b>Iced Green Tea</b>	<b>3.50</b>
<i>Green Tea, Mint Leaves, Lime Juice, Sugar on the Side</i>	
<b>Pink Palace</b>	<b>3.50</b>
<i>Lime Juice, Sprite, Grenadine Syrup</i>	
<b>Du Chateau Breeze</b>	<b>4.00</b>
<i>Pineapple, Mango, Banana and Orange</i>	
<b>Banana and Coconut Smoothie</b>	<b>4.00</b>
<i>Mundulkiri Banana, coconut, fresh milk, and sugar syrup</i>	
<b>Passion and Honey Smoothie</b>	<b>4.00</b>
<i>Kampong Cham Passionfruit and wild honey</i>	



## MINERAL WATERS

<b>Kulen Water-500 ml</b>	<b>1.50</b>
<b>Kulen Water -1500 ml</b>	<b>3.00</b>
<b>Acqua Panna -500 ml</b>	<b>5.00</b>
<b>Acqua Panna -1000 ml</b>	<b>7.00</b>
<b>San Pellegrino -500 ml</b>	<b>5.00</b>
<b>San Pellegrino -1000 ml</b>	<b>7.00</b>

## SOFT DRINKS

<b>Coke</b>	<b>2.50</b>
<b>Fanta</b>	<b>2.50</b>
<b>Ginger Ale</b>	<b>2.50</b>
<b>Sprite</b>	<b>2.50</b>
<b>Soda</b>	<b>2.50</b>
<b>Tonic</b>	<b>2.50</b>
<b>Coke Zero</b>	<b>2.50</b>



## BEERS

<i>Angkor-Bottle -330ml</i>	<b>3.00</b>
<i>Cambodia-Bottle -330ml</i>	<b>3.00</b>
<i>Heineken-Bottle -330ml</i>	<b>3.50</b>
<i>Tiger-Bottle - 330ml</i>	<b>3.50</b>



## FRESH FRUIT JUICES

<i>Coconut, Lime, Watermelon, Passionfruit Juice</i>	<b>3.00</b>
<i>Orange, Pineapple Juice, Apple</i>	<b>3.50</b>





## COFFEE

*Double Espresso*

3.00

*Espresso, Regular Coffee, Late, Cappuccino*

2.50

*Ice Late*

3.00



## TEA

*Selection of tea*

2.00

*Chamomile, Green tea, Peppermint, Jasmine, Darjeeling, Earl grey*

