

ALL DAY DINING

• **SEAFOOD & FISH** •

1. S'NGAO CHROUK KROEUNG SAMOT ..... 8.00  
*Seafood Sour Soup with Mushroom, Lemongrass, Kaffir, Shallot and Scented with Basil and Coriander Spring*
2. WOK-FRIED PRAWN SAMBAL ..... 8.00  
*Served with Steamed Jasmine Rice*
3. SINGAPOREAN FRIED CHILI CRAB ..... 15.00  
*Served with Steamed Jasmine Rice*
4. CHA MARECH KOM POT KROEUNG SAMOT ..... 10.00  
*Wok-fried Seafood with Green Peppercorn and Bell Peppers served with Steamed Jasmine Rice*
5. SWEET & SOUR GROUPE FISH FILLET ..... 15.00  
*Topped with vegetables with Steamed Jasmine Rice*
6. ASIAN DEEP-FRIED GROUPE FISH FILLET ..... 15.00  
*Topped with black bean sauce served with Steamed Jasmine Rice*
7. STEAMED GROUPE FISH FILLET ..... 15.00  
*With citrus soya sauce served with Steamed Jasmine Rice*

• **MEAT** •

8. MEDLEY LETTUCE SALAD ..... 7.00  
*With Parsley, Carrot, Turnip, Cucumber Cherry Tomato, Cucumber, Grilled Chicken and Sesame Sauce*
9. GRILLED CHICKEN SATAY ..... 6.00  
*Served with Crunchy Vegetables Pickle and Peanut Sauce*
10. STEWED LAMB SHANK ..... 18.00  
*Served with Black and Red Bean Ragout "KOM POT" Peppercorn Sauce*
11. LOK LAK SACH KO ..... 8.00  
*Wok-fried Beef Tender with Garlic, Peppers and Brandy served with Fried Egg, Side Salad, Steamed Jasmine Rice and Citrus Peppercorn Dressing*
12. CHAR KENG ..... 7.00  
*Wok-fried Pork Tender With Eggplant, Bell Peppers, Pounded Spices, Coconut Milk and Basil Leaves served with Steamed Jasmine Rice*
13. KARI SACH MOAN ..... 8.00  
*Red Chicken Curry with Potato, Eggplant, Green Bean, Onion, Aroma Pounded Spices, Star Anise, Cinnamon Stick and Coconut Milk served with Steamed Jasmine Rice*
14. PAD KRA PAO KHAI DOW ..... 6.00  
*Wok-fried Chicken with Hot Basil served with Steamed Jasmine Rice*
15. WOK-FRIED CHICKEN ..... 7.00  
*Black Bean Sauce*
16. DEEP-FRIED SPRING ROLL ..... 4.00  
*With Taro Root, Jicama, Spring Onion and served with Sweet Chili Plum Sauce choice of (Chicken, Pork, Veggies)*
17. AYAM GORENG KUNYIT ..... 5.00  
*Wok-fried Chicken with Green Bean and Turmeric served with Steamed Jasmine Rice*

• **VEGETARIAN** •

18. WOK-FRIED GREEN KALE ..... 4.50  
*Garlic and Oyster Sauce*
19. WOK-FRIED MORNING GLORY ..... 4.00  
*Garlic and Fermented Soya Bean*
20. WOK-FRIED BOK CHOY ..... 4.00  
*Garlic and Oyster Sauce*
21. VEGETARIAN & TOFU ..... 5.00  
*Sweet and Sour*

• **RICE & NOODLE** •

22. FRIED MA PO TOFU ..... 5.00  
*Ground Pork and Chili Bean Paste served with Steamed Jasmine Rice*
23. WOK-FRIED CHICKEN CASHEW NUT ..... 7.00  
*Bell Peppers, Celery, Onion and Sesame Oil served with Steamed Jasmine Rice*
24. BAIY CHA KARI BONGKEAR ..... 7.00  
*Fried Rice Prawn with Curry and Topped with Fried Egg*
25. PAD THAI ..... 7.00  
*Fried Noodle with Prawn, Chive Leaves, Bean Sprout, Peanut and Tamarind Sauce*
26. FRIED RICE SHRIMP PAST ..... 7.00  
*Served with Fried Beaten Egg, Salted Egg and Grated Green Mango*
27. BAIY CHA SIEM REAP ..... 5.00  
*Fried Rice with Vegetables and Topped with Fried Egg Choice of: (Chicken, Pork, Beef, Prawn, Vegetables)*
28. PENANG STYLE KWAY TEOW ..... 8.00  
*Fried Noodle with Meats Selection (Chicken, Pork, Prawn, Beef, Vegetables)*

• **KID** •

29. Classic Mini Margarita Pizza ..... 4.00
30. Chicken Wing ..... 7.00
31. Spaghetti Carbonara ..... 5.00
32. Spaghetti Bolognese ..... 5.00

• **GRILLED** •

33. Grilled Australian Beef Chop (600g) ..... 32.00
34. Grilled USA Beef T-bone (500g) ..... 25.00
35. Grilled Australian Beef Tenderloin (250g) ..... 18.00
36. Grilled Australian Beef Rib Eye (250g) ..... 16.00
37. Grilled Australian Beef Sirloin (250g) ..... 16.00
38. Grilled Cambodian Beef Tenderloin (250g) ..... 12.00
39. Grilled Duck Breast (300g) ..... 12.00
40. Grilled Pork Tenderloin (300g) ..... 7.00  
*Choice of sauce: ("KOM POT" Peppercorn Sauce, Gravy Blue Cheese Sauce)*
41. Grilled Salmon Fillet served with Creamy Risotto Rice, Sautéed Spinach and Orange Mustard Sauce (200g) 15.00

**SIDE DISH**

42. Potato Gratin ..... 3.00
43. French Fries ..... 3.00
44. Creamy Spinach ..... 3.00
45. Sautéed Mushroom ..... 3.00
46. Buttered Corn Kernel ..... 3.00
47. Mashed Potato ..... 3.00
48. Creamy Macaroni ..... 3.00

**GRILLED SAUSAGES**

49. Khmer Spices Sausage ..... 10.00
50. Curry Sausage ..... 10.00
51. The Siem Reap Special ..... 10.00
52. Amok Sausage ..... 10.00  
*Served with Mashed Potato, Crunchy Vegetables Pickle, Mustard and Tomato Ketchup*

## 全天供应

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1. 柬式海鲜蘑菇酸汤, 配柠檬香茅、泰国青柠、青葱、罗勒和香菜 ..... 8.00
2. 参巴酱炒虾, 配泰国香米饭 ..... 8.00
3. 新加坡香辣蟹, 配泰国香米饭 ..... 15.00
4. 青/甜椒炒海鲜, 配泰国香米饭 ..... 10.00
5. 糖醋石斑鱼肉淋蔬菜酱, 配泰国香米饭 ..... 15.00
6. 油炸石斑鱼肉淋黑豆酱, 配泰国香米饭 ..... 15.00
7. 清蒸石斑鱼肉淋柑橘酱油, 配泰国香米饭 ..... 15.00

### 全天供应

8. 炸鸡肉蔬菜沙拉, 配欧芹、胡萝卜、芜菁、小西红柿、黄瓜和芝麻酱 ..... 7.00
9. 鸡肉沙爹, 配爽口泡菜、花生酱和泰国香米饭 ..... 6.00
10. 红烧羊小腿, 配炖黑豆、红豆和胡椒酱 ..... 18.00
11. 炒牛肉配煎蛋, 淋白兰地汁, 配大蒜、胡椒、配菜沙拉、柑橘胡椒和泰国香米饭 ..... 8.00
12. 炒猪肉, 配碎香料、茄子、椰奶、罗勒叶和泰国香米饭 ..... 7.00
13. 红咖喱鸡肉, 配土豆、茄子、青豆、洋葱、八角茴香、肉桂棒、椰奶和泰国香米饭 ..... 8.00
14. 罗勒叶豆角炒鸡肉碎配煎蛋, 泰国香米饭 ..... 6.00
15. 豆豉酱炒鸡肉, 配泰国香米饭 ..... 7.00
16. 油炸春卷, 配甜辣梅子酱 (口味: 鸡肉/猪肉/蔬菜) ..... 4.00
17. 青红椒豆角炒鸡肉, 配泰国香米饭 ..... 5.00

### 全天供应

18. 大蒜炒包心菜, 配泰国香米饭 ..... 4.50
19. 大蒜炒通心菜, 配泰国香米 ..... 4.00
20. 大蒜炒白菜, 配泰国香米 ..... 4.00
21. 糖醋素豆腐, 配泰国香米饭 ..... 5.00

### 全天供应

22. 麻婆豆腐, 配猪肉末、辣豆瓣酱和泰国香米饭 ..... 5.00
23. 腰果炒鸡肉, 配灯笼椒、芹菜、洋葱、芝麻油和泰国香米饭 ..... 7.00
24. 虾仁咖喱炒饭配煎蛋 ..... 7.00
25. 泰式炒贵刁, 配虾、韭菜叶、豆芽、花生和罗望子酱 ..... 7.00
26. 虾膏炒饭, 配炒蛋、咸蛋、青芒果丝 ..... 6.00
27. 暹粒炒饭 (口味: 鸡肉/猪肉/牛肉/虾/蔬菜) ..... 5.00
28. 炒河粉(口味: 鸡肉/猪肉/虾/牛肉/蔬菜) ..... 8.00

### 儿童餐

29. 经典迷你玛格丽特披萨 ..... 4.00
30. 鸡翅 ..... 7.00
31. 白汁意面 ..... 5.00
32. 肉酱意面 ..... 5.00

### 晚餐供应

33. 澳洲牛排 ..... 32.00
  34. 美国T骨牛排 ..... 25.00
  35. 澳洲牛里脊肉 ..... 18.00
  36. 澳洲肉眼牛排 ..... 16.00
  37. 澳洲西冷牛排 ..... 16.00
  38. 柬式牛里脊肉 ..... 12.00
  39. 烤鸭胸肉 ..... 12.00
  40. 烤猪里脊肉 ..... 7.00
- 以上可选调味汁: KOM POT/胡椒汁/蓝纹芝士汁
41. 烤三文鱼, 配意式奶油炖饭、炒菠菜和柑橘芥末酱 ..... 15.00

#### 配菜

42. 奶酪 土豆 ..... 3.00
43. 炸薯条 ..... 3.00
44. 奶油菠菜 ..... 3.00
45. 炒蘑菇 ..... 3.00
46. 黄油玉米粒 ..... 3.00
47. 土豆泥 ..... 3.00
48. 奶油通心粉 ..... 3.00

#### 烤香肠

49. 柬式香料香肠 ..... 10.00
  50. 咖喱香肠 ..... 10.00
  51. 暹粒特色香肠 ..... 10.00
  52. 阿莫克香肠 ..... 10.00
- 配: 土豆泥/爽口泡菜/芥末/番茄酱