

ASIAN CORNER

Starter & Appetizer



1. Papaya Salad

Green Papaya, Carrots, Dried Shrimp, Shallots, Peanuts, Chili.

បុកល្អុងក្លាមស៊េ:

with Blue Crab

\$ 7

\$ 15



2. Green Mango Salad

\$ 8

Green Mango, Smoked Fish, Carrots, Dried Shrimp, Mint, Shallots, Peanuts.

ញ៉ាំស្វាយខ្ចីត្រីឆ្អើ



3. Banana Blossom Salad with Chicken

\$ 8.5

Bean Sprouts, Carrot, Bell Peppers, Shallots, Peanuts, Mint & Basil.

ញ៉ាំត្រីយូងចេកសាច់មាន់



4. Local Cobia Fish Sashimi

\$ 18

Julienned Daikon & Carrots , Shoyu & Wasabi, Pickles.

សាស៊ីមី ត្រីកូបៀ



5. Deep-fried Vegetable Spring Rolls



Taro, Carrots, Mushrooms and Sweet Chili Sauce.

ឆៃយ៉បន្លែ

\$ 7



6. Fresh Shrimp with Koh Kong Sauce

Fried Onion, Bitter Melon, Lime and Chili.

បង្កាភោះកុង

\$ 8.5

7. Khmer Beef Salad

Seared Aus Beef, Bell Peppers, Cucumbers, Cabbage, Mixed Local Herbs, Khmer Dressing.

ភ្នាសាច់គោអូស្រ្តាលីបែបខ្មែរ

\$ 8



8. Deep-Fried Platter

\$ 22

Chicken Wings, Spring Rolls, Calamari Rings, Prawn Tempura, Fried Fish.

សាច់បំពង់ចម្រុះ



9. Baked Oysters (6pc)

\$ 15

Fresh Kompot oyster oven baked with cheese

Oyster ដុតជាមួយឈើស

10. Fresh Oysters (6pc)

\$ 14

Served with Khmer condiments and Koh Kong sauce

SOUP



11. Tom Yam Seafood Soup

(Regular / Family) \$ 9.5 / \$ 25

Local Prawn & Squid, Tomatoes, Mushrooms, Galangal, Kaffir Lime, Chili, Tom Yum Broth, Grilled Lemongrass.

តុមយ៉ាំគ្រឿងសមុទ្រ



12. Macho Kroeung Beef

សម្លម្ហូបគ្រឿងសាច់គោ

(Regular / Family) \$ 8.5 / \$ 20

13. Vietnamese Soup

សម្លម្ហូបយួន

(Regular / Family) \$ 9.5 / \$ 25

14. Chicken / Fish Sour Soup

ស្លោប្រក់សាច់មាន់ ឬ ត្រី

(Regular / Family) \$ 8.5 / \$ 20

MAIN COURSE



15. Seafood Platter

Tom Yam Seafood, Squid, Tiger Prawns, Crabs, Vegetable Skewers, Corn.

គ្រឿងសម្រុចចម្រុះ

\$ 34



16. Seafood Kampot Pepper

\$ 11

Local Prawn & Squid, Mix Bell Peppers, Green Pepper corns, Onions, Oyster Sauce.

ជាត្រីសមុទ្រម្រេចខ្ចី



17. Deep-Fried Pork Tonkatsu (Local Organic Pork)

\$ 9

Deep-Fried Organic Pork with Bread Crumb, Pickles, Cabbage, Tonkatsu Sauce.

សាច់ជ្រូកបំពងស្រួយ



18. Sweet & Sour Fish
ត្រីចំហុយជូរអែម (ត្រីសមុទ្រ)

\$ 25/kilo



19. Steam Fish with Soy Sauce
ត្រីចំហុយទឹកស៊ីអ៊ែរ (ត្រីសមុទ្រ)

\$ 25/kilo

20. Steamed Blue Crabs (3 pieces)

With Khmer Herbs and Served With Koh Kong Sauce.

ក្តាមសេះចំហុយ

\$ 18



21. Salted Bake Sea Fish

\$ 25/kilo

Oven Baked Sea Fish with Salt Crust, with a Trio of Sauces (Sour Mango, Tamarind Fish Sauce and Green Tamarind)

ត្រីផុតអំបិលជាមួយជ្រក់ស្វាយ



22. Cambodian Roasted Whole Chicken (sharing plate)

\$ 24

Served with Raw Vegetables and a Trio of Sauces (Red Ant Prahok, Koh Kong, Lime Pepper)

មាន់ជុត



23. Seafood porridge (Regular / Family) \$ 9 / \$ 22

Steamed Minced Pork Bellies w/ Prohok, Peanuts, Cabbage, Long Beans, Eggplants, Carrots, Cucumbers.

បបរគ្រឿងសមុទ្រ



24. Stir-Fried Glass Noodle with Tiger Prawn / Crab

\$ 12 / \$ 15

Local Seafood, Chives, Garlic, Bean Sprouts.

ជាតិស្ពាន់ជាមួយបង្កា ឬ ក្តាម



25. Stir-Fried Chicken Cashew Nut

\$ 8.5

Chicken Thigh, Snow Peas, Peppercorns, Bell Peppers, Cashew Nuts, Onions.

ធាសាច់មាន់គ្រាប់ស្វាយចន្ទី



26. Australian Beef Lok Lak

\$ 9

Diced Australian Beef, Onions, Khmer Salad, Tomato, Fried Egg.

ឡុកឡាក់សាច់គោអូស្ត្រាលី



27. Grilled Australian Beef (sharing plate)

Served with Raw Khmer Vegetables and a Trio of Sauces (Prahok, Chili Samba, Lemon Pepper)

សាច់គោអាំងទឹកប្រហុក

\$ 25



28. Tiger Prawn/Crab with Red Curry \$ 15/\$ 18

បង្កាតាជាមួយត្រើងកាវី



29. Grilled Pork Ribs (Local Organic Pork)

Marinated Organic Pork Ribs with Oyster

ជ្រូកជំនីជ្រូកអាំង

\$ 13

RICE AND NOODLE



30. Fried Yellow Noodle (Beef, Chicken, Prawn, Pork)

(Medium / Large) \$ 7.5 / \$ 11

Carrots, Chives, Chinese Cabbage, Onions, Garlic, Oyster Sauce.

មីល្បើងឆាសាច់គោ ឬ សាច់មាន់ ឬ បង្កា ឬ សាច់ជ្រូក

31. Pad Thai (Beef, Chicken, Prawn, Pork)

\$ 8.5

Beans Sprouts, Thai Omelet, Garlic, Red Bird Chili, Coriander, Garlic Chives, Peanuts, Lime.

មីឆាបែបថៃសាច់គោ ឬ សាច់មាន់ ឬ បង្កា ឬ សាច់ជ្រូក

32. Fried Rice (Beef, Chicken, Prawn, Pork)

(Medium / Large) \$ 7.5 / \$ 11

Jasmine Rice, Eggs, Long Beans, Corn, Carrots, Chili Oil, Chives, Fried Garlic.

បាយឆាសាច់គោ ឬ សាច់មាន់ ឬ បង្កា ឬ សាច់ជ្រូក

DESSERT



33. Mango Sticky Rice

Sticky Rice, Coconut Milk, Pandan Oil.

បង្កើតដោយដំណើរបន្លាយទុំ

\$ 6.5



34. Banana and Mango Sagu

\$ 5

Local Fruit, Tapioca Pearls, Palm Sugar, Coconut Milk.

បង្កែមចេកខ្ចី:



35. Bobor Tnot

\$ 5

Sticky Rice Pudding, Young Palm Fruit, Coconut Cream.

បង្កែមបបាញ៉ាត

Western Corner

Starter & Appetizer



36. Beef Carpaccio

Aus Raw Beef Slices, Capers, Parmesan Shavings, Pesto Dressing, Herbs Salad and Lemon.

គ្នាសាច់គោបៃបអ៊ីប

\$ 9



37. Greek Feta Salad


Marinated Feta, Tomatoes, Black Olives, Cucumbers, Bell Peppers, Romaine, Toasted Baguette.

សាឡាដ៍ហ្វឹតា

\$ 8.5

38. Caesar Salad

Romaine Salad, Anchovies, Croutons, Crispy Bacon.

ស៊ីសាសាឡាដ៍

\$ 6

Shrimp.

បង្កា

Chicken.

សាច់មាន់

+ \$ 3.5

+ \$ 2.5

All price are subject to 10% VAT & 7% service charge

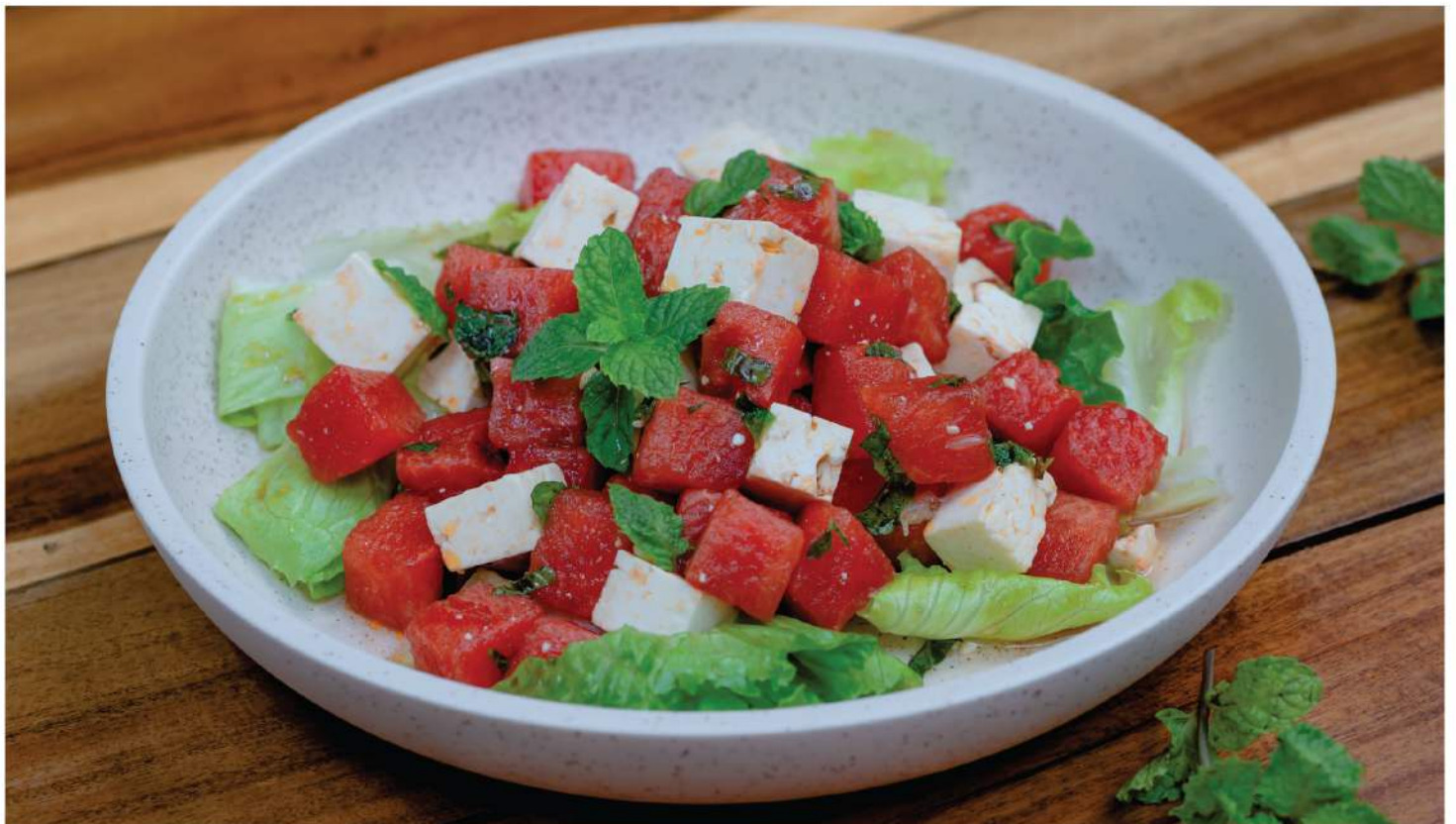


39. Fish carpaccio

With Diced Mango and Lemon Dressing

ត្នាត្រីបែបអឺរ៉ុប

\$ 9



40. Watermelon and Feta Cheese Salad

Refreshing Salad with Mint, Lettuce, Feta Cheese, Watermelon and Balsamic Lemon Dressing

សាឡាត់ឌីឡឹកជាមួយឈើសបែបអឺរ៉ុប

Add Prawn:

\$ 8

+ \$ 3.5

SOUP



41. Mushroom



King Oyster Mushrooms, Onions, Garlic, Cream, Truffle Oil.

ស៊ុបផ្សិតបៃបអ៊ីប

\$ 7.5



42. Grilled Australian Sirloin Steak

\$ 30

Served with Roasted Potatoes and Broccoli, Side Salad, Oven Baked Garlic and Kompot Pepper Sauce

សាច់គោជាប់ខ្លាញ់អូស្ត្រាលីអាំងទឹកជ្រលក់ស្រាក្រហម



43. Chicken Supreme

\$ 11

Grilled Chicken Breast, Mash Potatoes, Grilled Shimeji Mushrooms, Mushroom Sauce.

ក្ដៅមាន់អាំងទឹកជ្រលក់ជ្រូក



44. Catch of the Day Prepared En Papillote

\$ 12

Tomatoes, Zucchini, Eggplants, Olives, Lemon, White Wine, Caper Sauce, Rice.

ប្រភេទត្រីប្រចាំថ្ងៃ



45. Lamb Rack

\$ 32

Served with Pumpkin Puree, Grilled Vegetables and Lamb Juice.

ផ្លែឆ្នាំងជំនីរៀមអាំង

PASTA

(Choice of Penne or Spaghetti)



46. Tiger Prawn Aglio Olio

\$ 12

Grilled Garlic Butter Tiger Prawn, Chili Olive Oil, Garlic, Olives.

ទឹកជ្រលក់បង្កាអាឡីអូ អូលីអូ

47. Carbonara

\$ 11

Smoked Bacon, Onions, Garlic, Cream, Pecorino Romano, Egg Yolk.

ទឹកជ្រលក់កាបូណារា



48. Napolitan Pasta with Grilled Vegetables



Grilled Eggplant, King Mushrooms, Cherry Tomato, Zucchini Topped with Parmesan Cheese

មីអ៊ីតាលីឆាជាមួយទឹកប៉េងបោះ

\$ 9



49. Creamy Pesto Chicken Pasta

Cooked with Confit Tomato and Topped with Parmesan Cheese

មីអ៊ីតាលីឆាជាមួយសាច់មាន់រសជាតិជ័រនាងរង

\$ 10

PIZZA



50. Seafood Lover's

\$ 14

Local Prawn & Squid, Coriander Pesto, Tomato Sauce, Mozzarella Cheese, Dry Oregano.

តីហ្សាគ្រឿងសមុទ្រ



51. Meat Lover's

\$ 15

Minced beef, Chicken, Sausage, Tomato Sauce, Mozzarella Cheese, Pesto, Dry Oregano.

កីហ្សាសាច់ចម្រុះ

52. Pepperoni

\$ 12

Pepperoni, Tomato Sauce, Mozzarella Cheese, Bell Peppers, Pesto, Dry Oregano.

កីហ្សាសាច់ក្រកកិដឡើនី

53. Chicken Hawaiian

\$ 12

Chicken Thigh, Pineapple, Smoked Bacon, Tomato Sauce, Mozzarella Cheese, Dry Oregano.

កីហ្សា ហាវីសាច់មាន់



54. Margarita pizza
កីហ្សាសជាតិឈីស



\$ 9.5

SANDWICH



55. Tuna Cheese Melt Sandwich

Served with Side Salad.

សំងរឹចត្រីធូណ

\$ 10



56. Chicken Club Sandwich

\$ 11

Chicken, Toasted Bread, Eggs, Romaine, Tomatoes, Smoked Bacon, Romaine, Potato Wedges.

ក្លឹបសាំងវិចសាច់មាន់



57. Australian Beef Burger

\$ 12.5

Beef Patty, Tomato, Romaine, Onion Confit, Cocktail Sauce, Cheddar Cheese, French Fries, Burger Bun.

ប៊ីហ្គីសាច់គោ

SIDE DISHES



58. Stir-Fried Morning Glory

ត្រកួនឆាប្រេងខ្យង

\$ 5

59. Steamed Vegetables



បន្លែចំហុយ

\$ 5

60. Baby Potatoes

ជំទ្វីង

\$ 5

61. French Fries

ជំទ្វីងបារាំង

\$ 5

62. Jasmine Rice

បាយស

(Plate / Bowl) \$ 1 / \$ 3.5



63. Grilled Spicy Enoki Mushrooms



ជ្រូកម្ហូប

\$ 5.5



64. Stir-fried Kale with Oyster Sauce 

ឆាដើមខាត់ណាជាមួយប្រេងឡុង

\$ 5

DESSERT



65. Lemongrass Crème Brulee

\$ 6

Served with Berries Coulis and Fresh Sliced Fruits

បង្ហែមបែបអឺរ៉ុបសជាតិគល់ស្លឹកត្រៃ



66. Chocolate Brownie

\$ 6.5

Dark Chocolate, Banana Flambee.

សូកូឡាប្រូនី



67. Berries & Vanilla Cheesecake

\$ 6.5

Raspberry Coulis, Crumble Biscuits.

តំណីស

68. Fruit Platter

\$ 5.5

Assorted Local Fruits.

ផ្លែឈើស្រស់

BEACH MENU



69. Assorted Yakitori Skewers

\$ 8.5

Chicken Thigh, Prawns, Squid, Beef Kebab, Enoki Mushrooms Wrapped in Bacon.

សាច់ចង្កាក់យ៉ាគីទ្វីបម្រុះ



70. Beer Battered Fish Fingers

\$ 8.5

Beer Battered Catch of the Day, Lime, Tartar Sauce.

ត្រីបំពង់ម្សៅ



71. Deep-Fried Calamari

\$ 7.5

Beer Battered Local Squid, Tartar Sauce.

មីកបំពង់ម្សៅ



72. Fried Chicken Wings with Lemongrass

\$ 6.5

Marinated Chicken Wings with Koh Kong Sauce.

ស្លាបមាន់បំពង់គល់ស្លឹកត្រៃ



73. Chicken Satay

\$ 7.5

Marinated Chicken, Vegetable Pickles, Peanut Sauce.

សាច់មាន់ចង្កាក់



74. Prawn Tempura

\$ 8

Served with Crispy Noodle and Koh Kong Dressing.

បង្កាបំពង់ម្សៅ

MEAT & SEAFOOD BY KILO



Categorie	Item Description	Unit	Price	Remarks	Ordering time
Meat	Lamb	Rack Pack	\$69.00	Halal	48 hours in advance
Meat	OP Ribs Grain Fed	1 kilo	\$115.00	Halal	48 hours in advance
Meat	OP Ribs Grain Fed	1/2 kilo	\$65.00	Halal	48 hours in advance
Meat	Wagyu Beef Tomahawk	1 kilo	\$120.00	Halal	48 hours in advance
Meat	Striploin Harvey Grain Fed	1 kilo	\$79.00	Halal - Pre cut 200g	48 hours in advance
Meat	Chicken Tight	1 Kilo	\$16.00		48 hours in advance
Meat	Dry Beef	1/2 kilo	\$25.00		48 hours in advance
Meat	Pork Kampot pepper Sausage	1 kilo	\$24.00		48 hours in advance
Meat	Pork Chipolata	1 kilo	\$36.00		48 hours in advance
Meat	Merguez	1 kilo	\$38.00		48 hours in advance
Fish	Smoke Salmon	1 kilo	\$90.00		48 hours in advance
Fish	Smoke Salmon	1/2 kilo	\$50.00		48 hours in advance
Seafood	Prawn	1 kilo	\$22.00		24 hours in advance
Seafood	Tiger Prawn	1 kilo	\$32.00		24 hours in advance
Seafood	Squid	1 kilo	\$25.00		24 hours in advance
Seafood	Crab	1 kilo	\$32.00		24 hours in advance
Seafood	Snapper fish	1 kilo	\$25.00		24 hours in advance
Seafood	Grouper Fish	1 kilo	\$35.00		24 hours in advance

DRINKS

Water & Soft Drinks

<i>Kulen (big / small)</i>	<i>\$ 3.5 / \$ 2</i>
<i>San Pellegrino 500ml</i>	<i>\$ 4</i>
<i>Coke / Coke Zero / Fanta /</i>	<i>\$ 2</i>
<i>Sprite / Tonic / Soda Water</i>	

Smoothie

<i>Passion</i>	<i>\$ 4.5</i>
<i>Mango</i>	<i>\$ 4.5</i>
<i>Banana</i>	<i>\$ 4.5</i>
<i>Strawberry</i>	<i>\$ 4.5</i>



Fresh juices

<i>Orange</i>	<i>\$ 4.5</i>
<i>Passion</i>	<i>\$ 3.5</i>
<i>Lemon</i>	<i>\$ 4</i>
<i>Pineapple</i>	<i>\$ 4.5</i>
<i>Carrot</i>	<i>\$ 4.5</i>
<i>Coconut</i>	<i>\$ 3.5</i>



Coffee & Tea

<i>Hot tea & Infusion (English Breakfast / Jasmine / Green / Chamomile / Ginger lemongrass)</i>	\$ 3
<i>Ice lemon tea</i>	\$ 2.5
<i>Americano</i>	\$ 2.5
<i>Espresso</i>	\$ 2.5
<i>Double espresso</i>	\$ 3.5
<i>Latte / Ice latte</i>	\$ 3.5
<i>Cappuccino / Ice cappuccino</i>	\$ 3.5

Beer

<i>Heineken</i>	\$ 4
<i>Corona</i>	\$ 4.5
<i>Hanuman</i>	\$ 4
<i>Singha</i>	\$ 4
<i>Tiger</i>	\$ 4
<i>ABC</i>	\$ 4.5
<i>Budweiser</i>	\$ 4.5



Signature Cocktails

Apikjun My Love

\$ 7.00

Gin, Blue Curacao, Lime juice, Syrup, Soda water, Grenadine, Topped with Whisky

Organic Basil Smash

\$ 7.00

Seekers Gin, Fresh Basil, Lime Juice, Sugar Syrup, Topped with Soda

Lemongrass Smash

\$ 7.00

Vodka, Fresh Lemongrass, Passion fruit Juice, Syrup de Framboise, Lime, Topped with Soda

Koh Bee Sting

\$ 7.00

Dark and White Rum, Orange Juice, Honey, Lime Juice, Red Chili, Jam

Classic Cocktails

Mojito

\$ 6.00

Margarita / blue margarita

\$ 6.00

Blue Hawaii

\$ 6.00

Sex on the beach

\$ 6.00

Long island

\$ 6.00

Pina colada

\$ 6.00

Daiquiri

\$ 6.00

Singapore sling

\$ 6.00

Mai Tai

\$ 6.00

Negroni

\$ 6.00



Spirits

Aperitif

<i>Campari</i>	\$ 4.5
<i>Martini Dry</i>	\$ 4.5
<i>Martini Rosso</i>	\$ 4.5
<i>Ricard</i>	\$ 4.5
<i>Aperol</i>	\$ 4.5

Rum

<i>Bacardi</i>	\$ 4.5
<i>Havana Club Blanco</i>	\$ 5
<i>Samai</i>	\$ 5.5
<i>Diplomatico Reserva</i>	\$ 7

Tequila

<i>Sauza</i>	\$ 4.5
<i>Jose Cuervo Tradicional Silver</i>	\$ 6.5
<i>Jose Cuervo Tradicional Reposado</i>	\$ 6.5

Vodka

<i>Mabooze</i>	\$ 4.5
<i>Smirnoff</i>	\$ 5
<i>Beluga "Noble"</i>	\$ 8
<i>Belvedere</i>	\$ 7

Gin

<i>Mabooze</i>	\$ 4.5
<i>Bombay Sapphire</i>	\$ 5
<i>Mekong Seekers</i>	\$ 5.5
<i>Tanqueray</i>	\$ 6
<i>Four Pillars Dry Gin</i>	\$ 7





Whiskey & Cognac

Blended

<i>Johnnie Walker red label</i>	\$ 5
<i>Johnnie Walker black label</i>	\$ 6
<i>Chivas 12 years</i>	\$ 5.5

Single Malt

<i>Glenfiddish</i>	\$ 7
<i>The Singleton 12 years</i>	\$ 7
<i>Glenmorangie "L'Original"</i>	\$ 7.5
<i>Kavalan Concertmaster "Sherry Cask"</i>	\$ 9
<i>Macallan 12 years "Double Cask"</i>	\$ 12.5

Bourbon

<i>Jack Daniel</i>	\$ 5.5
<i>Jim Beam</i>	\$ 5
<i>Wild Turkey</i>	\$ 5.5

Others

<i>Canada Club</i>	\$ 5.5
<i>Jameson</i>	\$ 5.5

Cognac

<i>Hennessy VSOP</i>	\$ 12
<i>Hennessy XO</i>	\$ 30

WINE LIST

Red Wine

	<i>Glass / Bottle</i>
<i>Soldier Farm,</i> <i>Shiraz, Australia</i>	<i>\$ 6 / \$ 30</i>
<i>Chateau Bouteilley</i> <i>Merlot / Cabernet Sauvignon, Bordeaux</i>	<i>\$ 7.5 / \$ 36</i>
<i>Ventisquero Reserve</i> <i>Carmenere, Chile</i>	<i>\$ 34</i>
<i>De Bartoli</i> <i>Shiraz / Cabernet, Australia</i>	<i>\$ 36</i>
<i>Montes</i> <i>Merlot, Chile</i>	<i>\$ 38</i>
<i>M.Chapoutier, Belleruche</i> <i>Syrah / Grenache, France</i>	<i>\$ 42</i>
<i>Chateau Loumelat</i> <i>Merlot / Cabernet Sauvignon, Bordeaux</i>	<i>\$ 45</i>



	Glass / Bottle
Manyara <i>Pinot Noir, Australia</i>	\$ 48
Chateau La Font Du Loup <i>Syrah / Grenache, Rhone France</i>	\$ 52
Calecara <i>Primitivo, Puglia, Italy</i>	\$ 55
La Closerie de Camensac AOC <i>Merlot / Cabernet Sauvignon, Bordeaux</i>	\$ 65
Esprit de Pavie <i>Merlot / Cabernet Franc / Cabernet Sauvignon, Bordeaux</i>	\$ 75
Chateau Pas de l'Ane, Saint Emilion Grand Cru AOC <i>Merlot / Cabernet Franc, Bordeaux</i>	\$ 125
Bouchard Pere et Fils, Gevrey-Chambertin AOP <i>Pinot Noir, Burgundy</i>	\$ 155

Rose Wine

Pigmentum <i>Malbec, France</i>	\$ 36
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White Wine

Glass / Bottle

Gerard Bertrand, "6eme Sense"

Sauv Blanc / Chardonnay / Viognier, France

\$ 5.5 / \$ 28

Reguta

Pinot Grigio, Italy

\$ 34

Mussel Bay

Sauvignon Blanc, New Zealand

\$ 38

Manyara

Chardonnay, Australia

\$ 42

Gustave Lorentz "Crustace"

Pinot Blanc, France

\$ 46

Chateau Haut Selve

Sauvignon Blanc / Semillon

\$ 65

Champagne & Sparkling

Angas "Premium" Brut

Pinot Noir / Chardonnay, Australia

\$ 38

Moet & Chandon Brut

Champagne, France

\$ 135

