

The Dining Room

Dinner menu

Khmer Flavours

Stuffed Winter Melon Soup

Bean vermicelli, spring onion, minced pork and garlic

Lotus Root Salad

Shredded Chicken breast, basil, saw mint, lotus seeds, lotus roots with chili dressing (N)

Fish Amok

Local bass curry, coconut cream, Morinda leaves and egg (SF)

Sautéed Broccoli

With garlic and oyster sauce (SF)

Please refer to dessert menu to choose your dessert

International Menu

Garden Salad & Fresh Homemade Ricotta

Mix lettuce, cherry tomato, cucumber, honey mustard dressing, quinoa and ricotta cheese (D)

Or

Prawn Bisque Soup

Local prawn, tomato, leek, carrot, onion, garlic, chives and sour cream (SF,D)

Pan-Seared Seabass

Pan-seared seabass, potato, cherry tomatoes, olive and lemon butter sauce (SF,D)

Or

Australian Beef Tenderloin

Grilled beef, roasted potato, mushrooms, asparagus and Kampot pepper sauce

Please refer to dessert menu to choose your dessert