

ROMIĒT

In the spirit of Asian street food dishes are served as they are ready in the kitchen, if you prefer your meal in separate courses please inform our team. Our menu is designed for a family style dining experience in line with Cambodian culture where meals are shared for a more relaxed and sociable experience that allows you to try various dishes.

Please note most Asian dishes generally contain garlic, ginger and chili, along with fish sauce, oyster sauce and sometimes shrimp paste. Although main ingredients are listed in our menu we cannot list all ingredients in sauces, dressings or marinades as there are so many, if you have an allergies and need any of these omitted, please speak with our team.

# ROMIET

ម្ហូប  
FOOD

## ម្ហូបចានទំហំតូច

### SMALLER PLATES

|                                                                                                                                                                                                                         |                    |
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| ញ៉ាំត្រសក់<br>Miso - rubbed cucumber, scallions & sesame seeds                                                                                                                                                          | ៛18,500<br>\$ 4.5  |
| ណែមបន្លែសាច់មាន់<br>Fresh spring rolls with chicken, carrot, cucumber, lettuce, bean sprouts, rice noodles & herbs                                                                                                      | ៛20,500<br>\$ 5.0  |
| ស្លាបមាន់ក្រឡុកគ្រឿងខ្មែរ<br>Crispy chicken mid wings with lemongrass, kaffir lime leaves, chilli & garlic                                                                                                              | ៛22,600<br>\$ 5.5  |
| សាយបំពង់ ជាមួយសាច់ជ្រូក & បង្ការ<br>Crispy spring rolls with minced pork, shrimp, taro, mushroom, bean sprouts & cashew nuts                                                                                            | ៛22,600<br>\$ 5.5  |
| គាវចៀនជាមួយ សាច់មាន់ & បង្ការក្រៀម<br>Chicken, green onion gyoza with soy ginger sauce                                                                                                                                  | ៛22,600<br>\$ 5.5  |
| គាវចំហៀយជាមួយ សាច់ជ្រូក & បង្ការ<br>Pork & shrimp swallowing cloud dumplings with black bean chili oil                                                                                                                  | ៛22,600<br>\$ 5.5  |
| នំប៉ាវចំហៀយ ជាមួយសាច់ជ្រូកបាប៊ីយ្យូ<br>BBQ pork buns with pickled cucumber                                                                                                                                              | ៛24,600<br>\$ 6.0  |
| នំប៉ាវចំហៀយ ជាមួយសាច់មាន់បំពង់<br>Crispy fried chicken buns with sriracha aioli                                                                                                                                         | ៛24,600<br>\$ 6.0  |
| សាច់គោចង្កាក់អាំងជាមួយគ្រឿងខ្មែរ<br>Khmer beef skewers with lemongrass & vegetable pickle (2 pieces)                                                                                                                    | ៛24,600<br>\$ 6.0  |
| ញ៉ាំស្វាយ & ល្អងជាមួយបង្ការក្រៀម<br>Green mango & papaya salad with peanuts & dried shrimp                                                                                                                              | ៛24,600<br>\$ 6.0  |
| ញ៉ាំក្រូចថ្លង់ ជាមួយសាច់មាន់<br>Pomelo salad with chicken breast, basil, mint, lime, chilli, banana leaf & shredded coconut served with a sweet & sour sauce                                                            | ៛24,600<br>\$ 6.0  |
| ភ្លាសាច់គោ<br>Beef sous vide - sliced beef tenderlion marinated with a special khmer herb rub served with crispy morning glory                                                                                          | ៛32,800<br>\$ 8.0  |
| ឈូតអាហារច្រើនរសជាតិរួមបញ្ចូលគ្នា<br>Tasting Platter - taste of some of our bestselling starters – beef skewers, crispy spring rolls, pork & shrimp dumplings, chicken gyoza, mango & papaya salad. Perfect for sharing! | ៛53,300<br>\$ 13.0 |

Prices include VAT and 5% Service Charge

## ម្ហូបចានទំហំធំ

### LARGER PLATES

#### បាយ

#### RICE

##### បាយឆាសាច់មាន់ (បែបឥណ្ឌូណេស៊ី)

Chicken fried rice - sliced chicken leg, in a sambal & shrimp paste, with red cabbage, bean sprouts, onion, tomato & cucumber topped with coriander, crispy shallots & crispy iriko

*\* please note basic Khmer style fried rice is also available upon request*

៛30,800

\$ 7.5

##### ឆាសាច់មាន់ ជាមួយប្រៃប្រេង

Stir-fried chicken & hot basil, long beans, sugar snap peas, shallots, garlic, lemongrass & hot basil in chefs special sauce served with steamed rice

៛30,800

\$ 7.5

##### បាយសាច់មាន់ចៀនជាមួយគ្រឿងរមៀត

Romiet chicken - turmeric grilled chicken leg served with Chinese kale & steamed rice

៛32,800

\$ 8.0

##### បាយសាច់ជ្រូកសាស៊ីវ

Roasted pork char siu with minced pork, boiled egg, Chinese kale, pickled cucumber & coriander served with steamed rice

៛32,800

\$ 8.0

##### ឆាខ្ពស់ឆាសាច់គោ

Stir fried beef and kale, local beef tenderloin, long beans, shallots & garlic in chefs special sauce

៛36,900

\$ 9.0

##### បាយឡូកឡាក់សាច់គោ

Beef lok lak with Kampot peppercorns, cherry tomatoes & Khmer watercress served with steamed rice

៛38,100

\$ 9.5

##### បាយខ្មៅទា

Red braised duck leg with radish, hard boiled egg, shiitake mushrooms, carrot & bok choy served with steamed rice

៛43,100

\$ 10.5

##### ត្រីឆ្អឹងចៀន & បាយសា

Pan fried seabass with creamy turmeric sauce - Seabass fillet served with sauteed morning glory & a creamy spiced turmeric sauce, served with rice

*\* contains peanuts*

៛51,300

\$ 12.5

##### សាច់គោអាំង ប៊ិនដឺឡូញទឹកម្រេច

Grilled local beef tenderloin with Kampot pepper sauce served on a bed of watercress & steamed rice

៛55,400

\$ 13.5

គុយទាវតា & ស៊ីប

NOODLES

|                                                                                                                                                                                               |                    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------|
| តាមីលឿងជាមួយសាច់ជ្រូក បាប៊ីយូ<br>Stir-fried yellow egg noodles with braised pork shoulder, bok choy, sugar snap peas, garlic, shallots, coriander & red chili                                 | ៛34,900<br>\$ 8.5  |
| មីស្ពឺស៊ីបសាច់មាន់<br>Spiced turmeric noodle soup - your choice of chicken or beef in a spiced turmeric broth with glass noodles, tomato, bean sprouts, boiled egg, spring onions & coriander | ៛34,900<br>\$ 8.5  |
| គុយទាវស៊ីបសាច់ជ្រូក<br>'Three Little Pigs' soup - rice noodles, pork broth, pork dumplings, minced pork & roasted pork                                                                        | ៛36,900<br>\$9.0   |
| គុយទាវតាជាមួយទឹកអំពិល & បង្ការ<br>Stir-fried rice noodles with grilled prawns, silken tofu, egg, bean sprouts, garlic chives, in a tamarind and chili sauce, topped with peanuts              | ៛36,900<br>\$ 9.0  |
| មីលឿងការីហិរ សាច់មាន់ & បង្ការ<br>Spiced coconut curry - egg noodles, chicken, prawn, eggplant, long beans & bean sprouts                                                                     | ៛39,000<br>\$ 10.5 |
| តាមីហិរជាមួយសាច់គោ<br>Beef tenderloin & spicy sambal noodles - stir fried yellow noodles in a spicy sambal sauce served with sliced local beef tenderloin & sauteed bok choy                  | ៛51,300<br>\$ 12.5 |

បង្កែប

DESSERTS

|                                                                                       |                   |
|---------------------------------------------------------------------------------------|-------------------|
| ផ្លែឈើស្រស់<br>Seasonal fresh fruit platter                                           | ៛14,400<br>\$ 3.5 |
| បាយដំណើបស្វាយទុំជាមួយកាវ៉ាមីមស្វាយ<br>Mango sticky rice with mango sorbet             | ៛22,600<br>\$ 5.5 |
| ចេកចៀនជាមួយកាវ៉ាមីមវ៉ាន់នីឡា<br>Banana fritters with vanilla ice cream                | ៛26,700<br>\$ 6.5 |
| នំថង់មួន & កាវ៉ាមីមវ៉ាន់នីឡា<br>Nom Thong Moun with vanilla ice cream & coconut cream | ៛28,700<br>\$ 7.0 |

## ម្ហូបប្លង់

### PLANT-BASED DISHES

|                                                                                                                                                                                                                                              |                           |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------|
| ត្រប់អាំងជាមួយសៀងជប៉ុន<br>Miso-grilled eggplant topped with spring onion & roasted sesame seeds                                                                                                                                              | ៛18,500<br><b>\$ 4.5</b>  |
| ណែមបន្លែស្រស់<br>Fresh spring rolls - tofu, rice noodles, carrot, cucumber, lettuce, bean sprouts & herbs                                                                                                                                    | ៛20,500<br><b>\$ 5.0</b>  |
| នំប៉ាវចំហ៊ុយ ជាមួយប៊ី និងសណ្តែក<br>Avocado & legume patty buns served with miso mayo<br><i>* contains sesame seeds</i>                                                                                                                       | ៛22,600<br><b>\$ 5.5</b>  |
| ការ៉ាចៀនជាមួយបន្លែ<br>Vegan gyoza - pumpkin, taro, onion, carrot, mushroom, spring onion, sweet potato with soy ginger sauce                                                                                                                 | ៛22,600<br><b>\$ 5.5</b>  |
| តៅហ្វូ & បន្លែដោតចង្កាក់<br>Kroeung tofu & veggie skewers - tofu, capsicum, pineapple and shiitake mushrooms marinated in traditional Khmer kroeung paste, served with a fermented lime dipping sauce                                        | ៛22,600<br><b>\$ 5.5</b>  |
| ញ៉ាំក្រូចថ្លុង ជាមួយតៅហ្វូ<br>Pomelo salad with tofu, basil, mint, lime, chilli, banana leaf & coconut served with a sweet & sour sauce                                                                                                      | ៛24,600<br><b>\$ 6.0</b>  |
| នំគ្រក់<br>Nom krouk - traditional coconut rice dumplings served with carrot ketchup, avocado puree, watercress & micro herbs                                                                                                                | ៛26,700<br><b>\$ 6.5</b>  |
| ឆាបន្លែបៃតង & គ្រាប់ស្វាយចន្ទី<br>Wok-tossed green vegetables & cashew nuts - bok choy, broccoli, snow peas, capsicum, green Kampot pepper, zucchini & cashews in chef's secret sauce served with steamed rice                               | ៛26,700<br><b>\$ 6.5</b>  |
| បន្លែបំពង់ម្សៅ<br>Vegetable tempura served with soy ginger dipping sauce & vegan mayo                                                                                                                                                        | ៛32,800<br><b>\$ 8.0</b>  |
| ស៊ុបគុយទាវបន្លែ<br>Vegan noodle soup - rice noodles, papaya broth, roasted papaya, shitake mushrooms, bok choy, carrot, bean sprouts, firm tofu, rice paddy herbs, crispy garlic & shallots                                                  | ៛32,800<br><b>\$ 8.0</b>  |
| ការីបន្លែ<br>Vegan cauliflower curry - vegetable stock, khmer kroeung paste, cauliflower, sweet potato, pumpkin, onion, eggplant, long bean, cashews, star anise, kaffir lime leaf, fresh coconut milk, annatto oil served with steamed rice | ៛34,900<br><b>\$ 8.5</b>  |
| ឈូតអាហារច្រើនរសជាតិរួមបញ្ចូលគ្នា<br>Tasting Platter - A taste of some of our bestselling plant-based starters – kroeung tofu skewers, miso eggplant, vegan gyoza, tofu pomelo salad & fresh spring rolls. Perfect for sharing!               | ៛49,200<br><b>\$ 12.0</b> |

ប្រភេទស្រាជាតែវ  
WINE BY THE GLASS

ស្រាស  
WHITE WINE

តែវ  
Glass

ដប  
Bottle

TREELINE  
Chardonnay, South Eastern Australia

៛28.700  
\$ 7.0 gl

៛143.500  
\$ 35.0 btl

KOHA  
Sauvignon Blanc, Marlborough, New Zealand

៛32.800  
\$ 8.0 gl

៛164.000  
\$ 40.0 btl

ស្រាពណ៍ផ្កាឈូក  
ROSE WINE

TORRES, "VINA ESMERALDA"  
Grenache, DO Catalunya Spain

៛32.800  
\$ 8.0 gl

៛164.000  
\$ 40.0 btl

ស្រាក្រហម  
RED WINE

TREELINE  
Shiraz-Cabernet, South Eastern Australia

៛28.700  
\$ 7.0 gl

៛143.500  
\$ 35.0 btl

CHATEAU BOUTEILLEY  
Merlot-Cabernet Sauvignon, Bordeaux, France

៛32.900  
\$ 8.0gl

៛164.000  
\$ 40.0 btl

ស្រាស្ប៉ាកលីង  
SPARKLING WINE

CUVEE JEAN LOUIS BRUT  
Blanc de Blancs, Cotes de Gascogne, France

៛32.800  
\$ 8.0 gl

៛164.000  
\$ 40.0 btl

# ប្រភេទស្រាជាដប

## WINE BY THE BOTTLE

### ស្រាស

#### WHITE WINE

|                                                                                  |                            |
|----------------------------------------------------------------------------------|----------------------------|
| <b>PURATO (VG)</b><br><i>Catarratto - Pinot Grigio, Sicily, Italy</i>            | ¥184.500<br><b>\$ 45.0</b> |
| <b>L'AVENIR, "PROVENANCE"</b><br><i>Chenin Blanc, Stellenbosch, South Africa</i> | ¥205.000<br><b>\$ 50.0</b> |
| <b>ALLAN SCOTT (VG)</b><br><i>Sauvignon Blanc, Marlborough, New Zealand</i>      | ¥205.000<br><b>\$ 50.0</b> |
| <b>DR. LOOSEN (VG)</b><br><i>Riesling, Pfalz, Germany</i>                        | ¥225.500<br><b>\$ 55.0</b> |
| <b>DE BORTOLI, "17 TREES" (VG)</b><br><i>Pinot Grigio, Riverina, Australia</i>   | ¥246.000<br><b>\$ 60.0</b> |

### ស្រាពណ៌ផ្កាឈូក

#### ROSE WINE

|                                                                                    |                            |
|------------------------------------------------------------------------------------|----------------------------|
| <b>BARONE RISCASOLI "ALBIA" (VG)</b><br><i>Sangiovese - Merlot, Tuscany, Italy</i> | ¥266.500<br><b>\$ 65.0</b> |
|------------------------------------------------------------------------------------|----------------------------|

### ស្រាក្រហម

#### RED WINE

|                                                                                                                   |                            |
|-------------------------------------------------------------------------------------------------------------------|----------------------------|
| <b>D'ARENBERG, "STUMP JUMP" (VG)</b><br><i>Grenache - Shiraz - Mourvedre, Mc Laren Vale / Adelaide, Australia</i> | ¥184.500<br><b>\$ 45.0</b> |
| <b>MOULIN DE GASSAC</b><br><i>Pinot Noir, Pays d'Oc France</i>                                                    | ¥205.000<br><b>\$ 50.0</b> |
| <b>DOMAINE DE ROCHEBIN</b><br><i>Bourgogne AOP Pinot Noir, Burgundy, France</i>                                   | ¥246.000<br><b>\$ 60.0</b> |
| <b>AGUARIBAY</b><br><i>Aguaribay, Malbec, Argentina</i>                                                           | ¥246.000<br><b>\$ 60.0</b> |
| <b>DE BORTOLI, "17 TREES" (VG)</b><br><i>Shiraz, Riverina, Australia</i>                                          | ¥246.000<br><b>\$ 60.0</b> |
| <b>SCOTT BASE</b><br><i>Pinot Noir, Central Otago, New Zealand</i>                                                | ¥369.000<br><b>\$ 90.0</b> |

### ស្រាស្ប៉ាកលីង

#### SPARKLING

|                                                            |                            |
|------------------------------------------------------------|----------------------------|
| <b>DEA DEL MARNE, GLERA PROECCO</b><br><i>Veneto Italy</i> | ¥184.500<br><b>\$ 45.0</b> |
|------------------------------------------------------------|----------------------------|

### ស្រាសំប៉ាញ

#### CHAMPAGNE

|                                                                                          |                             |
|------------------------------------------------------------------------------------------|-----------------------------|
| <b>TAITTIANGER BRUT</b><br><i>Chardonnay / Pinot Noir / Pinot Meunier, Reims, France</i> | ¥779.000<br><b>\$ 190.0</b> |
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Prices include VAT and 5% Service Charge



# ស្រាត្រីឡូក COCKTAILS

## ROYALES *(cocktails with a sparkling wine charger)*

|                                                                                                                                   |                   |
|-----------------------------------------------------------------------------------------------------------------------------------|-------------------|
| <b>LYCHEE SPARKLER</b><br><i>Vodka, lychee, sparkling wine</i>                                                                    | ៛24.600 // \$ 6.0 |
| <b>GULF OF SIAM</b><br><i>Aged Samai rum, pineapple, lime, five spice syrup, sparkling wine</i>                                   | ៛24.600 // \$ 6.0 |
| <b>APEROL SPRITZ</b><br><i>Aperol, sparkling wine and splash soda water</i>                                                       | ៛28.700 // \$ 7.0 |
| <b>MEKONG 75</b><br><i>Seekers Mekong dry gin, Earl Grey-Jasmine syrup, sparkling wine</i>                                        | ៛28.700 // \$ 7.0 |
| <b>PASSION SPARKLER</b><br><i>Seekers Vodka, fresh orange juice, passion fruit, clove syrup, fresh lime juice, sparkling wine</i> | ៛28.700 // \$ 7.0 |

## CLASSICS & TROPICALS

|                                                                                                                     |                   |
|---------------------------------------------------------------------------------------------------------------------|-------------------|
| <b>DAIQUIRI</b><br><i>Bacardi, cointreau, lime juice, sugar syrup</i>                                               | ៛20.500 // \$ 5.0 |
| <b>LUCY &amp; RICKY</b><br><i>Rum, whiskey, kaffir lime syrup, passion fruit, soda</i>                              | ៛24.600 // \$ 6.0 |
| <b>OLD FASHIONED</b><br><i>Bourbon whiskey, Fee Brothers Whiskey Barrel-Aged Bitters, red cherries, brown sugar</i> | ៛24.600 // \$ 6.0 |
| <b>GARDEN BREEZE</b><br><i>Klahan gin, Samai rum, lime juice, sugar syrup, cucumber, mint water, soda water</i>     | ៛28.700 // \$ 7.0 |
| <b>SANGRIA</b><br><i>Red wine, brandy, orange juice, lime juice, tropical fruit</i>                                 | ៛32.800 // \$ 8.0 |
| <b>KHMER - TAI</b><br><i>Samai rum, bacardi, cointreau, pineapple juice, rose syrup, lime juice</i>                 | ៛32.800 // \$ 8.0 |
| <b>PASSION STORM</b><br><i>Seekers vodka, malibu, passion, lime juice, sugar syrup</i>                              | ៛32.800 // \$ 8.0 |

## MARTINIS

|                                                                                                |                   |
|------------------------------------------------------------------------------------------------|-------------------|
| <b>DRY MARTINI</b><br><i>Gin, dry vermouth</i>                                                 | ៛20.500 // \$ 5.0 |
| <b>KHMER GINGER MARTINI</b><br><i>Vodka, ginger, lime juice, sugar syrup, angostura bitter</i> | ៛20.500 // \$ 5.0 |
| <b>ESPRESSO MARTINI</b><br><i>Vodka, kahlua, espresso, sugar syrup</i>                         | ៛24.600 // \$ 6.0 |
| <b>DIRTY MARTINI</b><br><i>Grey Goose vodka or Hendricks gin &amp; dry vermouth</i>            | ៛32.800 // \$ 8.0 |

## MARGARITAS *(order your style classic, “rocks” or frozen)*

|                                                                                                       |                   |
|-------------------------------------------------------------------------------------------------------|-------------------|
| <b>CLASSIC MARGARITA</b><br><i>Tequila, cointreau, lime juice, sugar syrup</i>                        | ¥20.500 // \$ 5.0 |
| <b>SPICY MARGARITA</b><br><i>Tequila, cointreau, lime juice, sugar syrup, chilli</i>                  | ¥24.600 // \$ 6.0 |
| <b>WATERMELON MARGARITA</b><br><i>Tequila, cointreau, lime juice, watermelon</i>                      | ¥24.600 // \$ 6.0 |
| <b>APERROL MARGARITA</b><br><i>Tequila blanco, aperol, fresh lime juice, sugar syrup, orange zest</i> | ¥24.600 // \$ 6.0 |

## ស្រាបៀរដបតូច

### BEER *(by the bottle)*

|                            |                   |
|----------------------------|-------------------|
| NON - ALCOHOLIC BEER (can) | ¥8.200 // \$ 2.0  |
| ANGKOR BEER                | ¥10.300 // \$ 2.5 |
| CAMBODIA BEER              | ¥10.300 // \$ 2.5 |
| HANUMAN BEER               | ¥10.300 // \$ 2.5 |
| HANUMAN BLACK BEER         | ¥12.300 // \$ 3.0 |
| BEER LAO                   | ¥12.300 // \$ 3.0 |

## ស្រាបៀរជ្រាហូ

### TAP BEER *(indochine craft beers “Kingdom Brewery”)*

Glass

Mug

|                   |                   |                   |
|-------------------|-------------------|-------------------|
| INDOCHINE PILSNER | ¥10.300 // \$ 2.5 | ¥16.400 // \$ 4.0 |
| INDOCHINE IPA     | ¥14.400 // \$ 3.5 | ¥20.500 // \$ 5.0 |

## ប្រភេទស្រាវីស្គីលាយកេសផ្លៈ

### SPIRITS *(all spirits include a mixer)*

#### APERITIF

|                                                    |                          |
|----------------------------------------------------|--------------------------|
| <i>Martini Rosso Dry / Bianco, Campari, Aperol</i> | ¥18.500 // \$ 4.5 (50ml) |
|----------------------------------------------------|--------------------------|

#### GIN

|                               |                          |
|-------------------------------|--------------------------|
| <i>Gordon Gin</i>             | ¥18.500 // \$ 4.5 (50ml) |
| <i>Bombay Sapphire</i>        | ¥18.500 // \$ 4.5 (50ml) |
| <i>Tanqueray Gin</i>          | ¥26.700 // \$ 6.5 (50ml) |
| <i>Seekers Mekong Dry Gin</i> | ¥28.700 // \$ 7.0 (50ml) |
| <i>Hendrick’s Gin</i>         | ¥30.800 // \$ 7.5 (50ml) |

#### LOCAL GIN

|                                         |                             |
|-----------------------------------------|-----------------------------|
| <i>Khmer Craft Gin</i>                  | ¥20.500 // \$ 5.0 (50ml)    |
| <i>Mawsim Spice &amp; Herbs</i>         | ¥32.800 // \$ 8.0 (50ml)    |
| <i>Mawsim Tropical Citrus</i>           | ¥32.800 // \$ 8.0 (50ml)    |
| <i>Herbal Kulen Gin (by the bottle)</i> | ¥61.500 // \$ 15.0 (120ml)  |
| <i>Khmer Craft Gin (by the bottle)</i>  | ¥73.800 // \$ 18.0 (220ml)  |
| <i>Herbal Kulen Gin (by the bottle)</i> | ¥102.500 // \$ 25.0 (230ml) |

Prices include VAT and 5% Service Charge

## ប្រភេទស្រាវីស្តីលាយភេសជ្ជៈ

### SPIRITS (all spirits include a mixer)

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#### VODKA

|                  |                          |
|------------------|--------------------------|
| Smirnoff Vodka   | ¥18.500 // \$ 4.5 (50ml) |
| Absolut Vodka    | ¥18.500 // \$ 4.5 (50ml) |
| 42 Below Vodka   | ¥18.500 // \$ 4.5 (50ml) |
| Grey Goose Vodka | ¥26.700 // \$ 6.5 (50ml) |
| Belvedere Vodka  | ¥28.700 // \$ 7.0 (50ml) |
| Seekers Vodka    | ¥28.700 // \$ 7.0 (50ml) |

#### RUM

|                          |                          |
|--------------------------|--------------------------|
| Barcadi White / Gold     | ¥18.500 // \$ 4.5 (50ml) |
| Plantation 3 stars       | ¥18.500 // \$ 4.5 (50ml) |
| Plantation Original Dark | ¥18.500 // \$ 4.5 (50ml) |
| Samai Gold               | ¥26.700 // \$ 6.5 (50ml) |

#### TEQUILA

|                   |                          |
|-------------------|--------------------------|
| Los Arcon         | ¥18.500 // \$ 4.5 (50ml) |
| Partron Silver    | ¥34.800 // \$ 8.5 (50ml) |
| Pepe Lopez Silver | ¥39.000 // \$ 9.5 (50ml) |
| ArteNom 1414      | ¥39.000 // \$ 9.5 (50ml) |

#### WHISKY

|                             |                           |
|-----------------------------|---------------------------|
| Jim Beam                    | ¥18.500 // \$ 4.5 (50ml)  |
| Canadian Club               | ¥18.500 // \$ 4.5 (50ml)  |
| Johnnie Warlker Red Label   | ¥18.500 // \$ 4.5 (50ml)  |
| Ballantine Finest           | ¥18.500 // \$ 4.5 (50ml)  |
| Sir Edward 12 years         | ¥20.500 // \$ 5.0 (50ml)  |
| Jameson                     | ¥22.600 // \$ 5.5 (50ml)  |
| Wild Turkey                 | ¥22.600 // \$ 5.5 (50ml)  |
| Jack Daniel                 | ¥22.600 // \$ 5.5 (50ml)  |
| Marker's Mark               | ¥28.700 // \$ 6.5 (50ml)  |
| Johnnie Warlker Black Label | ¥39.000 // \$ 9.5 (50ml)  |
| Chivas Regal 18 years       | ¥51.300 // \$ 12.5 (50ml) |

#### SINGLE MALT

|                       |                          |
|-----------------------|--------------------------|
| Glenfiddich 12 years  | ¥36.900 // \$ 9.0 (50ml) |
| Glenmorangie 10 years | ¥51.300 // \$12.5 (50ml) |

#### COGNAC

|                     |                           |
|---------------------|---------------------------|
| Remy Martin V.S.O.P | ¥41.000 // \$ 10.0 (50ml) |
| Hennessy V.S.O.P    | ¥67.700 // \$ 16.5 (50ml) |

#### LIQUEUR

|               |                          |
|---------------|--------------------------|
| Cointreau     | ¥18.500 // \$ 4.5 (50ml) |
| Kahlua        | ¥18.500 // \$ 4.5 (50ml) |
| Malibu        | ¥18.500 // \$ 4.5 (50ml) |
| Grand Marnier | ¥18.500 // \$ 4.5 (50ml) |
| Baileys       | ¥28.700 // \$ 6.5 (50ml) |

#### DIGESTIF

|               |                          |
|---------------|--------------------------|
| Fernet Branca | ¥22.600 // \$ 5.5 (50ml) |
|---------------|--------------------------|

ប្រភេទភេសជ្ជៈគ្មានជាតិអាល់កុល  
NON-ALCOHOLIC BEVERAGES

គ្មានជាតិអាល់កុល  
MOCKTAILS

|                                                                                                       |                          |
|-------------------------------------------------------------------------------------------------------|--------------------------|
| <b>Pineapple clove</b><br><i>Pineapple juice, five-spice syrup &amp; soda</i>                         | ៛12.300<br><b>\$ 3.0</b> |
| <b>Spicy ginger</b><br><i>Ginger, five-spice syrup &amp; soda</i>                                     | ៛12.300<br><b>\$ 3.0</b> |
| <b>Pineapple ginger</b><br><i>Pineapple juice, ginger, lime juice, mint leaves &amp; honey</i>        | ៛12.300<br><b>\$ 3.0</b> |
| <b>Angkor smile</b><br><i>Pineapple juice, orange juice, lime juice, sugar syrup &amp; mint syrup</i> | ៛12.300<br><b>\$ 3.0</b> |

ភេសជ្ជៈសុខភាព  
HEALTHY DRINK

|                                                                                                         |                          |
|---------------------------------------------------------------------------------------------------------|--------------------------|
| <b>Green Elixir</b><br><i>Celery, cucumber, bok choy, green apple, lime juice, spinach &amp; ginger</i> | ៛18.500 // <b>\$ 4.5</b> |
| <b>Citrus Refresher</b><br><i>Carrot, celery, cucumber, orange, lime &amp; green apple</i>              | ៛18.500 // <b>\$ 4.5</b> |
| <b>Crimson Fusion</b><br><i>Beetroot, cucumber, celery, lime, spinach, orange &amp; fresh mint</i>      | ៛18.500 // <b>\$ 4.5</b> |

ទឹកផ្លែឈើស្រស់  
FRESH JUICES

|                           |                          |
|---------------------------|--------------------------|
| <b>Coconut juice</b>      | ៛12.300 // <b>\$ 3.0</b> |
| <b>Watermelon juice</b>   | ៛12.300 // <b>\$ 3.0</b> |
| <b>Passionfruit juice</b> | ៛12.300 // <b>\$ 3.0</b> |
| <b>Lime juice</b>         | ៛12.300 // <b>\$ 3.0</b> |
| <b>Lime soda</b>          | ៛12.300 // <b>\$ 3.0</b> |
| <b>Orange juice</b>       | ៛16.400 // <b>\$ 4.0</b> |

ទឹកក្រឡុក  
FRUIT SHAKES

|                     |                   |
|---------------------|-------------------|
| Avocado fruit shake | ៛16.400 // \$ 4.0 |
| Coconut fruit shake | ៛16.400 // \$ 4.0 |

ភេសជ្ជៈ  
SOFT DRINKS

|             |                   |
|-------------|-------------------|
| Coke        | ៛8.200 // \$ 2.0  |
| Coke Zero   | ៛8.200 // \$ 2.0  |
| Soda water  | ៛8.200 // \$ 2.0  |
| Tonic water | ៛8.200 // \$ 2.0  |
| Sprite      | ៛8.200 // \$ 2.0  |
| Ginger Beer | ៛20.500 // \$ 5.0 |

ភេសជ្ជៈ ប្រូបាយអូទិក  
PROBIOTICS

Locally made organic fermented tea by Fermenters Kitchen

|                                                  |                   |
|--------------------------------------------------|-------------------|
| Kombucha Tea : Ginger, Tumeric and Kampot Pepper | ៛18.500 // \$ 4.5 |
| Kombucha Tea : Organic Mint                      | ៛18.500 // \$ 4.5 |

ទឹកបរិសុទ្ធ  
MINERAL WATER

|                   |                   |
|-------------------|-------------------|
| Kulen water 500ml | ៛8.200 // \$ 2.0  |
| Kulen water 1.5L  | ៛14.400 // \$ 3.5 |

ទឹកស្អាតលីង  
SPARKLING WATER

|                      |                   |
|----------------------|-------------------|
| San Pellegrino 500ml | ៛16.400 // \$ 4.0 |
| San Pellegrino 1L    | ៛28.700 // \$ 7.0 |

## តែ & កាហ្វេ TEA & COFFEE

### កាហ្វេ ត្រជាក់និងក្ដៅ HOT / ICED COFFEE

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|                          |                   |
|--------------------------|-------------------|
| Single / Double espresso | ¥10.300 // \$ 2.5 |
| Black coffee             | ¥10.300 // \$ 2.5 |
| Cappuccino               | ¥12.300 // \$ 3.0 |
| Latte                    | ¥12.300 // \$ 3.0 |
| Flat white               | ¥12.300 // \$ 3.0 |
| Coconut latte            | ¥14.400 // \$ 3.5 |
| Coconut cappuccino       | ¥14.400 // \$ 3.5 |
| Chocolate                | ¥14.400 // \$ 3.5 |

### តែ ត្រជាក់និងក្ដៅ HOT / ICED TEA

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|                                                                              |                   |
|------------------------------------------------------------------------------|-------------------|
| Mint tea                                                                     | ¥10.300 // \$ 2.5 |
| Lemongrass tea                                                               | ¥10.300 // \$ 2.5 |
| Ginger and honey tea                                                         | ¥10.300 // \$ 2.5 |
| Revitalize tea : Lemongrass, Ginger, Kaffir Lime, Rose petal,<br>& Green tea | ¥10.300 // \$ 2.5 |
| Healing tea : Cinnamom, Star anise, Lemongrass & Ginger                      | ¥10.300 // \$ 2.5 |
| Refreshing tea : Pineapple, Kaffir Lime, Mint, & Green tea                   | ¥10.300 // \$ 2.5 |

