



TREE LINE

URBAN RESORT

ROOM SERVICE
AVAILABLE 10AM - 10PM
PLEASE DIAL 3

WINE LIST

HOUSE WHITE WINE	BY GLASS	BY BOTTLE
Treeline, Chardonnay, South Eastern Australia	\$6	\$30
Te Pa "Pa Road" (VG), Sauvignon Blanc Marlborough, New Zealand	\$7.5	\$37.5

HOUSE ROSE WINE

Torres, "Vina Esmeralda" (VG), Garnacha, Do Catalunya, Spain	\$7.5	\$37.5
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HOUSE RED WINE

Treeline, Shiraz Cabernet, South Eastern Australia	\$6	\$30
Chateau Bouteilley, Merlot-Cabernet Sauvignon, Bordeaux, France	\$7.5	\$37.5

HOUSE SPARKLING WINE

Cuvee Jean Louis Brut, Blanc de Blancs, Cotes de Gascogne, France	\$7.5	\$37.5
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WHITE

Purato (VG), Catarratto - Pinot Grigio, Sicily, Italy	\$45
L'avenir, "Provenance", Chenin Blanc, Stellenbosch, South Africa	\$45
Dr. Loosen (VG), Riesling, Pfalz, Germany	\$50
DE Bortoli, "17 TREES" (VG), Pinot Grigio, Riverina, Australia	\$55
Allan Scott (VG), Sauvignon Blanc, Marlborough, New Zealand	\$58

ROSE

Barone Ricasoli "ALBIA" (VG), Sangiovese - Merlot, Tuscany, Italy	\$60
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RED

D'arenberg, "Stump Jump", Grenache - Shiraz - Mourvedre, Mc Laren Vale, Australia	\$40
Domaine De Rochebin, Bourgogne AOP Pinot Noir, Burgundy, France	\$50
Susana Balbo "Tradicion", Malbec, Mendoza, Argentina	\$50
De Bortoli, "17 TREES" (VG), Shiraz, Riverina, Australia	\$55
Scott Base, Pinot Noir, Central Otago, New Zealand	\$80

SPARKLING

Prosecco Bianco, Bottega, "Il Vino dei Poeti" Bianco, Glera, Veneto, Italy	\$50
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CHAMPAGNE

Taittinger Brut, Chardonnay/Pinot Noir/Pinot Meunier, Reims, France	\$190
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Above prices are not inclusive of taxes or service charge

ALL DAY MENU

SMALL BITES

French Fries // \$4

Miso-rubbed cucumber with scallions & sesame seeds // \$4

Chicken, shrimp & green onion gyoza with soy ginger sauce // \$5

Khmer beef skewers with lemongrass and vegetable pickle (2 pieces) // \$5

Fried chicken buns with sriracha aioli // \$5.5

Pork & shrimp swallowing cloud dumplings with black bean chili oil // \$5.5

Smoked fish pate with pickles & rocket // \$6

Prawn cocktail with avocado, tomato, cucumber, pineapple & micro herbs // \$8

Guacamole on toast packed with feta, cherry tomatoes, rocket & crunchy almonds // \$8

Quinoa & Three Bean Salad, Almond, Feta // \$8

(Add a protein: Chicken, Shrimp, Baked Tofu or Cured Salmon \$2)

Beef carpaccio // \$10

LARGER BITES

Stir-fried rice noodles with tamarind sauce, chili sauce, shrimp, eggs, tofu, bean sprouts, garlic, chives & peanuts // \$6

Stir-fried yellow egg noodles with braised pork shoulder, bok choy, sugar, snap peas, shallots, garlic, coriander & chili // \$7

Wok seared kuy teow with shrimp, calamari, egg & garlic chives // \$8

'Three little pigs' soup - rice noodle pork & shrimp broth, pork dumplings, minced pork & roast pork // \$8

Chicken Nuggets with fries // \$8

Beef lok lak with Kampot peppercorns, cherry tomatoes, Khmer watercress served with steamed rice // \$8.5

Spiced coconut curry - egg noodles, chicken, prawn, eggplant, long beans & bean sprouts // \$9

Fettuccine carbonara // \$9

Spaghetti & Meatballs // \$9

Grilled chicken pita pocket with fries packed with marinated chicken breast, feta, tomato salsa, coleslaw, lettuce & sriracha // \$9

Fish tacos packed with tomato salsa, lettuce, coriander, pickled shallots, guacamole, cauliflower & cashew nut puree served with sriracha aioli // \$9

Club sandwich with fries // \$10

Beef & bacon crunch burger with fries // \$12

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ALL DAY MENU

PLANT BASED DISHES

Miso-grilled eggplant topped with spring onion, roasted sesame seeds // \$4

Vegan gyoza pumpkin, taro, onion, carrot, mushroom, spring onion & sweet, potato served with soy ginger sauce // \$4.5

Kroeung tofu & vege skewers tofu, capsicum, pineapple & shiitake mushrooms marinated in a traditional Khmer kroeung paste served with a fermented lime dipping sauce // \$5

Wok tossed green vegetables & cashew nuts bok choy, broccoli, snow peas, capsicum, zucchini, Kampot peppercorns & cashews in, Chef's secret sauce served with steamed rice // \$6

Nom Krouk - traditional coconut rice dumplings served with carrot ketchup & avocado puree // \$6

Vegetable tempura served with a ponzu ginger dipping sauce & vegan mayo // \$6

DESSERT

Seasonal fresh fruit platter // \$3.5

Banana fritters with coconut ice cream // \$6

Apple tarte tatin with vanilla ice cream // \$8

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DRINK LIST

FRESH JUICES

Coconut Juice // \$3
Watermelon Juice // \$3
Passionfruit Juice // \$3
Lime Juice // \$3
Orange Juice // \$4

FRUIT SHAKES

Avocado Fruit Shake // \$4
Coconut Fruit Shake // \$4

SOFT DRINK

Coke // \$2
Coke Zero // \$2
Soda Water // \$2
Tonic Water // \$2
Sprite // \$2

MINERTAL WATER

Kulen Water 500ML // \$2
Kulen Water 1.5L // \$3

SPARKLING WATER

San Pellegrino 500ML // \$4
San Pellegrino 1L // \$7

MOCKTAILS

Our homemade cordials with club soda
Pineapple -Clove // \$3
Spicy Ginger // \$3
Lime // \$3

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DRINK LIST

COFFEE

Single/Double Espresso // \$2.5
Hot/Ice Black Coffee // \$2.5
Hot/Ice Cappuccino // \$3
Hot/Ice Latte // \$3
Hot/Ice Flat White // \$3
Hot/Ice Coconut Latte // \$3.5
Hot/Ice Chocolate // \$3.5

HOMEMADE TEA

Fresh Mint Tea // \$2.5
Ginger and Honey Tea // \$2.5

APERITIF

Martini Rosso // \$4.5
Martini Dry // \$4.5
Martini Bianco // \$4.5
Aperol // \$4.5
Campari // \$4.5

HOUSE SPIRITS

Gordon's Gin // \$4.5
Smirnoff Vodka // \$4.5
Sauza White/Cold Tequila // \$4.5
Bacardi White/Gold Rum // \$4.5
Jim Beam // \$4.5
Jack Daniel's // \$5.5
Wild Turkey // \$6

PREMIUM SPIRITS

Bombay Sapphire Gin // \$5
J. W. Red Label // \$5
Absolut Vodka // \$5
42 Below Vodka // \$7
J. W. Black Label // \$7
Maker's Mark // \$6.5

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DRINK LIST

BEER

Angkor 330ml // \$2.5
Hanuman 330ml // \$2.5
Indochine Pilsner // \$4

TOP SPIRITS

Samai Rum // \$7
Hendrick's Gin // \$8
Grey Goose Vodka // \$8
Seekers Mekong Dry Gin // \$8
Glenfiddich 12YRS // \$9
Glenmorangie // \$12.5
Hennessy V.S.O.P // \$16.5

DIGESTIFS

Fernet Branca // \$5

ROYALES

Cocktails with a sparkling wine charger

Gulf of Siam (*Aged Samai Rum, Pineapple, Lime, Five Spice Syrup, Champagne*) // \$6.0
Lychee Sparkler (*Vodka, Lychee, Prosecco*) // \$8

TROPICAL & TIKI

Maitai (*Dark & Light Rums, Curacao, Burnt Almond Syrup, Pineapple Juice*) // \$6
Singapore Sling (*Seeker Gin, Cointreau, Cherry Liqueur, Pineapple Juice*) // \$6

BEST OF THE REST

Old Fashion (*Whiskey, Free Brothers Whiskey Barrel Sged Bitters, Orange*) // \$6
Khmer Ginger Martini (*Vodka ginger, lime, sugar, anguras bitter*) // \$6

HAVE A PITCHER

Sangria (*Red wine, Brandy, Orange Juice, Lime Juice, Tropical fruit*) // \$16
Mojito (*Light Rum, Mint, Lime, Syrup & Club Soda*) // \$16
Watermelon Margarita (*Tequila, Watermelon, Triple Sec, Lime Juice, Simple Syrup*) // \$12

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WWW.TREELINEHOTELS.COM

ACHASVA STREET, WAT BO VILLAGE, SIEM REAP, CAMBODIA