

## WELCOME TO SOFITEL ANGKOR PHOKEETHRA GOLF & SPA RESORT

○ Cher Hôte,

Comfort and convenience comes first with Sofitel's in-room dining experience.

Choose from our extensive menu of tempting dishes, day or night. Featuring an inspired selection of authentic Khmer and international cuisines, special priority has been given to preparing nutritionally balanced dishes as well as some home style classics.

○ Complement your meal with one of our finest wines from around the world.

Bon appétit!

Your culinary and service Ambassadors



## BREAKFAST

### FRENCH CONTINENTAL BREAKFAST \$16.00

Coffee, tea, infusion, hot chocolate or milk  
 Choice of juice from the beverage list  
 Detox juice  
 Assortment of homemade pastries and baguette  
 Butter, honey, jam and marmalade



### AMERICAN BREAKFAST (P) \$20.00

Coffee, tea, infusion, hot chocolate or milk  
 Choice of juice from the beverage list  
 Detox juice  
 Pancakes with maple syrup  
 Two eggs cooked to your order, accompanied by bacon, sausage and hash brown potatoes  
 Butter, honey, jam and marmalade  
 Mix bakery basket  
 Sliced fruits



### SO FIT BREAKFAST \$18.00

Skimmed milk, tea, fruit or herbal infusion  
 Your choice of detox juice  
 - Carrot and ginger  
 - Lemon and mint  
 - Apple, orange and carrot  
 - Coconut water  
 Plain yoghurt with seasonal fruit  
 Sliced fruits  
 Bircher Muesli  
 Margarine  
 Herbed cream cheese  
 Whole grain bread



### KHMER BREAKFAST \$18.00

Coffee, tea, infusion, hot chocolate or milk  
 Chicken congee with spring onion, cilantro and fried garlic  
 Fish noodle soup with vegetable and bean sprouts  
 Vegetable fried rice  
 Waffle with coconut milk  
 Sliced fruits



(P): Pork

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## A LA CARTE BREAKFAST

### YOUR CHOICE OF EGGS (GF) (P)

Two eggs prepared to your convenience, accompanied by grilled tomato, sausage, hash brown potato and bacon \$8.00

Add your choice of: mushroom, onion, capsicum, herbs, tomato, cheese, ham, bacon \$8.00

### SPECIALTIES

Poached eggs Benedict, English muffin, cooked ham and Hollandaise sauce (P) \$8.00  
 French toast with seasonal fruit compote \$6.00  
 American style pancakes with maple syrup \$6.00  
 Porridge (oats) sweet or savory, cooked with water or milk \$5.00  
 Rice congee with pork sausage or chicken, salt egg and dried shrimp (GF) (P) \$6.00  
 Fish noodle soup with vegetables and bean sprouts (GF) \$6.50  
 Fried rice with vegetables, chicken or seafood \$6.50  
 Bircher Muesli with orange segments \$6.00

### CEREALS, SERVED WITH YOUR CHOICE OF MILK OR YOGHURT

Cornflakes (GF), All Bran, Coco Pops, Special K, Dry Muesli \$4.50

### BASKETS

Bakery basket - baguette, whole wheat, cereal loaf, bread buns, toast \$5.00  
 Pastry basket - croissant, chocolate croissant, fruit Danish, cake, brioche \$8.00  
 Mix basket - baguette, toast, croissant, chocolate croissant \$7.00

### COLD CUTS (GF) (P)

Assortment of cold cuts \$6.50  
 Sliced air dried ham \$7.00  
 Sliced cooked ham \$6.00

### FRUITS (GF)

Seasonal sliced fruit \$5.50  
 Seasonal fruit compote \$5.50  
 Fresh fruit basket \$5.00

### DAIRIES (GF)

Plain yoghurt, fat free yoghurt or fruit yoghurt \$3.50  
 Selected sliced cheese \$6.00  
 Selected fine ripened cheese \$10.00  
 Cream cheese \$5.00

(GF): Gluten Free - (P): Pork

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# MENU

(FROM 8 AM TO 11 PM)

## TO START

Banana flower salad - poached chicken, tomato and spicy Khmer dressing (N) (GF)	\$8.00
Pomelo and prawn salad - chilli and Khmer herbs (N) (GF)	\$7.50
Fresh vegetable spring rolls - Thai basil, Khmer lettuce and peanut sauce (V) (GF)	\$6.50
Fried spring rolls - chicken, vegetables and Khmer dipping sauce	\$7.50
Mixed vegetable - garden greens, black olives and Bruschetta (V)	\$6.50
Caesar salad - chicken, capers, anchovies, croutons and Parmesan	\$9.00
Niçoise salad - tuna, capsicum, cucumber, bean and hard-boiled egg (GF)	\$8.00
Cherry tomato & Mozzarella - basil, Balsamic vinegar and extra virgin olive oil (V) (N) (GF)	\$9.00
Smoked salmon - potato blinis and horseradish sauce	\$12.50

## SOUP

French onion soup (GF)	\$6.50
Puree of vegetable - croutons (V)	\$6.50
Pork Won Ton - fried garlic and chives (P)	\$7.00
Tom Yam Goong - spicy sour prawn and mushroom (GF)	\$7.50

## SANDWICH, ACCOMPANIED WITH FRENCH FRIES AND SALAD

Club - chicken, bacon, lettuce, cucumber, tomato, egg and tartar sauce (P)	\$10.50
Dark rye - grilled vegetables, goat cheese, sweet garlic and Tapenade (V)	\$9.50
Panini - tomato, Mozzarella and Pesto (V)(N)	\$10.50
Bagel - smoked salmon, cream cheese and avocado	\$10.50
Toasted English muffin - tuna, cucumber and green apple	\$8.50
Hamburger or cheeseburger - minced beef, tomato, onion and pickles	\$12.00
Baguette - ham, cheese, lettuce, tomato and mustard sauce (P)	\$8.50

## HOMEMADE PIZZA

Tomato - Mozzarella, oregano and basil (V)	\$8.50
Tuna - caper berry, black olives and tomatoes	\$10.00
Parma ham - cherry tomato and shaved Parmesan (P)	\$13.00
Feta - grilled eggplants, garlic and oregano (V)	\$10.00
Chicken curry - coriander, cumin and chilli	\$10.00
Beef Phat Kaphrao - hot basil and lemongrass	\$10.00

## PASTA, YOUR CHOICE OF SPAGHETTI, PENNE, TAGLIATELLE, RIGATONI

Napolitano - tomato and basil (V)	\$8.50
Frutti di Mare - seafood	\$8.50
Bolognese - minced beef, onions, carrots	\$8.50
Carbonara - bacon, onion and Parmesan sauce (P)	\$8.50

(V): Vegetarian - (N): Nuts - (GF): Gluten Free - (P): Pork

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## MAIN

Stir fried Khmer flat rice noodles - vegetables, eggs and fried tofu (V) (GF)	\$9.50
Royal Phad Thai - noodles, seared prawns, lime and peanuts (GF)	\$10.00
Thai style Phat Kaphrao - stir-fried minced pork (P)	\$9.00
Cambodian Royal beef fried rice - vegetables and lemongrass (GF)	\$9.50
Ratatouille ravioli - onion puree and spring onion (V)(N)	\$9.50
Seared salmon - grilled vegetables and steamed rice (GF)	\$15.00
Grilled sea bass - mushrooms, eggplant tart and olive oil	\$11.00
Quiche Lorraine - bacon and garden salad (P)	\$9.00
Grilled Australian beef tenderloin - Kampot pepper jus and fork-crushed potato (GF)	\$21.00
Braised lamb shank - bean ragout, polenta and basil (GF)	\$15.00
Chicken breast - spinach, cream cheese and tomato relish (GF)	\$11.50

## CHEESE

Selected fine ripened French / international cheese - dried fruit and rye bread	\$16.00
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## DESSERT

Sliced fruit & Khmer rice pastries (GF)	\$6.00
Crème Brûlée (GF)	\$6.50
Seasonal ice cream or sorbet (GF)	\$6.50
Chocolate fondant - caramel sauce and whipped cream	\$7.50

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## NIGHT MENU

(FROM 11 PM TO 8 AM)

### TO START

Banana flower salad - poached chicken, tomato and spicy Khmer dressing (N) (GF)	\$8.00
Fresh vegetable spring rolls - Thai basil, Khmer lettuce and peanut sauce (V) (GF)	\$6.50
Mixed vegetable - garden greens, black olives and Bruschetta (V)	\$6.50
Caesar salad - chicken, capers, anchovies, croutons and Parmesan	\$9.00
Smoked salmon - potato blinis and horseradish sauce	\$12.50

### SOUP

French onion soup (GF)	\$6.50
Tom Yam Goong - spicy sour prawn and mushroom (GF)	\$7.50

### SANDWICH, ACCOMPANIED WITH FRENCH FRIES AND SALAD

Club - chicken, bacon, lettuce, cucumber, tomato, egg and tartar sauce (P)	\$10.50
Panini - tomato, Mozzarella and Pesto (V)(N)	\$10.50
Hamburger or cheeseburger - minced beef, tomato, onion and pickles	\$12.00
Baguette - ham, cheese, lettuce, tomato and mustard sauce (P)	\$8.50

### PIZZA & PASTA

Tomato - Mozzarella, oregano and basil (V)	\$8.50
Tuna - caper berry, black olive and tomato	\$10.00
Parma ham - cherry tomato and shaved Parmesan (P)	\$13.00
Spaghetti Bolognese	\$8.50
Penne Arrabiata (V)	\$8.50

### MAIN

Stir-fried Khmer flat rice noodles - vegetables, eggs and fried tofu (V) (GF)	\$9.50
Royal Phad Thai - noodles, seared prawns, lime and peanuts (GF)	\$10.00
Seared salmon - grilled vegetables and steamed rice (GF)	\$15.00
Cambodian Royal beef fried rice - vegetables and lemongrass (GF)	\$9.50
Grilled Australian beef tenderloin - Kampot pepper jus and fork-crushed potato (GF)	\$21.00
Chicken breast - spinach, cream cheese and tomato relish (GF)	\$11.50

### DESSERT

Sliced fruit and Khmer rice pastries (GF)	\$6.00
Crème Brulée (GF)	\$6.50
Seasonal ice-cream or sorbet (GF)	\$6.50
Opera cake	\$6.00

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## LE PETIT PRINCE - KIDS MENU

### SALAD

Vegetable "Macédoine" (V) (GF)	\$4.00
Vegetable crudités with cocktail sauce (V) (GF)	\$4.00

### SNACK

Chicken noodle soup (GF)	\$4.00
Vegetable cream soup (V) (GF)	\$4.00
Mini tomato and cheese pizza (V)	\$5.00

### PASTA

Spaghetti - Penne - Rigatoni - Tagliatelle	\$5.00
with your choice of sauce: tomato, Bolognese, cream, butter	

### FRESHLY PREPARED VEGETABLE PUREE (20 min. preparation time) (V) (GF)

Your choice of carrot, cauliflower, taro root or broccoli	\$4.00
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### MAIN

Hamburger or cheeseburger	\$7.00
Fish fingers	\$7.00
Poached fish filet (GF)	\$7.00
Chicken nuggets	\$7.00
Seared chicken breast (GF)	\$7.00

with your choice of garnish:

Glazed carrots, buttered green peas, boiled broccoli and cauliflower, French fries, mashed potatoes, hash brown, steamed potato, steamed rice (V) (GF)

### SWEET

Waffle - vanilla ice-cream and whipped cream	\$4.00
Crepes - banana and Nutella	\$4.00
Fruit salad - ice cream / sorbet (GF)	\$4.00
Chocolate cake	\$4.00

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## DELICIOUS LOW-CALORIE GASTRONOMY

INVENTIVE, FLAVORFUL, EXCITING:  
DE-LIGHT BY SOFITEL QUIBERON THALASSA SEA & SPA  
MEANS MAXIMUM PLEASURE AND MINIMUM CALORIES.

Give in to the temptation of gourmet cuisine without compromising your healthy lifestyle goals. De-Light was developed by Sofitel Quiberon Thalassa sea & spa, an expert in nutrition and wellness located on France's invigorating Atlantic coast. Inspired low-calorie dishes have been created through innovative culinary techniques and an unwavering commitment to refined tastes and textures. Sofitel chefs worldwide are applying these principles and spreading De-Light, allowing you to dine healthily while enjoying magnifique blends of fine French and local culinary traditions.



## BREAKFAST

### WESTERN SET (542 CAL) \$14.00

- Skimmed milk, tea or coffee
- Carrot and ginger detox juice
- Low fat yoghurt with diced fruit
- Soft boiled egg
- Whole wheat bread
- Margarine
- Freshly cut fruit

### ASIAN SET (565 CAL) \$14.00

- Fruit, herbal infusion or jasmine tea
- Fresh coconut water
- Steamed selection Dim Sum and chilli sauce
- Egg fried rice
- Freshly cut fruit

## LUNCH AND DINNER

### TO START

- Feta cheese - watermelon, pistachio and mint (135 CAL) (GF) \$7.50
- Spicy glass noodle salad - dried shrimps and Khmer dressing (212 CAL) (GF) \$7.50

### TO FOLLOW

- Poached chicken breast - mushrooms and wilted Khmer spinach (158CAL) (GF) \$10.50
- Soy sauce steamed salmon filet - morning glory and Chinese broccoli (320CAL) (GF) \$14.00

### SWEET

- French apple tart (133CAL) \$6.50
- Tapioca mango parfait - coconut (202CAL) (GF) \$6.50

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## DRINKS

### FRUIT JUICE

Orange	\$3.50
Lime	\$3.50
Watermelon	\$3.50
Pineapple	\$3.50
Apple	\$3.50
Banana	\$3.50
Coconut	\$3.50

### SHAKE & SMOOTHIE

Mango	\$3.80
Pineapple	\$3.80
Banana	\$3.80
Watermelon	\$3.80
Four Season	\$3.80
Coconut	\$3.80
Papaya	\$3.80

### WATER

Lyyon 500ml	\$2.70
Evian 500ml	\$4.50
Perrier 330ml	\$4.50
Perrier 750ml	\$7.00
San Pellegrino 500ml	\$6.50

### SOFT DRINK

Coke	\$3.50
Sprite	\$3.50
Tonic Schweppes	\$3.50
Diet Coke	\$3.50
Soda water	\$3.50

### COFFEE, TEA

Coffee	\$3.30
Espresso	\$3.30
Double Espresso	\$4.30
Cappuccino	\$3.50
Coffee latte	\$3.50
Tea or infusion	\$3.30

### BEER

Angkor draught	\$3.50
Angkor	\$4.50
Cambodia	\$4.50
Budweiser	\$5.30
Heineken	\$5.30
Tiger	\$4.50

### APÉRITIF BY THE GLASS

Campari	\$5.30
Martini Blanco	\$5.30
Martini Rosso	\$5.30
Ricard	\$5.30

### VODKA BY THE GLASS

Absolut	\$5.30
Smirnoff	\$5.30

### RUM BY THE GLASS

Bacardi	\$5.30
Saint James	\$5.30

### TEQUILA BY THE GLASS

Peppe Lopez	\$5.30
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### WHISKY AND BURBON BY THE GLASS

Red Label	\$5.30
Black Label	\$7.80
Jack Daniel's	\$6.50
Jim Bean	\$6.50

### COCKTAIL

Bloody Mary	\$6.50
Daiquiri	\$6.50
Mojito	\$6.50
Manhattan	\$6.50
Margarita	\$6.50
Screwdriver	\$6.50
Caipirinha	\$6.50
Pina Colada	\$6.50

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## HOUSE WINE

WHITE	GLASS	BOTTLE
France, Sofitel, Marsanne, Vin de Pays d'Oc, Chardonnay	\$6.20	\$26.00
South Africa, Two Oceans, Sauvignon Blanc	\$7.00	\$27.00
Chile, Casillero Del Diablo, Chardonnay	\$10.00	\$41.00
France, Vinum Natura du Château Vallon, Organic Wine	\$10.50	\$50.00

RED	GLASS	BOTTLE
France, Sofitel, Vin de Pays d'Oc, Merlot, Shiraz	\$6.20	\$26.00
France, Bourgogne, Bouchard Père & Fils, Pinot Noir	\$10.50	\$49.00
Germany, Villa Wolf, Pinot Noir	\$11.50	\$48.00
USA, Woodbridge, Cabernet Sauvignon	\$16.00	\$57.00

DESSERT WINE	GLASS	BOTTLE
France, Château Laulerie, Côtes de Montravel, Semillon	\$6.20	\$50.00

CHAMPAGNE	GLASS	BOTTLE
Taittinger, Brut Réserve 75 cl	\$17.50	\$95.00
Billecart-Salmon, Brut Réserve 75 cl	\$19.00	\$105.00

## WHITE WINES BY THE BOTTLE

FRANCE	BOTTLE
Côtes Du Rhône, Belleruche, Grenache	\$48.00
Bourgogne, Louis Jadot, Chardonnay	\$57.00
Chablis, William Fevre, Domaine, Chardonnay	\$59.00
Chablis, Saint Martin, Domaine Laroche, Chardonnay	\$67.00
Meursault, Louis Jadot, Chardonnay	\$118.00

ITALY	BOTTLE
Modello Masi, Pinot Grigio	\$43.00
Villa Antinori, Toscana	\$46.00

SPAIN	BOTTLE
Vina Sol, Parelada Torres, Penedes	\$41.00
Rueda, Verdejo	\$48.00

AUSTRALIA	BOTTLE
Taltarni, T-series, Sauvignon Blanc, Semillon	\$40.00
D'Arenberg, Riesling, Sauvignon Marsanne	\$46.00
Mad Fish Unwooded, Chardonnay	\$49.00

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SOUTH AFRICA	BOTTLE
Two Oceans, Chenin Blanc, Sauvignon Blanc	\$27.00
Table Mountain, Chenin Blanc	\$33.00

GERMANY	BOTTLE
Villa Wolf, Gewürztraminer	\$48.00
Dr. Loosen, Riesling Qualitätswein	\$49.00

NEW ZEALAND	BOTTLE
Villa Maria, Sauvignon Blanc	\$50.00

USA	BOTTLE
Delicato, Pinot Grigio	\$46.00
Robert Mondavi Woodbridge, Sauvignon Blanc	\$57.00

CHILE	BOTTLE
Torres, Santa Digna, Sauvignon Blanc	\$35.00
Casillero Del Diablo, Chardonnay	\$41.00

ARGENTINA	BOTTLE
Trivento, Viognier, Mendoza	\$37.00

## RED WINES BY THE BOTTLE

FRANCE	BOTTLE
Château La Gaborit, Bordeaux Blend	\$35.00
Château Bertinerie, Premières Côtes de Blaye, Bordeaux Blend	\$55.00
Château La Claymore, Lussac Saint-Emilion, Merlot	\$65.00
Château Lacombe, Haut-Benauges, Bordeaux Blend	\$79.00
Château Meyney Cru Bourgeois Exceptionnel, Saint-Estèphe, Bordeaux Blend	\$90.00
Beaujolais Villages, Combe aux Jacques, Gamay Noir	\$49.00
Moulin-à-Vent, Château des Jacques, Gamay Noir	\$70.00
Côtes Du Rhône, Belleruche, Grenache	\$48.00

SPAIN	BOTTLE
Sangre de Toro, Torres, Catalunya, Grenache Blend	\$43.00
Riscal Tempranillo, Tierra de Castilla Leon, Merlot Blend	\$46.00
Coronas, Torres, Tempranillo Blend	\$46.00

GERMANY	BOTTLE
Villa Wolf, Pinot Noir	\$48.00

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**AUSTRALIA****BOTTLE**

MadFish, Cabernet, Merlot	\$50.00
MadFish, Shiraz	\$50.00
De Bortoli Deen vat 9, Cabernet Sauvignon	\$50.00

**ITALY**

Banfi, Col di Sasso, Cabernet Sangiovese	\$46.00
Remole Toscana di Frescobaldi, Sangiovese Blend	\$49.00
Banfi, Rosso di Montalcino, Sangiovese	\$70.00
Lucente, La Vite, Toscana	\$95.00

**USA**

Delicato, Zinfandel	\$35.00
Delicato, Merlot	\$46.00

**CHILE**

Casillero Del Diablo, Cabernet Sauvignon	\$41.00
Torres, Santa Digna, Cabernet Sauvignon	\$43.00

**SOUTH AFRICA**

Two Oceans, Merlot, Shiraz	\$27.00
Obikwa, Pinotage	\$27.00

**NEW ZEALAND**

Villa Maria, Merlot, Cabernet Sauvignon	\$50.00
Villa Maria, Pinot Noir	\$65.00

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