



WELCOME TO SOFITEL PHNOM PENH PHOKEETHRA

Bonjour,

Welcome to the Sofitel Phnom Penh Phokeethra.

I invite you to explore the culinary delights of our Four Signature Restaurants, Hachi, Do Forni, Fu Lu Zu or La Coupole our Buffet, all day dining restaurant.

May-be just relax with a coffee and dessert in Chocolat or sit by the pool, the choice is endless.

Our team of Chefs from all around the world invites you to savour the Magnifique cuisines from the East and the West.

In addition to our room service menu you may upon request choose dishes from any of our signature restaurants.

Accompanying every room service order you will receive a specially prepared selection of Khmer Spices, including our world renowned Kampot Pepper.

Have a Magnifique Journey.

Bon Appetit

EXECUTIVE CHEF





BREAKFAST

CONTINENTAL BREAKFAST

\$16.00

Choice of freshly squeezed chilled juices Orange, grapefruit, apple, carrot or tomato
 Sofitel bakery basket served with butter, jams and honey Butter croissant, chocolate croissant, Danish pastry, French baguette or toasts
 Your choice of cereals served with fresh milk
 Plate of fresh sliced fruit or fruit smoothie
 Your choice of hot beverage: French pressed coffee, decaffeinated, espresso, specialty coffee, tea, hot chocolate, soy milk, hot or cold milk
 Your choice of gluten free, whole meal, white or multigrain toasts



AMERICAN BREAKFAST

\$20.00

Freshly squeezed fruit juice of your choice
 Two eggs cooked to order with pork sausage, bacon, ham or chicken sausage, served with roasted tomatoes and potatoes
 Pâtissier basket: baguette, croissant and pain au chocolat
 Freshly brewed French press regular or decaffeinated coffee or a selection of teas



ASIAN BREAKFAST

\$16.00

Congee with chicken or
 Phnom Penh Noodle Soup with minced pork, bean sprouts and bok choy
 Daily selection of dim sum
 Seasonal fresh fruits
 Jasmine tea

JAPANESE BREAKFAST

\$20.00

Onsen egg with soy sauce
 Grilled mackerel or salmon
 Pickles and dried seaweed vegetables
 Japanese steamed rice
 Japanese green tea



BREAKFAST TO GO

\$16.00

Freshly squeezed fruit juice of your choice
 Seasonal fruit salad
 Pâtissier basket: baguette, croissant and pain au chocolat
 Freshly brewed regular American or decaffeinated coffee and a selection of teas



All prices are subject to 5% service charge and applicable 10% government tax





HEALTHY BREAKFAST

\$16.00

Freshly chilled booster juice or organic squeezed fruit juice

Selection of fresh fruit

Organic gluten free toasted muesli served with low fat berry yoghurt

Egg white omelette, select between, mushrooms, spinach, herbs & tomato

Your choice of hot beverage: French pressed coffee, decaffeinated, espresso, specialty coffee, tea, hot chocolate, soy milk, hot or cold milk

Your choice of gluten free, whole meal, white or multigrain toast

BREAKFAST A LA CARTE

WESTERN SPECIALTIES

Homemade smoked salmon with traditional garnish, cream cheese and bagel **\$14.00**

French toast with caramelised pineapple, cinnamon and maple syrup **\$8.00**

Traditional waffles with whipped cream, maple syrup and berry sauce **\$8.00**

Pancakes with fruit compôte and maple syrup **\$8.00**

Cold cuts platter **\$10.00**

ASIAN SPECIALTIES

Plain congee **\$6.00**

Congee with chicken or seafood **\$8.00**

Phnom Penh noodle soup with minced pork, bean sprouts and bok choy **\$8.00**

Vietnamese beef or chicken pho **\$8.00**

Vegetarian fried noodles with carrots, onions, chives, mushrooms and Chinese celery **\$8.00**

Crabmeat fried rice with carrots, corn kernels, spring onions and egg **\$10.00**

Beef Lok Lak **\$8.00**

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EGGS

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 Plain bagel, two poached eggs, Atlantic smoked salmon,
 sliced avocado and hollandaise sauce **\$14.00**



.....
 Lightly toasted French Baguette, two poached eggs,
 wilted baby spinach and Hollandaise sauce **\$14.00**

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 Two eggs cooked to order **\$12.00**

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 Omelette or egg white omelette **\$12.00**

Select three items: mushrooms, ham, cheese, spinach, herbs,
 tomatoes, green onion

Additional ingredient **\$1.50**



.....
 Classic Eggs Benedict with English muffin, ham, poached eggs
 and Hollandaise sauce **\$12.00**

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 *All egg dishes include breakfast potatoes, grilled tomato, bacon, pork sausage and toasted white bread

BAKERY

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 Pâtissier basket **\$6.00**
 Baguette, plain croissants and pain au chocolat

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 Bread baker's basket **\$6.00**
 Baguette, white, rye and wheat toast

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 Make your own bakery basket **\$6.00**
 Select three items from viennoiserie

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 French viennoiserie individual **\$2.00**
 Plain croissant, pain au chocolat, apple turnover, brioche



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 Bread **\$2.00**
 Baguette, white, rye and wheat toast

BEVERAGES

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 Espresso **\$3.50**

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 Double Espresso **\$5.00**



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 Cappuccino, café mocha, café latte **\$4.00**

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French press coffee, regular or decaffeinated	\$3.00
.....	
Hot chocolate with whipped cream	\$4.00
.....	
Whole or skimmed milk	\$2.00
.....	
Tea or infusions	\$3.50

JUICES AND FRUIT

Freshly Chilled Booster Juices, Choose from 3 detoxifying juices	\$4.00
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Freshly squeezed juice: orange, pineapple, watermelon, lemon	\$5.00
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Fresh vegetable juice: carrot, tomato, cucumber	\$5.00
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Chilled juices: grape, apple, cranberry, V8, grapefruit	\$4.00
.....	
Fruit shake	\$4.00
.....	
Fresh fruit salad	\$5.00
.....	
Fresh fruit platter	\$5.00

HOT AND COLD CEREALS

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Corn flakes, All-Bran, Choco Pops, Rice Krispies, Special K	\$4.00
.....	
Homemade organic granola	\$4.00
.....	
Bircher muesli	\$4.00
.....	
Oatmeal with brown sugar, raisins and green apple	\$4.00

DAIRY AND YOGHURT

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Plain, low fat and fruit yoghurt	\$4.00
.....	
Yoghurt with fresh fruit	\$5.00
.....	
European selection of cheeses (inquire for the daily selection)	\$15.00
.....	

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DISCOVER DE-LIGHT BY SOFITEL

A gastronomic adventure in healthy eating, De-Light by Sofitel is a pleasurable surprise of refined taste with the freshest ingredients and tempting flavors.

Developed exclusively by Thalassa Sea & Spa, the recognized nutrition and wellness experts in France for over 40 years, De-Light by Sofitel reflects the unique skills of our Sofitel Chefs in creating an innovative array of well-balanced, low-calorie, portion controlled meals to help you meet your health and weight goals in delicious style.

ALL DAY MENU

APPETIZER

TUNA NICOISE SALAD (497CAL)

Tuna, Potato, Olive, Tomato, Lettuce, Egg, Bean, Balsamic Dressing

\$12

PAPAYA SALAD (191CAL)

Papaya, Carrot, Red Tomato, Basil Leaf, Dried Shrimp, Peanuts, Lime, Prawn, Chili

\$8

MAIN COURSE

FISH AMOK (118CAL)

Curry Paste, Egg, Coconut Milk, White Fish, White Cabbage, Salt, Fish Sauce

\$14

STIR FRIED CHICKEN & CASHEW NUT (668CAL)

Chicken Breast, Cashew Nut, All Peppers, Onion, Oyster Sauce, Chinese Cooking Wine, Oil

\$16

DESSERT

FRESH FRUIT PLATTER (105CAL)

Slices of Fresh Seasonal Fruits

\$6

PUMPKIN CUSTARD (497CAL)

Pumpkin, Milk, Coconut Milk, Egg, Palm Sugar, Sugar

\$5

NOTE: For each of these, the recommendation is not to exceed 800 calories per meal. No fried and butter. No alcohol. The consumption of beer or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



WESTERN ALL DAY MENU

STARTERS

Homemade hearth of smoked salmon, with blinis and condiments **\$16.00**

Homemade foie gras medium cooked with mango and fig, brioche bread and dried fruit **\$20.00**

Niçoise salad with lettuce, green beans, tomato, parmiggiano cheese and balsamic dressing **\$12.00**

Insalata caprese with tomatoes, mozzarella and balsamic dressing **\$12.00**

Caesar salad with romaine lettuce, parmiggiano cheese, crispy bacon, croutons and Caesar dressing **\$8.00**

 With grilled chicken **\$12.00**

 With grilled prawns **\$14.00**

Mixed Green Salad **\$6.00**

SOUPS

French onion soup served with gratin cheese crouton **\$6.00**

Soup of the day **\$6.00**

FRENCH BAGUETTE SANDWICH COLLECTION

Jambon Parma ham or white ham with pickles **\$12.00**

Nordique Smoked salmon, cucumber and sour cream **\$12.00**

Provençale Grilled vegetables, pesto and sundried tomato **\$10.00**

Savoyard Mountain soft cheese and fresh green salad **\$12.00**

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CLASSIC SANDWICH COLLECTION

Croque Monsieur and Madame **\$10.00**

Quarter pounder grilled beef burger, sesame bun, lettuce, tomato, onions, and gherkins **\$12.00**

Add cheese and bacon **\$1.50**

Ciabatta bread, brie, egg, bacon, tomato, cos lettuce, Aioli and sliced chicken, Served with French fries **\$12.00**

Sliced & Toasted Country Loaf, cheese, tomato, rocket, horseradish Mayonnaise, onion jam, Served with French fries **\$10.00**

*All sandwiches are served with French fries or fresh green salad

MAIN COURSES

Moroccan spices, potato, carrot, apricot stew with buttered cous cous **\$15.00**

Indian curry served with rice, naan bread, condiments and raita **\$15.00**

Indian vegetable curry served with rice, naan bread, condiments and Riatta **\$15.00**

Sautéed prawns with julienne zucchini and fresh cherry tomato **\$15.00**

Spaghetti, tagliatelle or penne served with one sauce of your choice: tomato, bolognese, arrabbiata or carbonara **\$12.00**

Fried squid, pak choy, pepper, tomato and Kampot peppercorns **\$22.00**

Honey soy marinated roast chicken **\$18.00**

Beef tenderloin with Kampot Pepper sauce **\$26.00**

Sautéed garden vegetable with basil and pesto sauce **\$10.00**

SIDE DISHES \$3.00

Green salad

Tomato salad

Grilled vegetables

Sautéed mushrooms

Oven roasted potatoes

Baked potatoes

Mashed potatoes

Garlic sautéed seasonal greens

French fries

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CHEESES

Small plate (2 pieces)	\$10.00
Medium plate (3 pieces)	\$12.00
Large plate (5 pieces)	\$15.00

*Served with fresh green salad and French bread

ASIAN ALL DAY MENU

STARTERS

Cambodian Clear Soup	\$6.00
Vietnamese soft shrimp spring roll or vegetable roll (fresh noodles with herbs, served with dipping sauce)	\$6.00
Deep fried chicken spring rolls with sweet and sour sauce	\$6.00
Assorted sushi and sashimi and condiments	\$16.00
Green papaya salad with peanuts, hot basil leaves, prawn, and lime dressing	\$6.00
Shrimp pomelo salad with dried shrimp, roasted peanuts and crispy grated coconut	\$8.00

SOUPS

Wonton noodle soup	\$6.00
Plain, chicken, or fish congee	\$8.00
Tom yum koong (Thai spicy soup with fresh prawns and steamed rice)	\$8.00
Phnom Penh Noodle Soup with minced pork, bean sprouts, and bok choy	\$8.00
Vietnamese beef pho	\$8.00

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MAIN COURSES

Bee hoon goreng Singaporean style	\$10.00	○
Crabmeat fried rice with carrots, corn kernels, spring onions and egg	\$10.00	
Nasi goreng; fried rice, sambal chilli, chicken satay, peanut sauce, fried egg and prawn crackers	\$12.00	
Vegetarian fried noodles with carrots, onions, chive flowers, mushrooms and Chinese celery	\$8.00	
Khmer fried chicken with ginger and dried mushrooms	\$14.00	
Amok Khmer (specialty diced fish, baked in banana leaves, coconut milk and spices)	\$14.00	○
Chicken curry with baby potatoes and steamed rice	\$14.00	
Stir fried chicken with cashew nuts and dried chilli	\$14.00	
Hainan chicken with fragrant rice, chilli, marinated ginger, soy sauce, and chicken broth	\$14.00	
Stir Fried Rice Noodles & Beef with Chinese broccoli	\$12.00	
Ginger and salted bean with steamed rice	\$14.00	
		○
		○

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SELECTION FROM OUR SIGNATURE RESTAURANTS

FROM 6:00PM TO 10:00PM DAILY

DO FORNI

Prosciutto di Parma Riserva e coccoli **\$15.00**

Slices of Parma ham "Riserva" served with fried dumpling

Insalata di mare tiepida **\$12.00**

Lukewarm mixed seafood salad with lemon dressing

Penne amatriciana **\$12.00**

Penne pasta with amatriciana sauce

Risotto con funghi porcini **\$18.00**

Risotto with porcini mushroom

Pizza margherita **\$10.00**

Pizza with tomato sauce, mozzarella cheese and basil

Pizza con San Daniele, rucola e parmigiano Reggiano **\$15.00**

Pizza with tomato sauce, mozzarella cheese, parma ham, rucola,
shaved parmesan cheese

Pizza diavola **\$10.00**

Pizza with tomato sauce, mozzarella cheese, spicy salami
and taggiasca olives

Pizza caprese **\$14.00**

Pizza with tomato sauce, mozzarella cheese, cherry tomato,
buffalo mozzarella and basil pesto

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HACHI

Hachishokado bento: sashimi, cod fish with steamed egg and shitake mushrooms served with Japanese rice, miso soup	\$18.00
Sashimi Gotenmori: 5 kinds of fresh fish	\$18.00
Tempura Gozen: Mixed tempura, Japanese omelet, boiled dish, pickle, rice, miso soup	\$18.00
Sashimi Bento: Sashimi 3 kinds, Japanese omelet, boiled dish, pickle, rice, miso soup	\$18.00
Yakizakana Bento: Salmon teriyaki, Japanese omelet, boiled dish, pickle, rice, miso soup	\$18.00
Unaju Gozen: Eel Rice Bowl with sauce	\$12.00

DESSERTS

Parisian pastry tray: opera cake, Paris brest, saint honoré, éclair	\$3.00/PC
New York cheese cake	\$6.00
Chocolate mousse	\$6.00
Traditional crème brûlée	\$5.00
Mixed fresh fruit salad and fruit yoghurt	\$5.00
Homemade ice creams and sorbets (ask for daily selection)	
1 Scoop	\$2.00
2 Scoops	\$4.00
3 Scoops	\$5.00
Khmer desserts combination: pumpkin custard, palm cake, palm fruit glace, Battambang sticky rice in coconut milk with longan	\$5.00

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OVERNIGHT MENU

FROM 11:00PM TO 6:00AM DAILY

STARTERS

Insalata caprese: tomatoes, mozzarella, balsamic dressing **\$12.00**

Caesar salad (Romaine lettuce, Parmiggiano cheese, crispy bacon, croutons and Caesar dressing) **\$8.00**

 With grilled chicken **\$12.00**

 With grilled prawns **\$14.00**

Green papaya salad with peanuts, hot basil leaves and prawn, lime dressing **\$6.00**

Deep fried chicken spring rolls with sweet and sour sauce **\$6.00**

SOUPS

Soup of the day **\$6.00**

Wonton noodle soup **\$6.00**

Phnom Penh Noodle Soup with minced pork, bean sprouts and bok choy **\$8.00**

CLASSIC SANDWICH COLLECTION

Croque Monsieur and Madame **\$6.00**

Quarter pounder grilled beef burger, sesame bun, lettuce, tomatoes, onions and gherkins **\$12.00**

 Add cheese and bacon **\$1.50**

Triple decker club sandwich (chicken, bacon, mayonnaise, lettuce, tomatoes and egg) **\$10.00**

*All sandwiches are served with French fries or fresh green salad

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MAIN COURSES

Spaghetti or penne served with one sauce of your choice: Tomato, bolognese, arrabbiata or carbonara	\$10.00	○
Roast salmon with artichoke, preserved tomato, piquillos marinated with spring onions	\$22.00	
Beef tenderloin with Kampot Pepper sauce and oven roasted potatoes or green salad	\$26.00	
Nasi goreng: fried rice, sambal chilli, chicken satay, peanut sauce, fried egg and prawn crackers	\$12.00	
Bee hoon goreng Singaporean style	\$10.00	○
Chicken curry with baby potato and steamed rice	\$14.00	
Khmer fried chicken with ginger and dried mushrooms	\$14.00	

DESSERTS

Parisian pastry tray: Opera cake, Paris Brest, Saint Honoré, éclair	\$3.00/PC	
Hard chocolate mousse	\$6.00	
Traditional crème brûlée	\$5.00	
Mixed fresh fruit salad and fruit yoghurt	\$5.00	○
Homemade ice creams and sorbets (ask for daily selection)	\$5.00	
Khmer desserts combination: Pumpkin custard, palm cake, palm fruit glaze, Battambang sticky rice in coconut milk with longan	\$5.00	

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KIDS' MENU

KIDDY'S BREAKFAST

\$4.00

Two eggs any style with chicken sausage, crispy bacon or ham, ratatouille vegetable

Ham and cheese omelette

Peanut butter and nutella spread

Waffles with chocolate sauce and sliced banana

Pancakes with maple syrup

Seasonal fruit salad

Choice of cereals: Corn flakes, All-Bran, Choco Pops, Rice Krispies, Special K

Yoghurt: plain, fruit and non fat

Juices: orange, pineapple, apple

SOUP AND SALAD

\$3.50

Clear "ABC" soup with vegetable confetti

Tomato soup with "snow cream"

Raw vegetable sticks with dips

Caesar salad with grilled chicken breast

SANDWICHES

\$4.00

Peanut butter and jelly sandwich

Chopped egg salad sandwich

MAIN COURSES

\$6.00

Plain or chicken fried rice

Spaghetti with bolognese or tomato sauce

Homemade hot dog with French-fries

Fish fingers and chips with corn relish

Chicken nuggets with honey dip and ketchup

Cheese burger with French fries

Steamed fish with vegetable and rice

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SWEET WORLD

\$4.00

- Banana split with hot chocolate sauce
- Healthy fruit salad and orange juice
- Brownies with vanilla ice cream
- Fruit smoothie



ICE CREAMS AND SORBETS, ASK FOR DAILY SELECTION

- 1 Scoop \$2.00
- 2 Scoops \$4.00
- 3 Scoops \$5.00



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HOT DRINKS

○	ESPRESSO	\$3.50
	
	DOUBLE ESPRESSO	\$5.00
	
	CAPPUCCINO, CAFFE MOCHA, CAFFE LATTE	\$4.00
	
	FRENCH PRESS, REGULAR OR DECAFFEINATED	\$3.00
	
	HOT CHOCOLATE WITH WHIPPED CREAM	\$4.00
	
○	WHOLE AND SKIMMED MILK	\$2.00
	
	TEA OR INFUSIONS	\$3.50
	
	HOT WATER SERVED WITH SLICED LEMON, MILK OR HONEY	\$3.00
	

JUICES AND FRUIT

	FRESHLY SQUEEZED JUICE	\$5.00
	Orange, pineapple, watermelon, mango	
	
	FRESH VEGETABLE JUICE	\$5.00
	Carrot, tomato, cucumber	
	
○	CHILLED JUICES	\$4.00
	Apple, cranberry, V8	
	

LOCAL MINERAL WATERS

	LYYON 500ML	\$1.50
	Cambodia Still	
	
○	LYYON 1500ML	\$3.00
	Cambodia Still	
	

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IMPORTED MINERAL WATERS

SAN PELLEGRINO 1000 ML.	\$8.00
Italy Sparkling	
.....	
SAN PELLEGRINO 500 ML.	\$6.00
Italy Sparkling	
.....	
AQUA PANNA 1000 ML.	\$8.00
Italy Still	
.....	
AQUA PANNA 500 ML.	\$6.00
Italy Still	
.....	
VITTEL 1000 ML.	\$8.00
France Still	
.....	
VITTEL 500 ML.	\$6.00
France Still	
.....	
EVIAN 750 ML.	\$8.00
France Still	
.....	
EVIAN 330 ML.	\$5.00
France Still	
.....	
PERRIER 750 ML.	\$8.00
France Sparkling	
.....	
PERRIER 330 ML.	\$5.00
France Sparkling	
.....	
BADOIT 330ML	\$5.00
.....	
BADOIT 750ML	\$8.00
.....	

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SOFT DRINKS



COKE \$4.00

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DIET COKE \$4.00

.....
SPRITE \$4.00

.....
SODA WATER \$4.00

.....
TONIC WATER \$4.00



.....
GINGER ALE \$4.00

.....
FANTA ORANGE \$4.00

LOCAL BEERS

CAMBODIA \$4.50

Cambodia

.....
KINGDOM \$5.00

Cambodia

.....
ANGKOR \$4.50

Cambodia



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IMPORTED BEERS

ASAHI	\$5.00	
Japan		
.....		
TIGER	\$5.00	
Singapore		
.....		
HEINEKEN	\$5.00	
Holland		
.....		
BUDWEISER	\$5.00	
USA		
.....		
GUINNESS STOUT	\$6.00	
Ireland		
.....		

CHAMPAGNE

	Glass	Bottle
VEUVE CLICQUOT	\$20.00	\$120.00
.....		
BILLECART-SALMON BRUT		\$140.00
.....		
MOËT & CHANDON BRUT		\$110.00
.....		
MOËT & CHANDON ROSÉ		\$150.00
.....		
TAITTINGER BRUT RESERVE		\$100.00
.....		
BILLECART-SALMON BRUT ROSÉ		\$165.00
.....		
BILLECART-SALMON NICOLAS FRANÇOIS		\$350.00
.....		
BILLECART-SALMON BRUT 375ML		\$50.00
.....		

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WHITE WINE



	Glass	Bottle
KIM CRAWFORD		\$80.00
Sauvignon Blanc		

PASCAL JOLIVET SANCERRE		\$68.00
Sauvignon Blanc		

TERRAZAS RESERVA	\$12.00	\$62.00
Chardonnay, Argentina		



ANTINORI SANTA CHRISTINA		\$46.00
Pinot Grigio		

BOUCHARD PÈRE & FILS 'LA VIGNEE'	\$9.00	\$44.00
Chardonnay		

CHATEAU BERTINERY		\$44.00
Sauvignon based Bordeaux blend		

MADFISH	\$9.00	\$44.00
Sauvignon Blanc, Semillon		

MADFISH UNWOODED	\$9.00	\$44.00
Chardonnay		



CHAPOUTIER, CHÂTEAU DES ESTUBIERS	\$8.00	\$40.00
Grenache, Syrah / Rosé		

VILLA ANTINORI BIANCO	\$8.00	\$38.00
Trebiano, Malvasia		



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RED WINE

	Glass	Bottle
KIM CRAWFORD Pinot Noir		\$135.00
CHATEAU HAUT ROCHER ST EMILION Merlot, Cabernet Sauvignon		\$110.00
CHATEAU DE VALOIS, POMEROL Merlot, Cabernet Sauvignon		\$110.00
BOUCHARD, BEAUNE 1ER CRU Pinot Noir		\$100.00
HOWARD PARK SCOTDALE Syrah		\$75.00
MARQUES DE CASA CONCHA Cabernet Sauvignon		\$70.00
OYSTER BAY Merlot, New Zealand	\$12.00	\$60.00
MADFISH Cabernet, Merlot	\$9.00	\$45.00
BOUCHARD PÈRE & FILS, MORGON Gamay		\$44.00
BOUCHARD PÈRE & FILS 'LA VIGNEE' Pinot Noir	\$9.00	\$44.00
CHAPOUTIER, CÔTE DU RHÔNE Grenache, Syrah		\$42.00
NEDERBERG Cabernet Sauvignon	\$8.00	\$40.00
CASILLERO DEL DIABLO Pinot Noir	\$7.00	\$35.00
ANTINORI, SANTA CHRISTINA Sangiovese, Merlot	\$7.00	\$34.00

* For more selection please ask for our extensive wine list

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ROOM SERVICE

10am - 10pm

AMERICAN TELEVISION TRAY **\$15.00**

Cheeseburger topped with sunny side up egg, served with French fries
Cheese Cake or Fresh fruit platter

ASIAN TELEVISION TRAY **\$15.00**

Vietnamese Fresh spring
Amok Khmer
Tropical Fresh fruit platter

FRENCH TELEVISION TRAY **\$15.00**

Croque Monsieur
Grilled French ham & Swiss cheese sandwich
Camembert cheese with salad or crème caramel

JAPAN TELEVISION TRAY **\$18.00**

Assorted sushi and sashimi
Mixed tempuras
Fresh fruit platter

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