



STARTERS

Beef Tartare ^{NF DF} 100-day grain fed Australian beef quail egg	27
Foie Gras ^{NF} (ballotine or seared) Guava compôte ginger brioche beetroot purée	29
Cavignac & Wilson, Brie de Kampot En Croûte ^{V NF} Puff pastry pineapple compôte mixed salad	18
Japanese Nissi Scallops & Seabass ^{NF GF} Capsicum thyme foam	18
Tabbouleh ^{NF V DF} Couscous cucumber mint leaves	15
House Smoked Atlantic Salmon ^{NF} Sour cream salmon roe pickled cucumbers	24

PLANT-BASED

Tropical Salad Bowl ^{NF GF DF V} Farm-to-table vegetable apple cider dressing	13
Melon Gazpacho ^{NF GF DF V} Banteay Srey yellow melon basil cider vinegar	15
Teriyaki Tofu ^{NF DF V} Cajun potato young kale	23
Jackfruit Burger ^{NF DF V} Carrot bun hummus green jackfruit patty potato fries	23

SOUP

Pumpkin Soup ^{NF GF V} Battambang pumpkin velouté cinnamon crème fraîche	15
Cambodian Lobster Soup ^{NF DF} Takeo lobster Khmer sour soup mushrooms lime	26

All-day European-style café serving Asian and International dishes.
Dine alfresco overlooking the pool or inside the sunlit café.

MAINS

AUS Harvey Beef Tenderloin & Green Pepper Sauce ^{NF GF} Truffle mashed potatoes grilled young kale flowers	49
US Harris Rib-Eye Steak & Sauce Maître D'Hôtel ^{NF GF} 320g USDA prime ribeye steak fries grilled young kale flowers	48
Grilled Teriyaki Atlantic Salmon ^{NF} Grilled asparagus cajun potatoes sesame	33
Seabass Fish Fillet ^{GF} Local farmed seabass tropical vegetable risotto basil emulsion sauce	33
Cornish Game Hen & Morel Sauce ^{NF GF} Green beans roasted bacon baked pumpkin	33
French Duck Breast & Battambang Orange Sauce ^{NF P GF} Prosciutto wrapped asparagus caramel beetroot purée parsley potatoes	37
AUS White Stripe Lamb Rack & Rosemary Sauce ^{NF} Tapenade & polenta Brussel sprouts grilled young carrots	45
AUS Bangalow Pork Chop & Dijon Sauce ^{NF P} Sautéed mushrooms cherry tomato confit mashed potatoes	47

SANDWICH, BURGER & SALAD

<i>Available as gluten-free</i>	
Tajima Wagyu Burger ^{P NF} 200 gr beef patty cheddar cheese potato wedges	25
Caesar Salad ^{P NF} Bacon parmesan white bread croutons <i>Add grilled chicken</i>	18
Khmer Banh Mi & Ferme de Bassac Pork Paté ^{NF P} Crudités minced pork Kampot pepper mayonnaise steak fries	21
Pan Bagnat ^{NF} Sourdough bread yellowfin tuna anchovies	21
Club Sandwich ^{NF P} Chicken with Amok spices emmental French fries bacon	21

ASIAN CLASSICS

Fresh Spring Rolls ^{DF GF V} Capsicum cucumber tomato & basil Khmer noodles	13
Crispy Pork Rolls ^{DF} Fried carrots peanut & plum dipping sauce	18
Ferme de Bassac Pork Tenderloin ^{NF DF P} Ginger caramelized onion steamed rice	23
Sundal Salad ^{NF DF GF V} Indian chickpeas toasted coconut green chili curry leaves	13
Green Mango & Kep Prawns Salad ^{DF GF} Palm sugar & lime dressing Cambodian basil capsicum	18
Vegetable Biryani ^{GF} Basmati rice Garam Masala mint chutney with Raita papadum	18
Sihanoukville Soft Shell Crab & Pomelo Salad ^{DF NF} Citrus salad toasted coconut mint leaves	20
Cambodian Chicken Curry ^{DF} Peanut sweet potato eggplant	19
Seafood Fried Rice ^{NF DF} Calamari prawns served with chicken soup	19
Cambodian Fried Noodles ^{NF DF} Yellow noodles Wagyu beef bean sprouts	23
Seabass & Soya Bean Sauce ^{NF DF} Local farmed seabass coriander garlic fried rice	23

PASTAS

<i>Choice of tagliatelle or spaghetti</i>	
Carbonara ^{P NF} Guanciale white wine pecorino cheese eggs	24
Beef Bolognese ^{NF} Tajima Wagyu beef red wine & tomato sauce basil	26
Ratatouille Ravioli ^V Pesto sauce parmesan green apple salad	18

LUNCH: 12.00 PM - 2.30 PM

DINNER: 6.00 PM - 10.00 PM

DESSERTS

Ice Cream ^V Kulen Vanilla Mondulkiri Spiced Honey Banana & Dulce de leche Bitter Chocolate Espresso Yoghurt & Kampot Pepper Cookie Dough Caramel	5	Sorbet ^{V DF GF NF} Passionfruit Strawberry Coconut & Pandan Lime Local Sweet Mango Red Dragon Fruit	5
Traditional Khmer Banana Cake ^{NF GF DF V} Crispy rice balls with banana coconut pandan sorbet			13
Banteay Srey Profiteroles ^{NF V} Vanilla ice cream hot chocolate sauce			15
WAT Tiramisu ^{NF V} Siem Reap cacao powder ladyfingers Galbani mascarpone			15
Pineapple & Green Pepper Tarte ^{NF V} <i>Served with red dragon fruit sorbet</i>			15
WAT Chocolate Brownie ^V Walnut fresh strawberries Kampot pepper ice cream			18
Mango Panna Cotta ^{NF V} Ice cream salted caramel sauce			15
Crème Brûlée ^{NF V} Brown sugar pandan coconut			15

ASK OUR SERVICE TEAM FOR OUR

SPECIAL OF THE DAY

Vegetarian (V) Contains Pork (P) Dairy Free (DF) Gluten Free (GF) Nut Free (NF)

**If you have food intolerance or allergy to certain products, please let our service team know when placing your order.*

We are dedicated to sourcing local, organic, and sustainable produce to promote environmental well-being and deliver a memorable dining experience to our guests. Healthy and sustainable produce is provided through grass-fed meat, cage-free eggs, and local fish. Our coffee and tea options support local fairtrade partnerships with consumers by ensuring a more sustainable quality of life for all. Prices stated are subject to prevailing government tax and service charge.

FOLLOW OUR
SOCIALS

Raffles Grand Hotel d'Angkor
 raffles_siemreap



All-day European-style café serving Asian and International dishes.
Dine alfresco overlooking the pool or inside the sunlit café.

LUNCH: 12.00 PM - 2.30 PM DINNER: 6.00 PM - 10.00 PM

BY THE GLASS SELECTION

CHAMPAGNE		
Louis Roederer “Brut Collection” Pinot Noir Chardonnay Pinot Meunier Reims, France	32	160
WHITE WINE		
Pinot Grigio, Vigna Dogarina Venezia, Italy	14	55
Clos Henri Estate Sauvignon Blanc Wairau Valley, Marlborough, New Zealand	16	65
William Fevre, Petit Chablis Chardonnay Burgundy, France	18	75
ROSÉ		
Domaine Ott, By Ott Grenache Syrah Cinsault Cotes de Provence AOP, France	16	65
RED WINE		
Vinum, Radford Dale Pinot Noir Western Cape, Stellenbosch, South Africa	16	65
Susana Balbo, Tradición Terroir Malbec Uco Valley, Mendoza, Argentina	18	75
G D'Estournel (3rd Clos D Estournel Grand Cru) Merlot Cabernet Sauvignon Medoc, Bordeaux, France	22	85

ALL DAY COCKTAILS

Margarita	10
Daiquiri	10
Mai Tai	10
Mojito	10
Pina Colada	10

BEER

Hanuman Cambodian Lager	6
Tiger	6
Heineken	7
ABC Stout	7

CHILLED JUICE

Apple	4
Mango	4
Orange	4
Pineapple	4
Tomato	4

MINERAL WATER

Aqua Panna 500ml	7
Aqua Panna 1,000ml	9
San Pellegrino 500ml	7
San Pellegrino 750ml	9

SOFTDRINKS

Coke	5
Coke Zero	5
Fanta	5
Ginger Ale	5
Sprite	5
Tonic	5

COFFEE & TEA

Espresso	5
Regular Coffee	5
Decaffeinated Coffee	5
Double Espresso	5
Cafe Latte	5
Cappucino	5
Hot Chocolate	5
English breakfast, Earl Grey, Camomile Peppermint, Green, Finest Daarjeeling, Jasmine	5

COOL, BLENDED, SMOOTH

Mango Lassi Natural yogurt	8
Raffles Tropical Banana mango pineapple orange juice	8
Camcogo Coconut milk mango vanilla natural yogurt pineapple juice	8
Morning Lotus Cucumber apple fresh mint ginger	8
Angkor Sunrise Carrot orange watermelon	8
Cucumber Fizz Mint leaves lime juice sprite	8

FRESH FRUIT JUICE

Coconut	5
Lime	5
Orange	5
Watermelon	5
Pineapple	5