



WESTERN MENU

Western Corner - Starters



1

BEEF CARPACCIO សាច់គោស្រស់ខាប៉ាស្យូ

Raw Sliced Beef, Rocket, Parmesan,
Lemon-Pesto Dressing, Capers

\$7



2

FISH MANGO TARTARE ភ្នំត្រីបែបបារាំង

Diced Fresh Fish with Mango and Fresh
Herbs, Lemon and Pesto Dressing

\$7



3

GREEK SALAD សាឡាដ៍ក្រិក

Salad, Capsicum, Tomato, Olive,
Cucumber, Feta Cheese



\$6.50



4

CAESAR SALAD សាឡាដ៍ស៊ីសា

Romaine, Parmesan, Bacon, Caesar Dressing,
Croutons, Eggs, Anchovies
Add chicken or prawn

\$5

+\$2



= Halal



= Contains Nuts



= Vegetarian



= Spicy



= Vegan

Prices are in USD, exclusive of 5% service charge and 10% government tax

SANDWICHES AND BURGERS

5

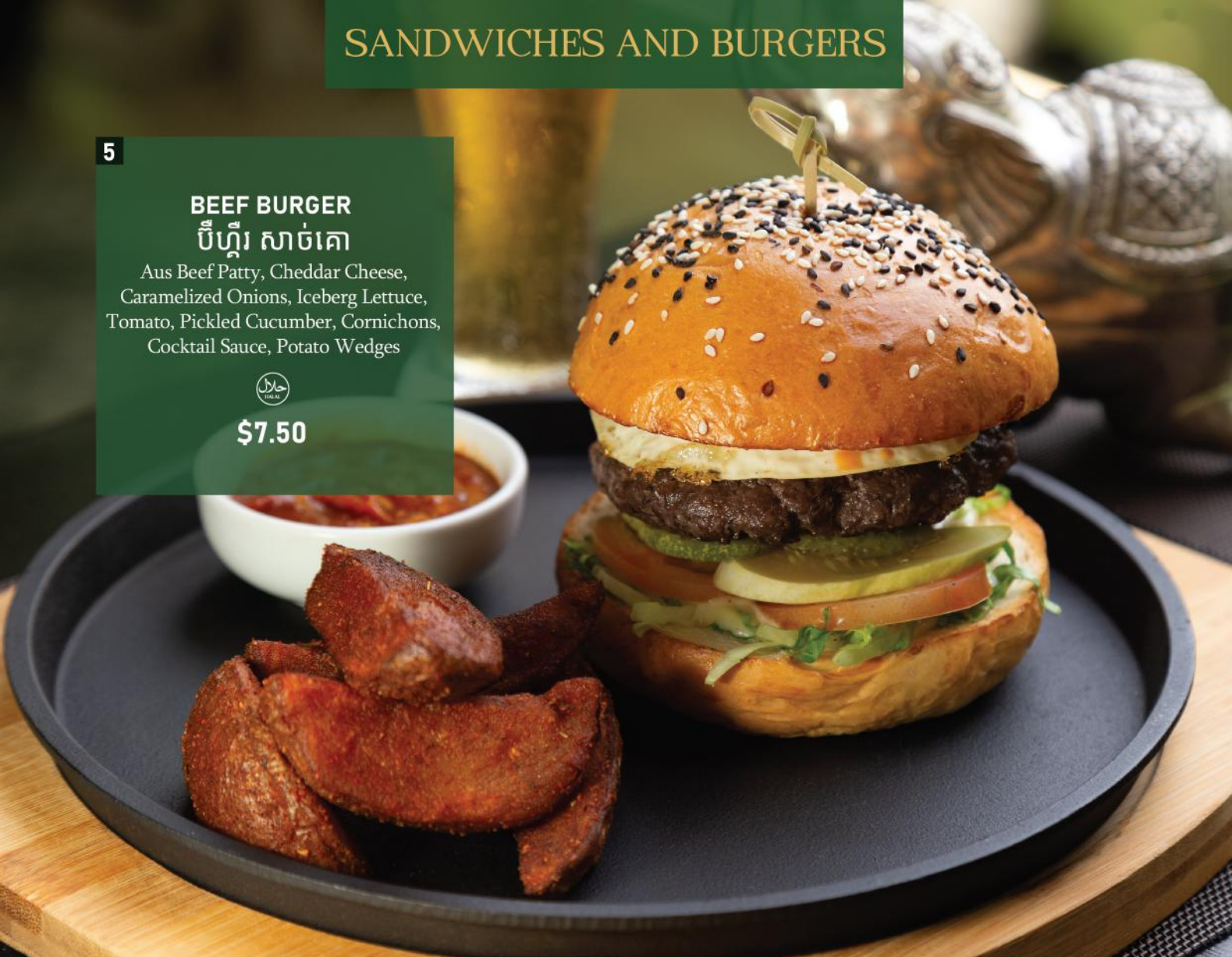
BEEF BURGER

ប៊ីហ្គ័រ សាច់គោ

Aus Beef Patty, Cheddar Cheese, Caramelized Onions, Iceberg Lettuce, Tomato, Pickled Cucumber, Cornichons, Cocktail Sauce, Potato Wedges



\$7.50



6

CHICKEN BURGER

ប៊ីហ្គ័រ សាច់មាន់

Fried Chicken, Cheddar Cheese, Caramelized Onions, Iceberg Lettuce, Tomato, Pickled Cucumber, Cornichons, Cocktail Sauce, Potato Wedges

\$6.50



7

FISH BURGER

ប៊ីហ្គ័រ សាច់ត្រី

Beer Batter Fried Fish, Salad, Tomato, Tartar Sauce

\$6.50



8

KOMSAN CLUB SANDWICH

កំសាន់ក្លឹបស៊ាងរឹច

Chicken, Toasted Bread, Fried Egg, Romaine, Tomato, Bacon, Potato Wedges and Salad

\$7.50

Pizzas



9

PEPPERONI

ភីហ្សាសជាតិ សាច់ក្រូកហ្វេតា

Tomato Sauce, Mozzarella, Pepperoni, Oregano

\$8.50

10

PROSCIUTTO FUNGHI

ភីហ្សាសជាតិ ហែមនិងផ្សិត

Tomato Sauce, Mozzarella, Cooked Ham, Mushrooms, Oregano

\$8

12

SEAFOOD LOVER

ភីហ្សាសជាតិ គ្រឿងសមុទ្រ

Tomato Sauce, Mozzarella, Local Prawn & Squid, Bell Pepper, Coriander Pesto, Oregano

\$9

11

MARGHARITA

ភីហ្សាសជាតិឈើស

Tomato Sauce, Mozzarella, Basil Leaves, Oregano

\$7

13

HAWAIIAN

ភីហ្សាសជាតិ សាច់មាន់និងម្នាស់

Tomato Sauce, Mozzarella, Pineapple, Chicken, Oregano

\$8

Pasta



14

CARBONARA

មីអ៊ីតាលី ខាបូណារ៉ា

Bacon, Egg Yolks, Pecorino Romano, Black Pepper

\$7

15

NAPOLITAN

មីអ៊ីតាលី ទឹកប៉េងប៉ោះ

Homemade Tomato Sauce, Basil, Kompot Pepper

\$6.50

16

CHICKEN & BASIL PESTO

មីអ៊ីតាលី សាច់មាន់ប៊ីសសូ

Sun Dried Tomato, Grilled Chicken, Parmesan and Homemade Pesto

\$7



17

SEAFOOD KOMPOT PEPPER

មីអ៊ីតាលី គ្រឿងសមុទ្រម្រេចខ្លី

Mixed Fresh Seafood with Kompot Pepper Sauce and Chili

\$7.50

Mains

18

FISH & CHIPS

ក្រីនិងជំឿងបំពង់

Served with Fries and Tartar sauce,
Lemon Wedge

\$7.50



19

CHICKEN CORDON BLEU

សាច់មាន់បំពង់ ហែមនិងឈើស

Served with Vegetable Ratatouille
and Mixed Salad



\$8.50



20

SEAFOOD SKEWER

គ្រឿងសមុទ្រចង្កាក់

Grilled Fish, Prawn, and Squid served with
Garlic Butter Sauce, Steamed Rice and Salad

\$8.50

Mains

21

AUSTRALIA RUMP STEAK

សាច់ស្តេកត្រីតាកគេ អូស្ត្រាលី

Served with Mixed Vegetables, Baby Potatoes, Roasted Garlic, Kompot Pepper Sauce

\$20



22

SEARED SALMON ត្រីសាលម៉ុនចៀន

Served with Caper Sauce, and Grilled Vegetables

\$18

Desserts



23

CHOCOLATE BROWNIE
នំស៊ូកូឡាប្រោននំ

\$6

24

VANILLA CRÈME BRÛLÉE
នំក្រែមប្រឺលេ

\$5.50



25

ICE CREAM SUNDAE
កាវ៉ែម សាន់ដេ

\$5

26

ICE CREAM SELECTION
ជម្រើសកាវ៉ែម

Mango, Vanilla, Chocolate, Coconut,
Strawberries, Kompot Pepper

\$3

The background is a dark green color with a pattern of large, overlapping leaf shapes. A horizontal band across the middle contains white line-art sketches of various food items, including mushrooms, chili peppers, ginger, and other ingredients. The text "ASIAN MENU" is centered in this band in a bold, white, sans-serif font.

ASIAN MENU

Asian Corner - Starters



27 **FRESH LOCAL SHRIMP**
បង្កាស្រស់ៗ

Raw Shrimp Served with Koh Kong
Sauce and Khmer Herbs

\$7.50



28 **TUNA TATAKI**
ត្រីឆ្មុណាស្រស់បែបជប៉ុន

Sliced Raw Tuna serve with Wasabi
Mayo and Herbs Salad

\$8



29 **FRESH KOMPOT OYSTERS**
កំពត់អយស្សី

Served with Khmer condiment
and sauces

\$10



30 **BOK LAHONG PRAWN / CRAB** 🌶️
បុកល្អុងបង្កា

Green Papaya Salad, Carrots, Shallots, Dry
Shrimp, Peanuts, Red Chili, Fresh Shrimp

\$5.5 / \$7.5 / \$8.5

Soup

31

TOM YAM SOUP (CHICKEN OR PRAWN)

សម្លតុមយ៉ាំ (មាន់ ឬបង្កា)

Chili Paste, Red Chili, Cherry Tomatoes,
Mushrooms, Shallots, Galangal,
Kaffir Lime

\$6.50 / \$7.50



32

CRAB SOUP ស៊ុបក្តាម

\$7.50



Mains

33

BEEF LOK LAK

ធាន្យុកឡាក់សាច់គោ

Australian Diced Beef Fillet,
Khmer Salad, Onions, Tomatoes



\$8



34

CHICKEN CASHEW NUTS

ធាសាច់មាន់គ្រាប់ស្វាយចន្ទី

Bell Pepper, Onions, Snow Peas,
Chicken thigh, Green peppercorn,
Malay Chili, Oyster Sauce,
Dry Chili



\$7.50



35

CHICKEN KATSU

សាច់មាន់បំពង់បែបជប៉ុន

Deep-Fried Chicken, Panko
Bread Crumbs, Julienne Cabbage,
Leeks, Tonkatsu Sauce



\$6.50



Mains

36

STIR-FRIED GLASS NOODLE
WITH PRAWN / CRAB
ធាមីស្ករ បង្ហាប្តាម

\$9 / \$15



37

STIR-FRY WITH
KHMER HERBS

ធាត្រី

Choice of Beef
or Chicken

\$7



38

SWEET AND SOUR FISH

ធាត្រីជូរជ្រូម

Green & Red Bell Pepper, Pineapple,
Onions, Homemade, Sweet &
Sour Sauce, Steamed Jasmine Rice

\$7





STIR-FRY ជម្រើសសម្រាប់ឆា



Sauce: Tamarind Sauce / Kampot pepper / Red Curry / White Wine Sauce
 ធាអំពិលខ្ញុំ / ធាម្រេច / កាំរ៉ែ / ធាខ្ញុំមស

	200G	350G
Prawn បង្កា	\$5.50	\$9.75
Squid មីក	\$5.50	\$9.75
Clams លៀសសមុទ្រ	\$4.50	\$7.75
	2PC	4PC
Crab ក្តាមសមុទ្រ	\$8.75	\$15.50



STEAMED ជម្រើសសម្រាប់ចំហុយ

Sauce: Lime Pepper sauce / Koh Kong Sauce
 ទឹកជ្រលក់អំបិលម្រេច / ទឹកត្រីកោះកុង

	200G	350G
Prawn បង្កា	\$5.50	\$9.75
Squid មីក	\$5.50	\$9.75
	2PC	4PC
Crab ក្តាមសមុទ្រ	\$8.75	\$15.50



BBQ ជម្រើសសម្រាប់អាំង

Sauce: Garlic Butter Sauce / Lime Pepper sauce / Koh Kong Sauce
 ទឹកជ្រលក់បីខ្ញុំមស / ទឹកជ្រលក់អំបិលម្រេច / ទឹកត្រីកោះកុង

	200G	350G
Prawn បង្កា	\$5.50	\$9.75
River Lobster បង្កងទន្លេ	\$6.75	\$10.25
Squid មីក	\$5.50	\$9.75
Snapper ត្រីស្នេបតី	\$5.50	



STIR-FRIED CRAB



BBQ RIVER LOBSTER

Fresh Fish & Seafood



40

WHOLE FISH

ត្រី

Choice of Cooking: Deep Fry with Sweet and Sour Sauce / Steam with Soy Sauce / Oven-Bake with Sour Mango Salad

Snapper (upon availability)

\$25 Per KG

Seabass (upon availability)

\$20 Per KG

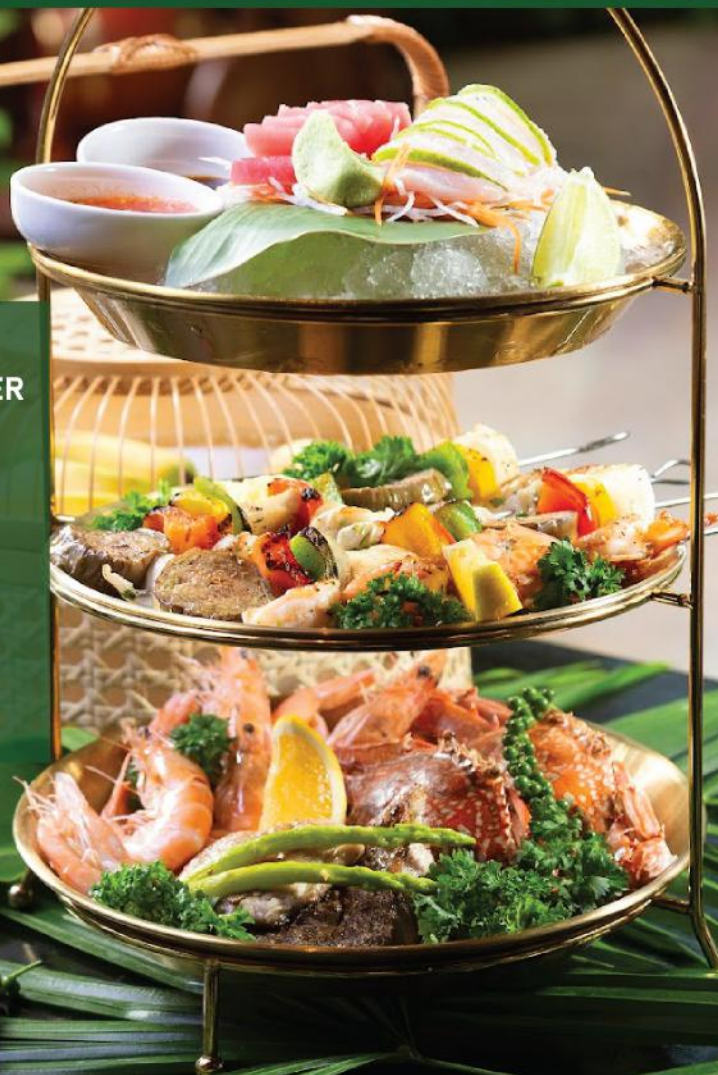
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SEAFOOD LOVER'S PLATTER

គ្រឿងសមុទ្រ៧ម្រុះ

Grilled Prawn & Squid Skewers, Steamed Crab, Grilled Vegetables, Tuna & Fish Sashimi, Grilled Fish, Assorted Sauces

\$39



Rice and Noodles

42

FRIED NOODLE
មីឆា

VEGETABLE / CHICKEN 
បន្លែឬសាច់មាន់ \$6.5

PRAWN / BEEF 
បង្កាបឬសាច់គោ \$7.5



43

FRIED RICE
បាយឆា

VEGETABLE / CHICKEN 
បន្លែឬសាច់មាន់ \$6.5

PRAWN / BEEF 
បង្កាបឬសាច់គោ \$7.5

GARLIC CRAB FRIED RICE
បាយឆាសាច់ក្តាម \$7.5



Desserts

44

MANGO STICKY RICE បាយដំណើបស្វាយទុំ

Ripe Mango, Sticky Rice, Coconut Milk & Shredded, Pandan Oil

\$6

45

BOBOR TNOAT បបូត្រោក

A Local Favorite, Young Palm Fruit served in a Coconut Milk with Palm Sugar

\$4

46

KHMER PUMPKIN CAKE នំល្អៅ

\$4

47

SEASONAL FRUIT PLATTER ផ្លែឈើស្រស់

Selection of the Daily Fruit Based on the Season

\$5

Side Dishes



48

BABY KAILAN
ឆាខាត់ណា

\$5

49
MORNING GLORY
ឆាត្រកូន

\$4

50
SIDE SALAD
សាឡាដចម្រុះ

\$3

51
STEAMED RICE
បាយស

\$1.5

52
FRENCH FRIES
ដំឡូងបំពង (តូច/ធំ)
(SMALL / BIG)
\$3.5 / \$5.5



BAR MENU

Bar Menu

53

TOMATO BRUSCHETTA
នំប៉ុងប្រូធើតា



\$5.50



54

VEGETABLE FRIED
SPRING ROLLS
តែយ៉ាបនៃបំពង់



\$5.50



55

KHMER DRY BEEF
គោងៀត

\$6.50



Bar Menu



56
SACH KO ANG
សាច់គោអាំង

\$6



57
CHICKEN SATAY 
សាច់មាន់ចង្កាក់

\$7



58
DEEP FRY CALAMARI
មីកបំពង់

\$5.50



59
CHICKEN WINGS 
ស្លាបមាន់បំពង់

\$6.50



60
PRAWN TEMPURA
បង្កាបំពង់

\$7.50

MEAT & SEAFOOD BY KILO



Category	Item Description	Unit	Price	Remarks	Ordering time
Meat	Lamb	Rack Pack	\$69.00	Halal	48 hours in advance
Meat	OP Ribs Grain Fed	1 kilo	\$115.00	Halal	48 hours in advance
Meat	OP Ribs Grain Fed	1/2 kilo	\$65.00	Halal	48 hours in advance
Meat	Wagyu Beef Tomahawk	1 kilo	\$120.00	Halal	48 hours in advance
Meat	Striploin Harvey Grain Fed	1 kilo	\$79.00	Halal - Pre cut 200g	48 hours in advance
Meat	Chicken Tight	1 Kilo	\$16.00		48 hours in advance
Meat	Dry Beef	1/2 kilo	\$25.00		48 hours in advance
Meat	Pork Kampot pepper Sausage	1 kilo	\$24.00		48 hours in advance
Meat	Pork Chipolata	1 kilo	\$36.00		48 hours in advance
Meat	Merguez	1 kilo	\$38.00		48 hours in advance
Fish	Smoke Salmon	1 kilo	\$90.00		48 hours in advance
Fish	Smoke Salmon	1/2 kilo	\$50.00		48 hours in advance
Seafood	Prawn	1 kilo	\$22.00		24 hours in advance
Seafood	Tiger Prawn	1 kilo	\$32.00		24 hours in advance
Seafood	Squid	1 kilo	\$25.00		24 hours in advance
Seafood	Crab	1 kilo	\$32.00		24 hours in advance
Seafood	Snapper fish	1 kilo	\$25.00		24 hours in advance
Seafood	Grouper Fish	1 kilo	\$35.00		24 hours in advance



DRINKS MENU

WATER & SOFT DRINKS

<i>Kulen</i>	<i>small / big</i>
<i>San Pellegrino 500ml</i>	<i>\$ 2 / \$ 3.5</i>
<i>Evian Water</i>	<i>\$ 4.5 / \$ 6</i>
<i>Coca cola / Coca Light / Fanta Orange / Soda Water / Sprite / Tonic Water</i>	<i>\$ 4.5 / \$ 6</i>
<i>Oishi Green Tea</i>	<i>\$ 2.5</i>
<i>Red Bull</i>	<i>\$ 3</i>
	<i>\$ 3.5</i>

SMOOTHIE \$4

Banana
Mango
Coconut
Passion
Pineapple



CHILLED JUICES \$2.50

Apple
Orange
Mango
Pineapple
Cranberries

FRESH JUICES

<i>Carrot / Orange / Pineapple / Passion</i>	<i>\$ 4</i>
<i>Coconut / Lemon</i>	<i>\$ 3.5</i>
<i>Apple</i>	<i>\$ 4.5</i>

DETOX JUICES \$5

Carrot, Orange & Apple
Beetroot, Pineapple & Ginger





COFFEE & TEA

<i>Espresso</i>	\$ 2
<i>Double Espresso / Americano</i>	\$ 3
<i>Latte / Cappuccino</i>	\$ 3.5
<i>Tea Selection (English breakfast / earl grey / jasmine / chamomile)</i>	\$ 2.5

BEER

<i>Local Draft Beer</i>	\$ 3
<i>Singha / Tiger / Angkor / Cambodia</i>	\$ 4
<i>Asahi / Budweiser / Heineken / Beer Lao</i>	\$ 4.5
<i>Corona / ABC Stout</i>	\$ 5
<i>Chimay Bleu / Maredsous Triple</i>	\$ 6.5



COCKTAILS \$5

MOJITOS SELECTIONS:

Original / Litchee / Passion / Mango

MARGARITAS:

Classic or Blue Margarita

MARTINIS:

Apple or Espresso Martini

CLASSIC COCKTAILS:

*Singapore Sling / Pina Colada / Cosmopolitan / Blue Hawaii /
Negroni / Tequila Sunrise / Mai Tai*

SANGRIA

<i>Glass</i>	<i>Jug</i>
<i>\$4.5</i>	<i>\$14</i>

MOCKTAILS \$4

Tropical Punch

Virgin Mojito

Passion & Mint Soda

Virgin Margarita



SPIRITS

GIN

<i>Gordon</i>	\$ 4
<i>Bombay Sapphire</i>	\$ 4.5
<i>Tanqueray</i>	\$ 5
<i>Rokku</i>	\$ 5
<i>Hendricks</i>	\$ 5
<i>Seekers</i>	\$ 5

TEQUILA

<i>Jose Cuervo Gold</i>	\$ 4
<i>Jose 1800 Anejo</i>	\$ 4
<i>Patron Silver</i>	\$ 4.5

VODKA

<i>Stolichnaya</i>	\$ 4
<i>Smirnoff</i>	\$ 4.5
<i>Absolut</i>	\$ 4.5
<i>Belvedere</i>	\$ 5.5
<i>Grey Goose</i>	\$ 5.5

RUM

<i>Bacardi White / Gold</i>	\$ 4
<i>Captain Morgan</i>	\$ 4.5
<i>Saint James</i>	\$ 4.5
<i>Samai Rum</i>	\$ 5
<i>Diplomatico Reserva</i>	\$ 6



WHISKEY & COGNAC

WHISKEY

<i>Jim Beam</i>	\$ 4
<i>Jack Daniels</i>	\$ 4.5
<i>Jameson 12 years</i>	\$ 4.5
<i>Johnnie Walker Black Label</i>	\$ 5.5
<i>Chivas Regal 18 years</i>	\$ 7
<i>Glenfiddish 12 years</i>	\$ 6
<i>Glenfiddich 15 years</i>	\$ 6.5
<i>Talisker</i>	\$ 6.5
<i>Glenmorangie Original</i>	\$ 6.5
<i>Auchentoshan 12 years</i>	\$ 8
<i>Macallan 12 years</i>	\$ 12

COGNAC & ARMAGNAC

<i>Chateau de Laubade VSOP Armagnac</i>	\$ 7
<i>Hennessy VSOP</i>	\$ 9
<i>Hennessy XO</i>	\$ 25

OTHERS

<i>Ricards / Baileys / Cointreau / Aperol / Grand Marnier / Kahlua / Porto Cruz / Campari</i>	\$ 4
<i>Martini Dry / Martini Rosso</i>	



WINE LIST

WINE BY GLASS

	<i>Glass</i>	<i>Bottle</i>
<i>Sanama , Merlot , Chili</i>	\$ 5.00	\$ 25.00
<i>Sanama , Sauvignon Blanc, Chili</i>	\$ 5.00	\$ 25.00
<i>Ginestet, Merlot / Cabernet, Bordeaux</i>	\$ 6.00	\$ 30.00

ROSE WINE

<i>Gérard Bertrand "Gris Blanc", Grenache Gris / Grenache Noir, Pays d'Oc, France</i>	\$ 31.00
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WHITE WINE

<i>Monte Classic, Chardonnay, Chili</i>	\$ 28.00
<i>Gustave Lorentz "Reserve" AOP, Riesling, Alsace, France</i>	\$ 45.00
<i>Yalumba "Y" Series, Pinot Grigio, South Australia</i>	\$ 35.00
<i>Michel Chapoutier "Belleruche", White Grenache / Clairette, Cotes du Rone, France</i>	\$ 39.00
<i>Bouchard Pere & Fils la Vignee, Chardonnay, Bourgogne, France</i>	\$ 55.00

RED WINE

<i>Montes Classic, Cabernet Sauvignon, Chili</i>	\$ 28.00
<i>Talamonti "Moda" DOC, Montepulciano d'Abruzzo, Italy</i>	\$ 29.00
<i>Radford Dale "Vinum", Pinotage, South Africa</i>	\$ 46.00
<i>Yalumba "Y" Serie, Shiraz / Viognier, Australia</i>	\$ 35.00
<i>Bouchard Père et Fils "La Vignee", Pinot Noir, Burgundy, France</i>	\$ 64.00
<i>Kaiken Estate, Malbec, Argentine</i>	\$ 32.00
<i>Chateau Loumelat, Merlot / Cabernet, Bordeaux, France</i>	\$ 39.00
<i>Chateau Haut Saint Brice, Merlot / Cabernet Franc, Saint Emilion, Bordeaux</i>	\$ 56.00

SPARKLING & CHAMPAGNE

<i>Angas "Premium" Brut, Pinot Noir / Chardonnay, Australia</i>	\$ 32.00
<i>Nicolas Feuillate Brut, Pinot Noir / Chardonnay, Champagne, France</i>	\$ 110.0