Bienvenue, Som Svakeoum in Chankiri!

Honored guests of Samanea Beach Resort, we would like to share with you our passion for the French and Khmer cuisine. Let you experience a light, colorful version of our gastronomy with a local touch. This morning we visited the Kep and Kampot markets for spices, vegetable, and fresh seafood, and ordered from Europe the best meat and wines to build an enchanting bridge between our two nations. Feel welcome at Chankiri.

Bon appetit! Som Rikreay!
### Starter

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Cauliflower</td>
<td>5.5</td>
</tr>
<tr>
<td>Curry puree, fermented grapes, cauliflower cous-cous, burnt noisette cauliflower, toasted almond flakes</td>
<td></td>
</tr>
<tr>
<td>Vegetable spring rolls</td>
<td>6</td>
</tr>
<tr>
<td>Fresh vegetables in crispy skin with plum sauce</td>
<td></td>
</tr>
<tr>
<td>Fermented Mushroom</td>
<td>6.5</td>
</tr>
<tr>
<td>Mushroom puree, pan fried mushrooms, bruschetta, poached egg, chive &amp; mushroom crumble, truffle oil</td>
<td></td>
</tr>
<tr>
<td>Pork Belly</td>
<td>7</td>
</tr>
<tr>
<td>Roasted Fennel puree, pickled apples, apple crisps, goat’s cheese puree, toasted hazelnuts</td>
<td></td>
</tr>
<tr>
<td>Scallops</td>
<td>7.5</td>
</tr>
<tr>
<td>Thai green coconut curry, fish paper, risotto, seasonal vegetables</td>
<td></td>
</tr>
<tr>
<td>Beef Tataki</td>
<td>8</td>
</tr>
<tr>
<td>Togaroshi spiced beef, wasabi aioli, ponzu sauce, sesame and nori crisps, and sticky rice</td>
<td></td>
</tr>
<tr>
<td>Crab cakes</td>
<td>8.5</td>
</tr>
<tr>
<td>Kep crab with green mango salad and sweet chilli sauce</td>
<td></td>
</tr>
<tr>
<td>Grilled Seafood</td>
<td>9</td>
</tr>
<tr>
<td>Kep Seafood, creamy pastis sauce, parsley puree, confit potatoes, sauce vierge</td>
<td></td>
</tr>
</tbody>
</table>

### Salads

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pomelo and Crab Meat Salad</td>
<td>6</td>
</tr>
<tr>
<td>Green onions, chili, coconut, coriander dressing</td>
<td></td>
</tr>
<tr>
<td>Green Papaya and Shrimps Salad</td>
<td>7</td>
</tr>
<tr>
<td>Bell pepper, onions, chili, Nuoc Man dressing</td>
<td></td>
</tr>
</tbody>
</table>

All prices are quoted in US Dollar and inclusive of tax & service charge.
Khmer Cuisine

Khmer Beef Soup
Beef, lemongrass, shallots, chilli and onions, served with steamed rice

Chicken Char Kroeung
Chicken in Khmer curry sauce, coconut cream and peanuts, served with steamed rice

Beef Lok Lak
The most popular Khmer dish, served with fried egg, steamed rice and pepper sauce

Tom Yam Seafood
Kep seafood, lemongrass, lime leaf, galangal, mushrooms and Thai chilli paste, served with steamed rice

Amok (fish, seafood, crab)
The most famous Khmer dish, served with steamed rice

Blue Kep Crab with Kampot Pepper
Stir fry of blue Kep crab, with Kampot pepper and vegetables, served with steamed rice

Kids

Macaroni with cheese or tomato sauce
Chicken satay and rice
Chicken fingers and mashed potatoes
Fish fingers and French fries

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Main Courses

Harissa Chicken 12
Yoghurt puree, orange & ginger gastrique, carrot textures, cumin naan bread

Dukkah Crusted pork tenderloin 13
Sweet and sour capsicum, white bean cassoulet, garlic and thyme scalloped potatoes

Char Siu Glazed Duck Breast 14
Scallion pancake spiced pumpkin puree, red cabbage

Miso beef fillet 15
Hoisin layu sauce, seasonal vegetables, steamed rice, pea & truffle puree
kampot pepper crisps

Pan Seared Salmon 16
Pea & mint risotto, herb butter, seasonal vegetables, crispy gremolata crumb

Curried Snapper 17
Prawns, crab, scallops mango relish, curried cauliflower puree,
burnt noisette cauliflower, black sesame rice balls

Pan seared lamb loin 22
Goats cheese pomme puree, red wine sauce, rosemary and coriander puree,
root vegetables

Glazed Veal Tenderloin 28
Pomme puree, bok choy, mushrooms, beef jus, bacon & thyme crumble,
charred onions

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Vegetarian

Cream of Sweet Potato 5
With soft-boiled egg and mushrooms

Pumpkin Curry 6
In a spicy coconut sauce, served with steamed rice

Sauteed Vegetables 7
Mixed vegetables with herbs and oyster sauce, served with steamed rice

Forest Mushroom Risotto 8.5
Mushroom textures, cheese & truffle bavaroise, parmesan shavings

(Our chef is at your disposal for more vegetarian and vegan options)

Pasta

Homemade Tagliatelle 8
Basil pesto, zucchini, confit tomatoes, lemon zest

Fried snapper with soba noodles 9.5
Barracuda fillet, peas, ginger, tataki sauce

Homemade Tagliatelle with shrimps 11
Shrimps, carrot, green onions, ginger, coriander sauce

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Desserts

Panna Cotta  6
Served with tropical fruits, hazelnut crumble, vanilla ice cream

Tropical Mille Feuille  6
Coconut & White Chocolate mousse, pineapple & basil sorbet

Whipped Vanilla Cheesecake  6
Honey & oat crumble, passionfruit curd, mango & passionfruit sorbet

Baked Apple Terrine  7
Blueberry sorbet, blackberry compote, hazelnut crumble, vanilla mousse

Dark Chocolate Bavaroise  8
Strawberry sorbet, fermented strawberries, vanilla Chantilly cream, chocolate shards, mint

Ice Cream and Sorbet

One scoop: 2.5

<table>
<thead>
<tr>
<th>The Classics</th>
<th>Asian Style</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vanilla</td>
<td>Kampot Pepper</td>
</tr>
<tr>
<td>Dark chocolate</td>
<td>Lemongrass</td>
</tr>
<tr>
<td>Strawberry sorbet</td>
<td>Pineapple &amp; basil</td>
</tr>
<tr>
<td>Blueberry sorbet</td>
<td>Mango sorbet</td>
</tr>
<tr>
<td>Passionfruit sorbet</td>
<td></td>
</tr>
</tbody>
</table>

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Lunch Menu

Cape Malay Pickled Fish
Cape Malay spices, pickled onions, snapper, bread crisps

Avocado Toast
Homemade bread, pickled shallots, confir cherry tomatoes, lime, poached egg, micro-herbs

Creamy Scallops
Scallops in cream, mango, onions, fresh herbs, bread crisp

Roti Chicken Leg
Khmer papaya pickle, steamed rice, carrot, cucumber, Khmer Salad

Chicken Crepe
Peas, spinach, creamy parmesan sauce

Japanese Vegetarian Ramen
Slow cooked egg, mushroom broth, bean sprouts, carrots, egg noodles

Chicken Caesar
Bacon, slow cooked egg, garlic croutons, anchovies, romaine lettuce, homemade Caesar salad dressing, grated parmesan

Beef Bavette
French fries, roasted tomatoes, salad, kampot pepper sauce

Fried Chicken Burger
Spicy mayonnaise, slaw, French fries

Beef Lok-Lak Burger
A funky twist on the most popular Khmer dish, French fries

Vegetarian Pizza
Eggplant, zucchini, caramelized onions, garlic, red & green capsicum, homemade tomato sauce

Ham & Cheese Pizza
Mozzarella cheese, homemade tomato sauce, dried mixed herbs
Breakfast Menu

Eggs Benedict or Eggs Florentine
Poached egg, homemade English muffins, hollandaise sauce, breakfast ham or spinach

Breakfast Burrito
Scrambled eggs, avocado, cheddar cheese, tomato salsa
Optional add bacon, jalapenos

English breakfast
Eggs any style, baked beans, mushrooms, bacon, grilled tomato, pork sausage
Optional vegetarian

American style Pancakes
Berry compote, Chantilly cream, toasted nuts, syrup

Salmon toasted muffin
Lemon & chive crème fraiche, pickled shallots, cucumber, rocket, capers

Khmer Soup
beef, chicken or pork, egg noodles or rice noodles
Optional vegetarian

Fried Rice
Fried egg, vegetables, beef, chicken or pork
Optional vegetarian

Steamed Rice with Chicken Leg
With pickles & Koh Kong sauce
Chankiri
RESTAURANT
-DRINKS MENU-
**Soda & Juice**

Coca cola, Coca Light, Sprite 2.5
Soda water, Ginger Ale, Tonic Water 2.5

**Water**

Vital 350ml/1500ml 1.5 / 2.5
San Pellegrino 500ml 5

**Beer**

Cambodia 3
Angkor 3
Tiger 4

**Fresh Fruit & Healthy Juice**

Fresh juice or Slushy 4
(Orange, Passion, Watermelon, Pineapple, Lime)
Fresh coconut 3
Lemon Ice Tea 3
Fruit milkshake 4
Tonic juice 5
Orange, carrot and ginger
Detox Juice 5
Cucumber, apple and lemon
Vitaly Juice 5
Banana, pineapple and avocado

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### Coffee

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Espresso</td>
<td>2.5</td>
</tr>
<tr>
<td>Coffee Americano</td>
<td>3</td>
</tr>
<tr>
<td>Ice Coffee</td>
<td>4</td>
</tr>
<tr>
<td>Fresh milk or sweet milk</td>
<td></td>
</tr>
<tr>
<td>Cappuccino, Mocha</td>
<td>4</td>
</tr>
<tr>
<td>Frappucino</td>
<td>4</td>
</tr>
<tr>
<td>(Moka, Coffee, Chocolate, Kampot Pepper, Strawberry)</td>
<td></td>
</tr>
<tr>
<td>Hot or Ice Chocolate</td>
<td>5</td>
</tr>
</tbody>
</table>

### Tea or Tisane

#### Harney & Sons

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Cinnamon Spice</td>
<td>3</td>
</tr>
<tr>
<td>Pomegranate Oolong</td>
<td>3</td>
</tr>
<tr>
<td>Chamomile Herbal</td>
<td>3</td>
</tr>
</tbody>
</table>

#### Kirum local tea

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kampot pepper original</td>
<td>3</td>
</tr>
</tbody>
</table>

#### Feel Good tea

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Refreshing Tea</td>
<td>3</td>
</tr>
<tr>
<td>Healing Tea</td>
<td>3</td>
</tr>
<tr>
<td>Revitalise Tea</td>
<td>3</td>
</tr>
</tbody>
</table>
Classic Cocktails

Mojito 5
Pina Colada 5
Caipirinha 5
Margarita 5
Sex on the Beach 5
Gin Fizz 5
Blue Hawaii 5
Expresso Martini 5
White Russian 5

Fruity Cocktails

Kir White wine with cherry or violet liquor 3
Kampot Pepper Colada 5
Passion Mojito 5
Lemongrass Margarita 5
Raspberry Cosmopolitan 5
Lychee Caipirinha 5

Signature Cocktails

Peppernilla 6
Cachaca, Vanilla, Passion fruit, Kampot Pepper

Red Sophea 6
Gin, Lemon fruit, Orange fruit, Red Wine, Ginger Ale

Amarreto Sour 6
Whisky, Lime, Amaretto liquor, Syrup

Purple Flower 6
Curacao, Rum, Vodka, Grenadine, Ginger ale

Jasmine Pearl 6
Rose Wine, Jasmine, Lime, Syrup

Watermelon Jalapeno 6
Tequila, Triple sec Liquor, Watermelon fruit, fresh Jalapeno, Lime fruit, Syrup

Captain Lychee 6
Rum, Orgeat Liquor, Pineapple fruit, Lemon fruit, Litchi Fruit

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Whiskey, Cognac & Liquors, Alcohols

Pastis 3
Cointreau 4
Malibu 4
Baileys 4
Kahlua 4
Tequila Jose Guervo 4
Tequila Cimarron 6
Rum Mangoustan Brown 4
Vodka Smirnoff 4
Aylesbury Duck Vodka 6
Yaguara Cachaca 6
Gin Harpoon 4
Johnnie Walker Red or Black label 5
D.o.m Benedictine 6
Rebel Yell Whiskey 6
Jack Daniels 5
Cognac Camus V.S.O.P Elegance 9
Armagnac Larressinhe V.s.o.p 9
Calvados de Breuil Fine 9
John Walker & Sons, XR 21 14
Cognac Elegance X.o 15

Local Liquors

Seekers Gin 6
Samai Rum 6

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Wines

Red
Moulin de Gassac, Pays d’ Oc (France)
By glass 7 | By bottle 25
Maison Castel, Bordeaux Merlot (France) 37
Chocolate Block (South Africa) 67

White
Obikwa, Chenin Blanc (South Africa)
By glass 7 | By bottle 25
Fleur du Cap (South Africa) 35
Domaine Laroche, Chablis (France) 65

Rose
Villa Garel (France)
By glass 7 | By bottle 30
Chateau de L’aumerade (France) 40

Sparkling
Maison Castel, Cuvée Blanche (France) 25
Spumento Rosato, Prosecco Rose (Italy) 35

Champagne
Champagne De Castellane (France) 95

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