

SNACKS & APPETIZERS

- French Fries - ជំទ្រូងបំពង** 4.5
with ketchup & mayonnaise
- Veggie Sticks - បន្លែស្រស់ជាមួយនិងយ៉ាអ៊ូ** 4.5
with yoghurt dip
- Vegetable Spring Rolls - សាយបំពង** 6
Vegetables in crispy skin with plum sauce
- Chicken Satay and Rice - សាច់មាន់សាតេ** 6
- Chicken Fingers - សាច់មាន់បំពង** 6
with French fries or mashed potatoes
- Fish Fingers - ត្រីបំពង** 7
with French fries or mashed potatoes
- Crab Cakes - ប្រហិតសាច់ក្តាមបំពង** 9
Kep crab with green mango salad and sweet chilli sauce
- Chicken Wrap - សាច់មាន់រ៉ាប់** 7
Chicken breast, lettuce, tomato, cucumber, red cabbage, yoghurt dressing
Served with French fries
- Veggie Wrap - បន្លែរ៉ាប់** 6
Chickpeas balls, lettuce, tomato, cucumber, red cabbage, yoghurt sauce
Served with French fries
- Smashed Avocado Toast - នំប៉័ងជាមួយនិងផ្លែប៉េរ** 6
Homemade bread, pickled shallots, cherry tomatoes, lime, poached egg, herbs
- Mushroom Toast - ផ្សិតជាមួយនំប៉័ង** 6
Mushroom puree, pan fried mushrooms, poached egg, chive & mushroom crumble
- Beef Bavette** 10
សាច់គោចៀនជាមួយទឹកជ្រលក់ម្រេចខ្ចី
Australian Beef served with French fries, roasted tomatoes, salad, kampot pepper sauce
- Scallops - សាច់ខ្យងឆាគ្រឿងការី** 12
Thai red coconut curry, risotto, seasonal vegetables

SANDWICHES

All Sandwiches are served with French Fries or Green Salad

- Grilled Ham & Cheese Sandwich** 7
សាច់រ៉ិតហែមនិងឈើស
Cooked ham, mozzarella
- Grilled Chicken & Pesto Sandwich -** 8
សាច់រ៉ិតសាច់មាន់និងប៉េស្តូ
Chicken breast, pesto, tomato, mozzarella, Basil
- Samanea Club Sandwich - សាម៉ានេអាសាច់រ៉ិត** 9
Chicken breast, bacon, cooked ham, cheese, tomato, lettuce, cucumber
- Smoked Salmon Sandwich - សាលម៉ុនសាច់រ៉ិត** 10
Smoked Salmon, lettuce, tomato, cucumber, shallots, capers, cream cheese, mayonnaise

SALADS

- Green Salad - សាឡាដ៍** 4.5
lettuce, tomato, cucumber, carrot, cabbage, olive & balsamic dressing
- Couscous Salad - សាឡាត៍យូសយូស** 7.5
Chickpeas, roasted vegetables, yoghurt dressing
- Spicy Beef Salad - ញាំសាច់គោ** 8
Bell pepper, cucumber, carrot, peanuts, long leaves, basil, coriander
- Seafood Salad - ញាំគ្រឿងសមុទ្រ** 9
Squid, shrimps, bell pepper, cucumber, carrot, peanuts, long leaves, basil, coriander
- Green Papaya and Shrimps Salad** 9
ញាំល្អុងជាមួយបង្កា
Bell pepper, carrot, red cabbage, peanuts, long leaves, basil, Khmer dressing
- Pomelo and Crab Meat Salad** 8
ញាំក្រូចផ្លុងជាមួយសាច់ក្តាម
Tomato, carrot, long leaves, basil, peanut, coconut milk & Khmer dressing
- Samanea Salad - សាម៉ានេអាសាឡាដ៍** 8
Chicken breast, Bacon, slow cooked egg, garlic croutons, tomato, lettuce, Cucumber, olives, parmesan cheese, dressing

BURGERS

All Burgers are served with French Fries or Green Salad

Fried Chicken Burger - ប៊ីហ្គីសាច់មាន់បំពង 8
Spicy mayonnaise, coleslaw

Cheeseburger - ប៊ីហ្គីសាច់គោ 9
Australian Beef patty, mozzarella, tomato, lettuce, red onions, ketchup, mayonnaise

Veggie Burger - ប៊ីហ្គីប្លូស 8
Veggie patty, mozzarella, tomato, lettuce, red onions, burger sauce

Bacon Jalapenos Burger - 11
ប៊ីហ្គីបែកខននិងសាច់គោ
Australian Beef patty, bacon, jalapenos, mozzarella, tomato, lettuce, red onions, ketchup, mayonnaise

Bacon Avocado Burger - 11
ប៊ីហ្គីបែកខននិងផ្លែប៊ីនិងសាច់គោ
Australian Beef patty, bacon, avocado, mozzarella, tomato, lettuce, red onions, ketchup, mayonnaise

Crab Meat Burger - ប៊ីហ្គីសាច់ក្រក 13
Crab Meat patty, Spicy mayonnaise, coleslaw

PIZZA

Cheese Pizza - ឈីសកីហ្សា 8
Tomato sauce, mozzarella

Veggie Pizza - កីហ្សាប្លូស 9
Tomato sauce, mozzarella, onion, capsicum, Olive, tomato, fresh basil

Ham & Cheese Pizza - ហែមនិងឈីសកីហ្សា 10
Tomato sauce, mozzarella, cooked ham

Pizza Hawaii - កីហ្សាហាវ៉ៃ 11
Tomato sauce, mozzarella, cooked ham, pineapple

Sausage & Mushroom Pizza - កីហ្សាសាច់ក្រក 11
Tomato sauce, mozzarella, sausage & mushroom

Seafood Pizza - កីហ្សាគ្រឿងសមុទ្រ 12
Tomato sauce, mozzarella, squid & shrimps

Beef & Egg Pizza - កីហ្សាសាច់គោនិងពងមាន់ 12
Tomato sauce, mozzarella, minced Australian beef & egg

PASTA & RISOTTO

Choose between Penne, Spaghetti or Macaroni.
Served with freshly grinded parmesan cheese and bread

Cheese Sauce - មីអ៊ីតាលីនិងទឹកជ្រលក់ឈីស 6

Tomato Sauce - មីអ៊ីតាលីនិងទឹកជ្រលក់ប៉េងប៉ោះ 6

Bolognese - 7
មីអ៊ីតាលីនិងទឹកជ្រលក់ប៉េងប៉ោះនិងសាច់គោ
Minced Australian Beef, tomato sauce

Homemade Pesto - មីអ៊ីតាលីនិងប៉េស្តូ 8
Basil pesto, zucchini, confit tomatoes, lime zest

Homemade Pesto & Chicken - 10
មីអ៊ីតាលីប៉េស្តូនិងសាច់មាន់
Chicken breast, Basil pesto, zucchini, confit tomatoes, lime zest

Creamy Sausage & Mushroom - 12
មីអ៊ីតាលីសាច់ក្រកនិងផ្សិត
Pork Sausage, Mushrooms, creamy sauce

Creamy Crab Meat - មីអ៊ីតាលីសាច់ក្រក 15
Crab Meat, carrot, green onions, ginger, creamy coriander sauce

Creamy Shrimps & Scallops 19
មីអ៊ីតាលីបង្កានិងសាច់ខ្យង
Shrimps, scallops, carrot, green onions, ginger, creamy coriander sauce

Mushroom Risotto - បាយអ៊ីតាលីជាមួយផ្សិត 8.5
3 kind of Mushrooms, creamy cheese, parmesan

Shrimp Risotto - បាយអ៊ីតាលីជាមួយបង្កា 10.5
Shrimps, creamy cheese, parmesan

RAMEN & SOUPS

Creamy Potato Soup - ស៊ុបដំឡូងបារាំង 6
With soft-boiled egg, mushrooms, bread

Creamy Broccoli Soup - ស៊ុបប្លូកូលី 6
With fresh broccoli, walnut crumble, bread

Creamy Tomato Soup - ស៊ុបប៉េងប៉ោះ 6
With fresh basil and bread

Vegetarian Ramen Bowl - មីស៊ុប ប្លូស 7
Slow cooked egg, mushroom broth, bean sprouts, carrots, egg noodles

Pork Ramen Bowl - មីស៊ុប 8.5
Slow cooked egg, mushroom broth, bean sprouts, carrots, egg noodles

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តម្លៃទាំងអស់ត្រូវគិតជាប្រាក់ដុល្លារអាមេរិក និងបានរួមបញ្ចូលពន្ធ។ ការបញ្ជាទិញដែលធ្វើឡើងទៅកាន់តំបន់មាត់សមុទ្រ/ឆ្នេរត្រូវគិតថ្លៃសេវា 10% ។

KHMER CUISINE

All dishes (except fried rice/noodles & Kor Ko) are served with steamed rice

Sauteed Vegetables - ឆាបន្លែ	7
Mixed vegetables with herbs and oyster sauce	
Khmer Soup - ស្បែកជ្រូក	
lemongrass, shallots, chilli and onions	
<i>Chicken, Pork</i>	6
<i>Beef (Australia), Fish, Seafood</i>	7
Kor Ko - ខគោ	6.5
Cambodian Beef Stew served with noodles or bread	
Fried Chicken Leg - ភ្លើងមាន់បំពង់	7.5
Khmer papaya pickle, tomato, cucumber, lettuce, koh kong sauce	
Fried Rice or Fried Noodles - បាយឆា ឬ មីឆា	
<i>Chicken, Pork</i>	6
<i>Beef (Australia), Fish, Seafood</i>	7
<i>Duck (France), Crabmeat</i>	9
Chicken Char Kroeung - សាច់មាន់ឆាគ្រឿងការី	8
Chicken in Khmer curry sauce, coconut cream and peanuts	
Beef Lok Lak - ឡុកឡាក់សាច់គោ	9
Chopped Australian Beef in savory-sweet sauce served with fried egg and fresh kampot pepper	
Tom Yam Soup - តុំយ៉ាំ	
lemongrass, lime leaf, galangal, mushrooms and Thai chili paste	
<i>Chicken, Pork</i>	8
<i>Beef (Australia), Fish, Seafood</i>	9
Amok - អាម៉ុក	
lemongrass, galangal, coconut cream curry	
<i>Chicken, Pork</i>	9
<i>Beef (Australia), Fish, Seafood</i>	10
<i>Crabmeat</i>	12
Fried with Sweet & Sour - ឆាជូអែម	
Crispy battered selected meat with sweet & sour sauce and vegetables	
<i>Chicken, Pork</i>	9
<i>Fish</i>	10
Fried with Kampot Pepper - ឆាប្រៃចិឌី	
Stir fry of selected meat, with Kampot pepper and vegetables	
<i>Squid</i>	10
<i>Shrimp</i>	12
<i>Crab</i>	15.5

FROM THE LAND

Harissa Chicken	12
សាច់មាន់ចៀនជាមួយទឹកជ្រលក់ក្រូច	
Yoghurt puree, orange & ginger gastrique, carrot textures, cumin bread	
Dukkah Crusted Pork Tenderloin	13
សាច់ជ្រូកចៀនជាមួយទឹកជ្រលក់ជូអែម	
Sweet and sour capsicum, chickpea cassoulet, garlic and thyme scalloped potatoes	
Char Siu Glazed Duck Breast	14
ទ្រូងទាចៀនជាមួយទឹកជ្រលក់ប្រៃជូអែម	
French Duck Breast, Scallion pancake, spiced pumpkin puree, red cabbage	
Miso Beef Fillet	15
សាច់គោចៀនជាមួយទឹកជ្រលក់ប្រៃជូអែម	
Australian Beef Tenderloin, Hoisin layu sauce, seasonal vegetables, rice, pea & mushroom puree, kampot pepper crisps	
Pan Seared Lamb Tenderloin	24
សាច់ចៀមចៀន	
creamy cheese pomme puree, red wine sauce, rosemary and coriander puree, root vegetables	
Rib Eye Steak - សាម៉ា នេអាស្តែក	32
300g Prime Australian Beef Ribeye, red wine demi glaze, salad & French fries	

FROM THE SEA

Butter & Lemon Fish - ប៊ីនិងត្រីក្រូចឆ្មារ	14
Grilled Snapper fillet, butter & lemon sauce, seasonal vegetables, cheese pomme puree	
Grilled Seafood -	15
គ្រឿងសមុទ្រចៀនទឹកជ្រលក់ស្រាប៉ាស្ទីស	
Kep Seafood, creamy pastis sauce, parsley puree, confit potatoes, sauce vierge	
Pan Seared Salmon - សាច់ត្រីសាម៉ុនចៀន	17
Pea & mint risotto, herb butter, seasonal vegetables, crispy gremolata crumb	
Curried Snapper - ឆាគ្រឿងការីត្រី	18
Prawns, crab, squid, mango relish, curried cauliflower puree, burnt noisette cauliflower, black sesame rice balls	



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BARBECUE

All Sets are served with Rice or French Fries, Green Salad, Bread & Sauces

លុតទាំងអស់ត្រូវបានបម្រើជាមួយបាយ ឬ ជំនួយបំពង សាឡាត់បៃតង នំប៉័ង និងទឹកជ្រលក់

Meat BBQ Set 25 pp.
Chicken Leg, Pork Tenderloin, Beef Skewers, Chicken Breast

Seafood BBQ Set 35 pp.
Shrimp, Squid, Blue Crab, Snapper, Scallops

Mixed BBQ Set 1 30 pp.
Squid, Snapper, Pork Tenderloin, Chicken Breast, Beef Skewers,

Mixed BBQ Set 40 pp.
Shrimp, Blue Crab, Scallops, Beef Steak, Chicken Leg

Additional Items can be ordered by quantity.

Your choice of marinate/ flavor. Steamed rice & sauces included. Minimum order USD 50

ជម្រើសនៃ ការប្រលាក់ទៅតាមរសជាតិរបស់អ្នក។ មានបូកបញ្ចូល ជាមួយបាយសនិងទឹកជ្រលក់។ រាល់ការបញ្ជាទិញចាប់ពី ៥០ ដុល្លារ ឡើងទៅ។

From the Land
Chicken Breast - ទ្រូងមាន់ 20/kg
Chicken Legs - ត្នោតមាន់ 20/kg
Whole Chicken - មាន់ដុត 35/pcs
Pork Tenderloin - សាច់ជ្រូក 25/kg
Beef Tenderloin (AUS) - សាច់គោ 40/kg
Beef Prime Ribeye (AUS) - សាច់គោស្តែក 84/kg
Lamb Tenderloin (AUS) - សាច់ចៀម 80/kg
Duck Breast (FRA) - ទ្រូងទា 80/kg

From The Sea
Snapper - ត្រីឆ្កែង 25/kg
Stingray - សាច់ត្រីបបៃល 35/kg
Salmon fillet (Norway) - ត្រីសាម៉ុង 60/kg
Squid - មីក 28/kg
Shrimp - បង្កា 30/kg
Scallop (USA) - សាច់ខ្យង 84/kg
Cockle - គ្រែង/ងាវ 15/kg
Blue Crab - ក្តាមសេះ 35/kg
Rock Crab - ក្តាមថ្ម 45/kg

Extras
Mixed Vegetables - បន្លែស្រស់ 15/kg
Plain Porridge (10 portion) - បបរសរ 25/pcs
Porridge with meat (10 portion) - បបរគ្រឿង 50/pcs
Chicken, Pork or Fish

DESSERTS

Fresh Fruit Platter - ផ្លែឈើ
Small 4 Medium 7 Big 12

Tapioca Pudding - បង្កែមចេកខ្លី៖ 4
Classic Cambodian Sweet from coconut milk, stewed bananas and tapioca pearls

Banana & Chocolate Crepe 5
នំចេកស្លកូឡា ក្រែប

Mango & Sticky Rice 6
បង្កែមស្វាយជាមួយបាយដំណើប
Served with Mango & passion sorbet and peanuts

Panna Cotta - បង្កែមរ៉ានីឡាជាមួយផ្លែឈើ 6
Served with tropical fruits, almond flakes, vanilla ice cream

Baked Apple Terrine - បង្កែមផ្លែប៉ោមដុត 7
Raspberry sorbet, berry compote, almond flakes, vanilla Chantilly cream

Deconstructed Vanilla Cheesecake 8
បង្កែមរ៉ានីឡាលីស
Honey & walnut crumble, passionfruit curd, seasonal fruit, mango & passion sorbet

Dark Chocolate Bavaois - បង្កែមស្លកូឡា 8
Strawberry sorbet, strawberries, vanilla Chantilly cream, chocolate shards, mint

Ice Cream & Sorbet - កាវ៉ែម One scoop: 2.5

Ice Cream
Vanilla - រ៉ានីរ៉ានីឡា
Dark chocolate - ស្លកូឡា
Caramel Cashew Nuts - កាវ៉ែមរ៉ានីឡា និងគ្រាប់ស្វាយចន្ទី
Kampot Pepper - ម្រៃ ចក់ពិត
Mint Chocolate - ជីអង្កាមនិងស្លកូឡា

Sorbet
Strawberry - ផ្លែ ស្រ្តី ប៊ី
Coconut - ដូង
Hibiscus Mango & Pineapple - ម្លូព្រឹក ស្វាយ និង ម្នាស់
Raspberry - រ៉ានី រ៉ានី ប៊ី
Mango & Passion - ស្វាយ និង ផាសិន

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