



# In-Suite Dining Menu




**ANANTARA**

ANGKOR • RESORT


## LIGHT BITES


  **Crispy Vegetable Spring Rolls USD 12.00**  
Deep-fried vegetable spring rolls served with sweet chilli dip.


  **French Fries USD 7.00**

  **Sweet Potato Fries USD 7.00**

## APPETISERS

 **Fresh Prawn Spring Rolls USD 13.00**  
Grilled river prawn wrapped in rice paper with fresh garden greens and herbs, served with a sweet and sour dip.


 *A vegan option with bean curd tofu instead of prawns, and vegan dressing is available.*

 **Aloo Paratha USD 7.00**  
Popular Indian flatbreads stuffed with a delicious spiced potato mixture.



 **Stung Treng Pork Belly USD 15.00**  
Marinated grilled pork belly seasoned with traditional Khmer spices and served with seasonal vegetables.


 **Norwegian Seafood Ceviche USD 25.00**  
Diced poached lobster, fresh salmon, tuna, scallops, rocket and jalapeño drizzled with a spicy lime dressing.


## SALADS

 **Anantara Chef's Salad USD 20.00**  
Organic garden salad with grilled prawns and poached eggs on a bed of boiled potatoes, green beans, cherry tomatoes, shallots, carrot, and smoked cheddar cheese. Served with honey mustard dressing.

## SOUPS

  **Gazpacho USD 12.00**  
Light purée of spinach, green apple, avocado, onion, cucumber, and green bell pepper flavoured with parsley, garlic and lime juice.

 **Mekong Lobster Tom Yum USD 22.00**  
Tomato and mushrooms simmered in coconut milk, flavoured with Asian herbs, galangal, shallots, lime juice, dried red chilli, and infused with coriander and cilantro.

 *A vegan option with tofu instead of dairy and chicken powder is available.*

**Seafood Bouillabaisse USD 18.00**  
A classic Provençal soup made with two kinds of local fish, seafood and fresh garden herbs to enhance the flavour.

## CHEF'S HEALTHY CORNER

### Duck Eggs and Avocado Salad USD 12.00

Cherry tomatoes, avocado, leafy garden greens and boiled duck eggs served with olive oil and lime sauce.

 A vegan option with fried tofu bites is available.

### Grilled Vegetables with Pesto USD 12.00

Char-grilled eggplant paired with zucchini, onion, bell pepper, mushrooms, tomato, carrot and enhanced with pesto.

## FINE CURRIES

### Anantara Yellow Chicken Curry USD 22.00

Chicken leg marinated in Siem Reap curry sauce and simmered with root vegetables, spices, coconut cream and fresh herbs. Served with steamed jasmine rice.

### Chickpea Masala USD 15.00

Chickpeas cooked in a spicy and tangy tomato-based sauce.

### Saraman Lamb Rack Curry USD 30.00

Slow-cooked lamb rack with Saraman spices, coconut milk, peanuts, seasonal root vegetables and garden herbs. Served with green vegetables and steamed jasmine rice.

## FROM THE WOK

### Tamarind Scallops USD 30.00

Scallops cooked three ways: simmered in tamarind sauce, roasted with tri-colour capsicum, and grilled. Served with sweet basil and steamed jasmine rice.

 A vegan option with bean curd tofu and vegan dressing is available.

### Cambodian Fried Rice USD 12.00

Cambodian-style wok-fried rice with your choice of prawns, chicken, pork or beef. Topped with a sunny side up egg and served with Khmer dressing.

## BRAISED


### Pak-Lo Duck Breast USD 22.00


Khmer-style duck breast slow-cooked in palm sugar with local herbs. Served with bok choy and steamed jasmine rice.

### Beef Stroganoff USD 22.00

Sliced Australian beef slow-cooked with mushrooms, garden-fresh herbs and demi-glace thickened with butter and cream. Served with a creamy risotto topped with parmesan cheese.


## PASTA & NOODLES


 **Fried Prawn and Tamarind Noodles USD 15.00**  
Local rice noodles fried in tamarind sauce with seasonal vegetables and tiger prawns. Wrapped in Khmer omelette.

 **Linguine or Spaghetti Trieste USD 15.00**  
Cured speck ham cooked with onion and garlic in a creamy sauce, and topped with parmesan egg yolk, and pesto sauce. Served with homemade garlic bread on the side.

 *Gluten-free pasta is available.*


## PIZZA

 **Arugula Pizza USD 24.00**  
Red pizza with sautéed sliced mushrooms, onion, capsicum, and olives, topped with mozzarella cheese and wild rocket.

 **Marinara Pizza USD 24.00**  
Red pizza with sautéed seafood, onion, capsicum, olives and mozzarella cheese.

 *A vegan option without cheese is available.*


## BURGERS & SANDWICHES

 **Double Walnut Burger USD 35.00**  
Walnut burger bun with a settled angus beef patty dressed with lettuce, tomato, onion and gherkin relish. Topped with pan-grilled ham and melted cheddar cheese. Finished with a fried egg on top. Served with French fries or sweet potato fries, and a mixed garden salad.

 **Club Sandwich USD 18.00**  
Wholemeal bread layered with cheddar cheese, crispy bacon, tomato, lettuce, onion, chicken and fried eggs, served with French fries or sweet potato fries, and a side of mixed garden salad.

 **Chef's Beef Burger USD 30.00**  
Homemade burger bun with a settled angus beef patty dressed with lettuce, tomato, onion and gherkin relish. Topped with pan-grilled bacon and melted cheddar cheese. Served with French fries or sweet potato fries, and a mixed garden salad.

 **Italian Sub Sandwich USD 18.00**  
Herb bun with cooked ham, pepperoni, roasted beef, tomato, lettuce, onion, mixed shredded cheese. Served with French fries or sweet potato fries, and a mixed garden salad.

 *Gluten-free burgers and sandwiches are available.*

## SURF AND TURF

### Grilled New Zealand

Lamb Chops USD 42.00

Select two side dishes and two sauces to accompany your dish.

### Seared Herb-Crusted

Salmon USD 42.00

Select two side dishes and two sauces to accompany your dish.

### Black Angus Beef

Tenderloin USD 55.00

*Select two side dishes and two sauces to accompany your dish.*

## SIDE DISHES

Steamed Jasmine Rice

Potatoes Au Gratin

Mashed Potato

Pumpkin Purée

French Fries

Sweet Potato Fries

Baby Potatoes

Buttered Green Vegetables

Long-Stem Broccoli

Sautéed Mixed Vegetables

Fresh Garden Salad

Sautéed Mushrooms

Creamed Spinach

## HOMEMADE SAUCES

Tamarind Reduction

Teriyaki

Creamy Saffron Sauce

Wild Mushroom & Truffle Sauce

Wild Mushroom Sauce

Shallot and Garlic Confit

Rosemary and Red Wine Sauce

Béarnaise


Grain Mustard Sauce

Kampot Pepper Sauce

## DESSERTS

  Chak Chan Cake USD 11.00


Traditional Cambodian layered cake, flavoured with coconut and served with coconut cream.

 Coconut Panna Cotta USD 12.00

Served with watermelon sorbet, coconut crumble and seasonal local fresh fruits.

Ripe Banana in Sago USD 11.00

Ripe banana, sticky sago seeds and yellow mung beans in a coconut-sugar syrup, topped with sesame seeds.

 Chocolate Brownie USD 12.00

Served with vanilla ice cream, crispy walnuts, avocado and chocolate ganache.

 *Vegan brownie with savoury cashew cream instead of ice cream is available.*

 Gelato Selection USD 4.00/scoop

Vanilla, Chocolate, Coconut, Strawberry, Crispy Walnut.

 Vegetarian  Spicy  Signature dish  Pork free  Vegan  Contains nut  Gluten free

All Prices are inclusive of service charge and government tax.

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