




Breakfast signature





ANANTARA


ANGKOR RESORT


Breakfast Signature

 **Siem Reap Rustic Pâté Sandwich**
Long crusty baguette filled with homemade pork pâté, served with sliced cucumber and papaya pickle.

 **Cambodian Turmeric Crêpes**
Thin and crispy rice pancakes served with your choice of minced pork or vegetables, and a creamy peanut dipping sauce.


 **Zucchini Cornbread Waffles**
Savoury vegan fritters with a cherry tomato and mint salad on the side.


 **Sweet Potato Rösti**
Golden hash browns served with stir-fried broccoli and abalone mushrooms.


 **Classic Breakfast Bruschetta**
Roasted vine-fresh tomatoes and sweet basil spooned over garlic-rubbed ciabatta.


Asian Corner


 **Cambodian Vegetable Fried Rice**
Local rice stir-fried with crunchy vegetables, eggs and a savoury Khmer dressing.


 **Nourishing Siem Reap Noodle Soup**
Clear chicken broth with silky rice noodles and your choice of chicken, pork or fish.

 **Congee, Plain or with Condiments**
Creamy rice porridge served plain or with chicken, fish, pork or sun-dried fish

 **Grilled Pork with Steamed Rice**
Marinated pork grilled to perfection and served with steamed Jasmine rice and vegetables.

 **Stir-Fried Chicken Noodles**
Flat rice noodles wok-tossed with vegetables, chicken and condiments.


 **Lot Char Siem Reap**
Local dish of short rice noodles stir-fried with eggs, vegetables and a sweet sauce.



 **Noum Kuchay Chean**
Crispy pan-fried rice cake stuffed with chives and served with a sweet chilli sauce.


Siem Reap Steamed Pork Bun
Soft and fluffy wheat flour rolls with pork and egg filling, served with dark soy sauce.


SIDE ORDER

Your choice of grilled tomato, crispy bacon, baked beans, hash browns, and lamb, chicken or pork sausages.

 **North Indian Puri Bhaji**
A crispy and flaky flatbread deep-fried in oil and served with a spicy potato curry.

  **Maharashtrian Poha**
Fluffy flattened rice fried with aromatic herbs and spices.

 **Indian Aloo Paratha**
Buttery layered flatbread filled with a delicious spiced potato mixture.

 **South Indian Vermicelli Upma**
Fresh vermicelli made with semolina flour and cooked with vegetables, spices and herbs.

Lunch Menu






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Light Bites


  **Crispy Vegetable Spring Rolls USD 12.00**
Golden-fried Vietnamese flour rolls filled with seasonal vegetables, and served with sweet and spicy chilli sauce.



 **“Golden Chippy” Fish and Chips USD 12.00**
Crunchy fish coated in a light alcohol-free beer batter, and served with bronzed French fries and tartare sauce.

 *Choose cauliflower or bean curd tofu for a plant-based alternative.*

  **French Fries USD 7.00**
Heirloom potatoes, deep-fried until golden-brown and sprinkled with herb salt.

  **Sweet Potato Fries USD 7.00**
A twist on French fries made with soft, fibre-rich yams.

 **Chicken Nuggets USD 12.00**
Chicken tenders marinated with garlic, chilli and garden herbs and coated in crunchy bread crumbs.

  **Spicy Chicken Leg with Chips USD 12.00**
A whole chicken leg marinated in a blend of chilli powder, Khmer herbs paste and coconut milk, then deep-fried until golden, and served with a side of chips.

If you are allergic to certain food, please inform us.

 Vegetarian  Spicy  Signature dish  Pork free  Vegan  Contains nut  Gluten free

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Signature Appetisers


Battambang Grilled Prawn and Pomelo Salad USD 16.00

Sizzling tiger prawns are tossed with juicy carrot ribbons, bell pepper, shallots, fresh local herbs and the fleshy Kry Sengtry pomelo, all coated in a citrusy lemongrass dressing.

 Swap prawns for homemade bean curd tofu for a vegan option

Banteay Srey Green Mango and Tuna Salad USD 20.00

Sour mango from the legendary Banteay Srei Village plantation, grilled tuna fillet, shredded carrot, bell pepper and crunchy shallots drizzled with a zesty Khmer dressing and sprinkled with roasted peanuts.

 Swap tuna for homemade bean curd tofu for a vegan option

Fresh Prawn Spring Rolls USD 13.00

Bright and colourful Vietnamese spring rolls are reimagined with local river prawn in this healthy recipe featuring carrot, lettuce, cucumber, bean sprouts and fragrant herbs wrapped in thin rice paper and served with a sweet and sour dip.

 Swap prawns for homemade bean curd tofu for a vegan option

Indian Aloo Paratha USD 7.00

Buttery layered flatbread filled with a delicious spiced potato mixture.

Western-Style Appetisers

Rosebud Salmon and Avocado Salad USD 22.00

Smoked salmon on a bed of creamy avocado grown in the fertile red soil of the hilly Mondulkiri province, paired with crisp garden salad, cherry tomato, olive, colourful kelp caviar, and guacamole sauce on the side.

 Swap salmon for homemade bean curd tofu for a vegan option

Niçoise Summer Salad USD 20.00

A classic French salad with grilled sesame-coated tuna, eggs, boiled potatoes, green beans, cherry tomatoes, shallots, carrots and crisp salad greens, drizzled with a honey mustard dressing.

Chef's Organic Salad USD 20.00

A colourful medley of crunchy green beans, boiled potatoes, cherry tomatoes, shallots and carrot tossed with a honey mustard dressing. Topped with grilled prawns, smoked cheddar and poached eggs from Eggcellent's happy cage-free hens.

Caesar Salad USD 18.00

A time-tested combination of crispy romaine lettuce, grilled free-range chicken, poached egg, bacon, parmesan and croutons, paired with a satisfyingly creamy dressing.

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Chef's Healthy Corner

 **Creamy Avocado Salad with Duck Eggs USD 12.00**
A nutritious dish of leafy garden greens, cherry tomatoes, avocado slices and silky duck eggs, drizzled with a tangy and aromatic olive oil and lime sauce.

 *Replace eggs with fried tofu bites for a vegan option*


 **Four Seasons Grilled Chicken Breast USD 15.00**
Herb-marinated grilled chicken breast served with poached broccoli, cauliflower, carrot, fluffy boiled potatoes and a sour mint sauce.


 **Chicken Leg with Guacamole USD 15.00**
Poached chicken leg with soft-boiled eggs and avocado, sprinkled with crunchy olive seeds and crispy shallots, and served with a rich guacamole sauce made with Mondulkiri avocados.


  **Grilled Vegetable Medley with Pesto USD 12.00**
Smoky char-grilled eggplant, zucchini, onion, bell pepper, mushrooms, tomato, and carrot tossed in a fragrant and nutty pesto sauce.


Signature Curries

 **Anantara Yellow Chicken Curry USD 22.00**
A succulent chicken leg in a coconut-based root vegetable gravy with red curry spices and fresh herbs. Served with fragrant steamed jasmine rice.

 **Duck Breast and Fruit Curry USD 24.00**
A tantalising combination of roasted duck breast, slow-cooked in a red curry sauce with pineapple, grapes, green apple, ginger and garlic cloves, served with steamed jasmine rice.

 **Cambodian Seafood Amok USD 30.00**
A beloved local dish of fish, prawns and squid simmered in a rich coconut curry sauce with egg, lemongrass, galangal, turmeric, mushrooms, and kaffir lime and noni leaves. Served with fresh coconut water and steamed rice.

 **Indian Chicken Curry USD 22.00**
Free-range chicken slow-cooked in a rich gravy with a blend of Indian spices, and served with steamed fair-trade jasmine rice.

 *Replace chicken with tofu and straw mushrooms for a vegan option.*

 **Chickpea Masala USD 15.00**
This hearty dish of chickpeas cooked in a spicy tomato gravy with Indian spices is an excellent vegan and gluten-free option.

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European Soups

🍷 Cream of Wild Mushrooms USD 15.00

A hearty fusion of sautéed mushrooms and herbs blended with onion, celery, leek and potatoes, then stirred with cream, cheese and truffle oil for added richness.

🍷 Roasted Tomato Cream Soup USD 12.00

Vine-fresh tomatoes baked and blended with garlic, pepper, herbs and olive oil until velvety-smooth. Served with whipping cream, grated cheese and basil oil.

🌿🍷 Gazpacho USD 12.00

Cool down with a refreshing soup made with puréed spinach, green apple, avocado, onion, cucumber and bell pepper. Served cold with a touch of parsley, garlic and lime juice.

Local Soups

🍷🍷 Mekong Lobster Tom Yum USD 22.00

Chef has twisted Thai recipes to showcasing the holy trinity of Khmer cuisine – sweet, savoury and creamy notes – this exquisite soup is made with fresh lobster, tomato and mushrooms simmered in coconut milk and flavoured with galangal, shallot, lime juice, chilli, coriander and cilantro.

🌿 *Replace lobster with tofu for a vegan option*

🍷🍷 Khmer Chicken Soup with Coconut Cream USD 12.00

Soul-nourishing spicy chicken and coconut cream soup, infused with a traditional blend of local spices, chilli, morning glory, curry leaf, hot basil and sour tamarind juice.

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From the Wok

Beef Lok Lak USD 30.00

In this regional specialty made with Australian striploin, cubed beef is stir-fried with green peppercorn and crunchy green beans, and served with grilled tomato, black peppercorn sauce and steamed jasmine rice.

Seafood Coconut Curry with Kampot Pepper USD 22.00

Morning-caught seafood simmered in coconut cream with tri-colour bell pepper, fresh peppercorns, onion and scallions from our herb garden. Served with steamed jasmine rice.

Soft-Shell Crab in

Black Bean Sauce USD 23.00

A succulent crustacean braised in a spicy black bean sauce with garlic, ginger and chilli, and served with long-stem broccoli and steamed jasmine rice.

 A vegan option is available, with tofu and straw mushrooms instead of crab.

Cambodian Egg Fried Rice USD 12.00

Dive into the flavours of Cambodia with this filling wok-fried rice dish, cooked with your choice of prawns, chicken, pork or beef, and topped with a sunny side up egg. Served with a savoury Khmer dressing.


Indian Vegetable Fried Rice USD 12.00

This incredibly flavourful dish offers a satisfying combination of fluffy rice, fresh vegetables, scallions, peanuts, green chillies, and aromatic Indian spices.

Braised Mains

Kulen Mountain Pork Knuckle with Kampot Peppercorns USD 22.00

Slowly-cooked with Banteay Srey palm sugar, aromatic Kampot peppercorns, dried herbs and fresh bamboo shoots, this fall-off-the-bone braised pork dish is served with steamed jasmine rice.

 A vegan option is available, with seasoned and charred tofu in a coconut cream mushroom sauce.

Pak-Lo Braised Duck USD 22.00

Slow-cooked in a fragrant mixture of palm sugar and local herbs, our intensely-flavoured duck breast is served with bok choy and steamed jasmine rice.

Wood-Fired Pizza

Smoked Salmon Pizza USD 26.00

This perfectly-blistered pizza is topped with smoked salmon, capers, shallots, bell peppers, tomatoes, olives, and cheese.

Nicosia Pizza USD 24.00

A delightful Mediterranean pizza loaded with tuna in oil, onion, bell pepper, olives, eggs, and cheese.

Vegetarian Pizza USD 15.00

Fresh and light red pizza with sautéed sliced mushrooms, onion, bell pepper, olives, cheese, and wild rocket.

 All pizzas are also available without cheese.


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Pasta and Noodles

 **Linguine Peperoncino with Crab Meat USD 18.00**
Fresh pasta topped with crab meat and dressed with spicy olive oil infused with coriander, red paprika, garlic, parmesan cheese, olives, and cherry tomatoes.

 *Gluten-free option is available.*

 **Cambodian-Style Yellow Noodles USD 13.00**
Fresh egg noodles stir-fried with julienned seasonal vegetables and your choice of pork, beef, chicken or seafood. Served with a tangy sauce and eggs from local free-range hens.

 **Siem Reap Tamarind Noodles with Prawn USD 15.00**
Home-style rice noodles stir-fried with seasonal vegetables in a sweet and sour tamarind sauce to offset the richness of tiger prawns. The dish is wrapped in a thin and crispy Khmer crêpe, made from rice flour and coconut milk.

Burgers and Sandwiches

All burgers and sandwiches are served with your choice of French fries or sweet potato fries, and a mixed garden salad.

 **Double Walnut Burger USD 35.00**
A juicy burger made with a tender angus beef patty, pan-grilled ham, and melted cheddar cheese, all sandwiched between two walnut burger buns. The burger is dressed with lettuce, tomato, onion, and gherkin relish, and topped with a fried egg for extra richness.

 **Club Sandwich USD 18.00**
Melted cheddar cheese, crispy bacon, tomato, lettuce, onion, grilled chicken breast, and fried eggs sandwiched between toasted wholemeal bread.

Grilled Ham and Cheese Sandwich USD 18.00
Warm up with this grilled ham and cheese sandwich toasted in wholemeal bread.

  **Bruschetta Panini USD 18.00**
A crunchy panini sandwich with creamy pesto mayonnaise topped with fresh tomato, rocket salad, cheese and onion.

 *Gluten-free options are available for all burgers and sandwiches.*

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Surf and Turf

Please select two side dishes and two sauces to accompany your dish, from our range of delectable options.

Grilled New Zealand Lamb Chops USD 42.00

Savour the tender lamb chops, grilled to your liking and seasoned with herbs and spices.

Pan-Seared Sea Bass Fillet USD 30.00

A succulent sea bass fillet pan-seared with cold-pressed olive oil.

Seared Herb-Crusted Salmon USD 42.00

Imported salmon coated with a blend of herbs and spices and seared to perfection.

Roasted Duck Breast USD 30.00

Skin-on duck breast stuffed with garlic and a fresh rosemary sprig, pan-seared and then roasted until crispy on the outside.

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

HOMEMADE SAUCES

Tamarind Reduction
Teriyaki
Creamy Saffron
Wild Mushroom
Wild Mushroom and Truffle
Shallot and Garlic Confit
Rosemary and Red Wine
Béarnaise
Whole Grain Mustard Sauce

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Desserts

Steamed Chak Chan Cake USD 11.00

A local favourite, this delectable layered rice cake is served with rich coconut cream.

Chocolate Brownie USD 12.00

Fudgy and chewy, our classic brownie is paired with a scoop of vanilla ice cream and a generous amount of chocolate ganache, and garnished with crispy walnut and avocado.

 *Ask for a vegan brownie with sa-voury cashew cream.*

Coconut Panna Cotta USD 12.00

A local take on the classic Italian custard, served with a refreshing watermelon sorbet, crunchy coconut crumble, and a variety of seasonal fresh fruits.

Gelato Selection USD 4.00/scoop

Choose from vanilla, chocolate, coconut, strawberry and crispy walnut

Sorbet Selection USD 4.00/scoop

Choose from lime, mango, passion fruit and soursop

Fruit Platter USD 9.00

Orchard-fresh seasonal selection

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Dinner Menu





Anantara Signature Appetisers

Banteay Srey Green Mango and Tuna Salad USD 20.00

Heirloom mango from the legendary Banteay Srei Village plantation is the star of this refreshing dish made with grilled tuna fillet, shredded carrot, bell pepper and crunchy shallots drizzled with a zesty Khmer dressing, and sprinkled with roasted peanuts.

 *Swap tuna for homemade bean curd tofu for a vegan option*

Bok Lahong Green Papaya and Salmon Salad USD 22.00

A delectable twist on a classic pounded green papaya salad, this fragrant dish is made with fresh salmon and seasonal vegetables from local farms, all tossed with a spicy Khmer shrimp paste dressing, and topped with roasted peanuts for a crunchy and nutty finish.

Fresh River Prawn Spring Rolls USD 13.00

Bright and colourful Traditional Siem Reap vegetable roll are reimagined with local river prawn in this healthy recipe featuring carrot, lettuce, cucumber, bean sprouts and fragrant herbs wrapped in thin rice paper, and served with a sweet and sour dip.

 *Swap prawns for homemade bean curd tofu for a vegan option*

Stung Treng Pork Belly USD 15.00

Sliced pork belly, marinated and grilled to perfection with traditional Khmer spices showcases the impeccable methods of the Kulen Mountain farmers who raise their pigs on fresh spring water and natural feed. Served with crunchy seasonal vegetables.

Enhance your meal with a bottle of organic Pinot Grigio from Sicily.


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Western-Style Appetisers

 **Rosebud Salmon and Avocado Salad USD 22.00**
Smoked salmon on a bed of creamy avocado grown in the fertile red soil of the hilly Mondulkiri province, served with crisp garden salad, cherry tomatoes, olive seeds, colourful kelp caviar, and guacamole sauce on the side.

 *Swap salmon for homemade bean curd tofu for a vegan option*

 **Anantara Chef Salad USD 25.00**
A colourful medley of crunchy green beans, boiled potatoes, cherry tomatoes, shallots and carrot tossed with a honey mustard dressing. Protein comes in the form of grilled prawns, smoked cheddar, Parma ham slice and poached eggs from Eggcellent's happy cage-free hens.

 **Baked Lobster and Seared Foie Gras in Grand Marnier Sauce USD 30.00**
In this decadent dish inspired by the fusion of Cambodian and French cuisines, baked fresh-water lobster from the province of Takeo is served with a side of pan-seared foie gras topped with rocket and diced ripe mango. Enjoy it with signature Grand Marnier sauce.

 **Signature Norwegian Seafood Ceviche USD 25.00**
Delectable morsels of poached lobster, fresh salmon, tuna and scallops are marinated in a spicy lime dressing and served on a bed of rocket and jalapeño.

This haute cuisine entrée pairs well with a glass of Champagne.

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Chef's Healthy Corner

Duck Eggs and Avocado USD 12.00

A nutritious dish of leafy garden greens, juicy cherry tomatoes, avocado slices and silky duck eggs, drizzled with a tangy and aromatic olive oil and lime slice.

🌿 *Replace eggs with fried tofu bites for a vegan option*

Four Seasons Grilled Chicken Breast USD 15.00

Grilled cage-free chicken breast accompanied by a crunchy medley of poached broccoli, cauliflower and carrot. Served with fluffy boiled potatoes and a sour mint sauce, this dish is a hearty and flavourful treat for any season.

Chicken Leg with Guacamole USD 15.00

Poached leg of a cage-free chicken with soft boiled eggs and avocado, sprinkled with crunchy olive seeds and shallots, and served with guacamole made with premium Mondulkiri avocados.

🌿🍷 Grilled Vegetable Medley with Pesto USD 12.00

Smoky char-grilled eggplant, zucchini, onion, bell pepper, mushrooms, tomatoes and carrot, all tossed in a fragrant and nutty pesto sauce.

European Soups

Lobster Bisque USD 18.00

A velvety puree made with fresh lobster meat and seasoned with local spices from our herb garden for a hint of exotic flavour.

Seafood Bouillabaisse USD 18.00

Enjoy a taste of France with a soul-warming Provençal dish made with two kinds of local fish and seafood, simmered in a fragrant broth with garden herbs and spices.

🍷🌿 Gazpacho USD 12.00

Cool down with a refreshing soup made with puréed spinach, green apple, avocado, onion, cucumber and capsicum. Served cold with a touch of parsley, garlic and lime juice.

Siem Reap Soups

🍲 Soup Kou

(Wat Damnak Beef Soup) USD 15.00

Transporting you to the heart of Wat Damnak Village, this clear soup with galangal, lemongrass, and kaffir lime leaf is infused with the flavours of Cambodia. Rice noodles, diced papaya, meatballs and beef tenderloin from local grass-fed cattle make it a filling and satisfying meal.

🍲 Somlor Proher Soup USD 12.00

This golden-hued soup with smoked Mekong river fish and turmeric is considered a delicacy in Cambodia. Garden herbs, seasonal vegetables and tender bamboo shoots provide a crunchy texture.

🌿 *Replace fish with tofu for a vegan option.*


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Signature Curries

 **Seafood Green Curry USD 22.00**
Grilled prawns, squid and sea bass simmered in a fiery green curry paste with creamy coconut milk and seasonal vegetables, served with steamed fair-trade jasmine rice.


 **Saraman Lamb Rack Curry USD 30.00**
The richest and most intricate among all Cambodian curries, this special occasion dish of slow-cooked lamb is enriched with a comprehensive blend of spices, coconut milk, peanuts, and served with green vegetables and fluffy jasmine rice.


Indian Chicken Curry USD 22.00
Free-range chicken simmered in a rich gravy with a blend of Indian spices, and served with steamed fair-trade jasmine rice.


 **Indian White Vegetable Curry USD 15.00**
Vegetable korma, a traditional Indian curry cooked with cashews and coconut milk, is delicately seasoned with cardamom, cinnamon, cloves and nutmeg, and served with steamed jasmine rice.


Our Wine Guru recommends New World chardonnay as the perfect pairing for curries.

From the Wok

 **Signature Mekong Lobster with Vermicelli USD 22.00**
Oven-baked lobster served on a bed of wok-fried vermicelli noodles, capsicum, green peppercorns, onion, scallions, mushrooms and bacon. A hint of tangy sauce, sliced eggs and roasted sesame round off the dish nicely.

 **Three-Way Tamarind Scallops USD 30.00**
Inspired by an old family recipe, this light sweet and sour dish is cooked with capsicum and sweet basil and served with steamed jasmine rice for a complete and balanced meal.

 *Ask your waiter for a vegan option with bean curd tofu and vegan dressing*

 **Signature Seabass Anantara USD 20.00**
A succulent sea bass fillet, pan-seared to perfection and drizzled with our chef's signature sauce – a creamy blend of coconut and exotic spices. This dish is accompanied with seasonal vegetables and fragrant steamed jasmine rice.

 **Cambodian Egg Fried Rice USD 12.00**
Dive into the flavours of Cambodia with this filling wok-fried dish cooked with your choice of prawns, chicken, pork or beef. The rice is tossed with fresh herbs, garlic and soy sauce, with a sunny side up egg added for extra richness.

 **Indian Vegetable Fried Rice USD 12.00**
In this colourful dish, fluffy fair-trade rice, fresh vegetables, scallions, peanuts, and green chillies are seasoned with aromatic Indian spices, such as cumin, turmeric, and garam masala.

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Braised Mains

Siem Reap Beef Shank USD 30.00

Treat yourself to a tender beef shank, braised for hours in a rich and spicy sauce made with red chilli, local spices, and palm sugar, giving it a complex and balanced flavour. Enjoy this Siem Reap specialty with either steamed jasmine rice or a crispy baguette.

Beef Stroganoff USD 22.00

A classic dish of Australian beef slow-cooked with mushrooms and garden-fresh herbs in a rich sauce, and served with a creamy risotto cooked with Parmesan cheese.

To complete this dish, we recommend pairing it with one of our fine vintages from France.

Pasta and Noodles

Trieste-Style Pasta with Pesto Sauce USD 15.00

Choose between linguine or spaghetti, cooked al dente and tossed with cured speck ham, onion, and garlic, all coated with pesto sauce with a runny egg yolk on top. Enjoy it with our homemade garlic bread on the side.

Baked Seafood Penne USD 20.00

Baked until golden, this comforting pasta dish made with local seafood and fresh tomato sauce is topped with melted mozzarella cheese and served hot from the oven.

Siem Reap Tamarind Noodles with Prawn USD 15.00

A local specialty of artisanal rice noodles stir-fried with vegetables in a sweet and sour tamarind sauce that offsets the richness of tiger prawns perfectly. The dish is wrapped in a thin and crispy Khmer crêpe, made from rice flour.

 *Gluten-free pasta is available.*

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Wood-Fired Pizza

Smoked Salmon Pizza USD 26.00

This perfectly-blistered pizza is topped with smoked salmon, capers, shallots, bell pepper, tomatoes, olives and cheese.

Marinara Pizza USD 24.00

A perfect choice for seafood lovers, this time-tested combination of seafood, onion, capsicum and olives comes with a creamy layer of mozzarella on top.

🍷 Margherita Pizza USD 15.00

Simple and elegant, this classic pizza with tomato slices, fresh basil leaves and mozzarella cheese hits all the right notes.

🌱 *A vegan option is available without cheese.*

Burgers and Sandwiches

All burgers and sandwiches are served with your choice of French fries or sweet potato fries, and a mixed garden salad.

🍷 Chef's Beef Burger USD 30.00

A homemade burger bun and a juicy angus beef patty dressed with crisp lettuce, ripe tomato, sweet onion and gherkin relish, and topped with pan-grilled bacon and melted cheddar.

Chicken Burger USD 18.00

A winning combination of homemade burger bun and a grilled chicken patty with leafy lettuce, tomato, onion and gherkin relish, finished with a fried egg and melted cheddar on top.

🍷 Italian Sub Sandwich USD 18.00

Oven-hot herb hoagie roll stuffed with cooked ham, pepperoni, roasted beef, tomato, lettuce, onion and mixed shredded cheese.

Ask your waiter for a selection of local beers to accompany your meal.

🌱 *Gluten-free options are available.*

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Surf and Turf

Please select two side dishes and two sauces to accompany your dish, from our range of delectable options.

Grilled New Zealand Lamb Chops USD 42.00

Savour the tender lamb chops, grilled to your liking and seasoned with herbs and spices.

Prime Rib-Eye Steak USD 50.00

Enjoy the buttery taste and marbled texture of the flavourful rib-eye steak, cooked to your preference after being marinated with garlic and rosemary.

Black Angus Beef Tenderloin USD 55.00

A tender and lean beef tenderloin, seared to perfection and seasoned with salt and pepper.

Grilled Kobe Beef USD 99.00

This exquisite Kobe beef sourced from Japan and seasoned with soy sauce and butter is the ultimate steakhouse indulgence.

Baked King Lobster USD 90.00

Our baked Atlantic Ocean king lobster, split in half and basted with garlic and parsley butter, is large enough to be shared.

Enjoy your dish with Old World wines from Europe's leading vineyards.

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
Wild Mushroom
Wild Mushroom and Truffle
Shallot and Garlic Confit
Rosemary and Red Wine
Béarnaise
Whole Grain Mustard Sauce
Kampot Peppercorn Sauce

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The Chi Digestive

Khmer Liqueur Coffee USD 9.00

Our take on the classic Irish coffee, this energy-boosting drink skilfully blends pandan syrup, coconut milk, local coffee and rice liquor for a warming and memorable finish.

GG & TT USD 9.00

End your meal with a herbal alternative to the traditional G&T, an exotic combination of local gin, green tea and tonic water infused with lemongrass to aid digestion.

Café Creole USD 9.00

Originating from the Creole cuisine, this fiery concoction features coffee flavoured with orange peel, spices and a shot of dark rum to promote sleep.

Cambodian Desserts

Steamed Chak Chan Cake USD 11.00

A local favourite, this delectable layered rice cake is served with rich coconut cream.

Sticky Rice Ball USD 11.00

Glutinous rice, mung beans and sesame seeds rolled into bite-sized golden balls and served in a sweet coconut-ginger sauce.

Banana Tapioca Pudding USD 11.00

A classic Khmer dessert of ripe banana cooked with tapioca, sago and coconut in a sugar syrup.

Golden Sesame Ball USD 11.00

A crispy local dessert made of glutinous rice flour filled with sesame seeds and mung beans.

Western Desserts

Chocolate Fondant Cake USD 12.00

A rich chocolate cake with cloud-like meringue and cinnamon crumble, crowned with a layer of edible gold leaf and served with a scoop of vanilla ice cream and pine nut caramel sauce.

Chocolate Brownie USD 12.00

Fudgy and chewy, our classic brownie is paired with a scoop of vanilla ice cream and a generous amount of chocolate ganache, and garnished with crispy walnut and avocado.

 *Ask your waiter for a plant-based option.*

Strawberry Trifle USD 12.00

This delicious dessert consists of layers of strawberry purée, cream cheese and meringue, topped with crunchy chocolate crumble and strawberry coulis.

Signature Baked Alaska USD 15.00

A show-stealing dome of fluffy meringue is drizzled with Grand Marnier liquor and torched at the table to create a golden crust over layers of coconut ice cream and Banteay Srey mango.

Gelato Selection USD 4.00/scoop

Vanilla, chocolate, coconut, strawberry, crispy walnut

Sorbet Selection USD 4.00/scoop

Lime, mango, passionfruit, soursop

Fruit Platter USD 9.00

Seasonal selection

If you are allergic to certain food, please inform us.

 Vegetarian  Spicy  Signature dish  Pork free  Vegan  Contains nut  Gluten free

All Prices are inclusive of service charge and government tax.

Vegetarian Menu



ANANTARA

ANGKOR RESORT

VEGETARIAN & VEGAN MENU



APPETISERS

- 🌱🌶️🌱 **Green Papaya Salad with Grilled Tofu 10.00**
Siem Reap green papaya mixed with carrots, bell pepper, cherry tomato, local herbs and roasted peanuts tossed in a sweet chili lime dressing.
- 🌱🌶️🌱 **Pomelo Salad with Dry Coconut 10.00**
Pomelo from the famous Battambang province mixed with cherry tomato, toasted peanuts, carrot, bell pepper, local herbs drizzled with sweet chili lime dressing.
- 🌱 **Organic Salad with Honey Dressing 10.00**
Fresh Khmer seasonal mixed vegetables and organic garden green lettuce served with a honey mustard dressing.
🌱 Vegan option without honey
- 🌱🌶️🌱 **Hummus & Crudite 10.00**
Hummus is a smooth, creamy dip made from mashed chickpeas mixed with tahini (a paste made from sesame seeds), olive oil, lemon juice, and garlic. Served with vegetables crudité, olives and pita bread .

SANDWICHES

- 🌱 **Potato Sandwich 8.00**
Boiled potato mixed with fresh tomatoes, tartare sauce and cheddar cheese. Served with French fries.
🌱 Vegan option without tartare sauce and cheddar cheese
- 🌱 **Grilled Tomato & Cheese Sandwich 8.00**
Grilled white or brown bread with cheddar cheese and tomatoes slices. Served with French fries.
🌱 Vegan option with tofu & tomato

SOUPS

- 🌱🌶️ **Roasted Pumpkin Soup 8.00**
Puree of roasted pumpkin well balancing with lemongrass, Fried garlic and swirl of coconut cream.
- 🌱 **French Onion Soup 10.00**
Sautéed and caramelized onion, garlic, vegetable stock, rosemary, tomato paste top with croutons and Mozzarella cheese.
🌱 Vegan option without cheese
- 🌱🌶️ **Asian Bouillbaisse Soup 8.00**
Asian style soup with a vegetables broth with flavor of tamarind juice, farfalle topped with sweet basil.

FRIED RICE & PASTA

- 🌱🌶️🌱 **Khmer Vegetarian Fried Rice 10.00**
Jasmine rice from Battambang province mixed with seasonal vegetables and red chili.

- 🌱🌶️🌱🌱 **Bee Hoon Noodle With Vegetable 10.00**
Fried rice-noodles with mixed julienne of vegetables and spices such as chili powder, coriander powder, turmeric and garnished with fresh coriander.

- 🌱🌱 **Pesto Pasta 10.00**
Section of pasta (spaghetti, linguine, Penne, farfalle) with a pesto sauce and Cream.

🌱 Vegan option with coconut cream

CURRIES

- 🌱🌶️🌱 **Vegetable and Tofu Curry 10.00**
Traditional Cambodian yellow curry made with mixed vegetables. Served with steamed jasmine rice.
- 🌱🌶️ **Potato and Eggplant Curry 10.00**
Khmer mixed vegetables simmered in a fiery green curry paste and creamy coconut milk. Served with steamed jasmine rice.

INDIAN DISHES

- 🌱🌶️🌱 **Puri Bhaji 10.00**
(Deep fried bread with potato curry)
A type of deep-fried bread made from whole wheat flour. It's puffed up during frying and has a soft, airy interior with a slightly crispy exterior. Served with a Indian potato curry.
- 🌱🌶️🌱🌱 **Poha (fried soft flattened rice) 10.00**
Fluffy flattened rice fried with aromatic herbs and spices.
- 🌱🌶️🌱 **Aloo Paratha 7.00**
Buttery layered flatbread filled with a delicious spiced potato mixture.

🌱 Vegan option without butter

- 🌱🌶️🌱 **Vermicelli Upma 10.00**
Fresh vermicelli made with semolina flour and cooked with vegetables, spices and herbs.
- 🌱🌶️🌱 **Vegetable Curry 10.00**
A delightful medley of seasonal vegetables simmered in a rich and aromatic blend of spices. Our vegetable curry features tender chunks of potatoes, carrots, peas, and bell peppers, all enveloped in a creamy milk sauce with hints of cumin, coriander, and turmeric.

🌱 Vegan option without butter & cream

- 🌱🌶️🌱🌱 **Indian Vegetable Fried Rice 10.00**
A tantalizing twist on a classic dish, our Indian Fried Rice is a vibrant and flavorful fusion that combines the heartiness of rice with aromatic Indian spices.

- 🌱🌶️🌱 **Chickpea Masala 10.00**
This hearty dish of chickpeas cooked in a spicy tomato gravy with Indian spices is an excellent vegan and gluten-free option. Served with steamed basmati rice.

🌱 Vegetarian 🌶️ Spicy 🌱 Vegan 🌱 Contains nut

Prices in USD and are inclusive of service charge and government tax.



Indian Menu



✔ 🍴 🌿 PANIPURI 7.00

India's most popular street food Pani Puri is very famous today in the country and abroad. Potato, onion, corn, also Bhujia (Contains wheat) and Indian Spices Green chili and fresh coriander. Served with 3 Sauces – Tamarind, Coconut Yoghurt and Mint sauce.

🌿 *Vegan option will coconut replace.*

✔ 🍴 🌿 ALOO PARATHA 7.00

Buttery layered flatbread filled with a delicious spiced potato mixture

✔ 🍴 🌿 PURI BHAJI

(Deep fried bread with potato curry) 10.00

A type of deep-fried bread made from whole wheat flour. Has a soft, airy interior with a slightly crispy exterior. Served with an Indian potato curry.

✔ 🍴 🌿 POHA (fried soft flattened rice) 10.00

Fluffy flattened rice fried with aromatic herbs and spices.

✔ 🍴 🌿 VERMICELLI UPMA 10.00

Fresh vermicelli made with semolina flour and cooked with vegetables, spices and herbs.

✔ 🍴 🌿 VEGETABLE UTTAPAM (Rice pancake) 10.00

Uttapam is a popular South Indian dish that combines the goodness of a pancake with a burst of flavors from various vegetables, spices and garnished with fresh Coriander. Served with – Coconut Chutney, Sambar and Tomato Chutney.

✔ 🍴 🌿 IDLI SAMBAR (Steamed rice cake) 10.00

Idli is a type of steamed rice cake that is a staple in South Indian cuisine. It is traditionally enjoyed for breakfast or as a light meal and is celebrated for its light, fluffy texture and mild flavor.

Served with – Coconut Chutney, Sambar and Tomato Chutney.

🍴 BEETROOT PURI 10.00

Fried bread made with whole wheat flour, puffed to a lightly crisp golden-brown perfection and enriched with beetroot. Served with Indian Potato curry.

🍴 CHICKEN SAMOSA 10.00

A popular and savory snack that originated in South Asia and are enjoyed in many parts of the world. They consist of a spiced chicken filling encased in a crispy, golden-brown pastry shell. Served with – Tomato Ketchup and Mint sauce.

✔ 🍴 🌿 INDIAN FRIED NOODLE WITH CHICKEN 12.00

Fried yellow noodles with chicken, mixed Julianne vegetable, Indian Spices and fresh coriander leaf.

🍴 INDIAN CHICKEN FRIED RICE 13.00

Indian Chicken Fried Rice is a flavorful twist on traditional fried rice, incorporating spices and ingredients commonly used in Indian cuisine and topped with peanuts.

🍴 MUGHLAI CHICKEN KORMA 20.00

Chicken Korma is a rich and flavorful dish from Indian cuisine, known for its creamy texture and aromatic spices. Tender chicken cooked in a sauce made from yogurt, cream, and a blend of spices. Served with basmati rice, papadum and salad.

🍴 SOUTH INDIAN FISH CURRY 20.00

South Indian fish curry is a vibrant and flavorful dish that highlights the region's love for seafood and bold spices. This curry is known for its tangy, spicy, and aromatic qualities. Served with Basmati Rice, Papadum and Salad.

🍴 CHICKEN CURRY 20.00

Chicken curry is a savory stew made from chicken pieces simmered in a spiced sauce. The sauce is creamy, tomato-based. Served with basmati rice, papadum and salad.

🍴 CHICKEN BIRYANI 20.00

A beloved and aromatic dish known for its rich flavors and vibrant colors. chicken biryani combines marinated chicken with fragrant basmati rice, spices, and often a variety of additional ingredients. The result is a hearty, flavorful dish that's both comforting and celebratory. Served with Raita.

🍴 LAMB CURRY 30.00

A savory and aromatic dish that features tender lamb cooked in a richly spiced sauce. Served with Basmati Rice, Papadum and salad.

✔ Vegetarian 🍴 Spicy 🌿 Vegan 🍷 Contains nut

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