



ANANTARA

ANGKOR RESORT



SET MENU



# Khmer Set Menu

## Appetiser

### Battambang Longan Salad

A revived traditional recipe, this heritage salad combines local prawns, pearly longan and toasted coconut with mint and basil from our Herbs garden

## Main Course

### Wok-Fried Beef Tenderloin

Ribbons of tender local beef wok-fried to a juicy perfection, served with steamed jasmine rice and bok choy sautéed in oyster sauce

## Dessert

### Seasonal Fruit Platter

Local fruits sliced for your enjoyment



## **Khmer Set Menu**

### **Appetiser**

#### **Barfish Vegetable Salad**

Lightly-seared barfish, shredded mint leaves, onion, red bell pepper and cucumber dressed with a light Khmer sauce

### **Main Course**

#### **Free-Range Lemongrass Chicken**

Chicken raised on a pasture marinated with lemongrass, deep-fried, sprinkled with roasted peanuts, chilli and spicy holy basil served with sesame jasmine rice and braised bean curd in sweet and sour sauce

### **Dessert**

#### **Sweet Potato Delight**

Sweet potato from the banks of Mekong River simmered in coconut milk with palm sugar, and served with homemade mango sorbet



# Khmer Set Menu

## Appetiser

### Crispy Pork Belly Salad

Tender Kulen Mountain pork marinated with aromatic Cambodian herbs and tossed with mint and coriander

## Main Course

### Signature Fish Amok

Fresh-water fish cooked in coconut cream with mushrooms, seasonal vegetables and fermented fish paste, served with steamed jasmine rice and soy-dressed Chinese cabbage

## Dessert

### Banana and Sago Pudding

Ripe banana, longan and tapioca pearls cooked in coconut cream with palm sugar, served with Battambang coconut ice cream



## **Khmer Set Menu**

### **Appetiser**

#### **Khmer Beef Salad**

Ribbons of tender local beef marinated with Cambodian herbs and wok-tossed with bean sprouts, served with crunchy peanuts and a drizzle of chilli dressing

### **Main Course**

#### **Sweet and Sour Barfish**

Fresh-water fish fillet slow-cooked in a tangy mix of local pineapple, onion, bell pepper, tomatoes, cucumber and scallions, all served with steamed jasmine rice and prawn crackers

### **Dessert**

#### **Steamed Banana Cake**

Soft banana loaf made with creamy coconut milk and the finest rice flour, served with mango sorbet



## **Khmer Set Menu**

### **Appetiser**

#### **Crispy Calamari Salad**

Deep-fried calamari and Asian coleslaw dressed with a fiery chilli dressing

### **Main Course**

#### **Red Chicken Curry**

Free-range chicken cooked in a mixture of red curry paste and coconut milk with potato, carrot and onion. Served with steamed jasmine rice and seasonal vegetables

### **Dessert**

#### **Baked Cassava Cake**

Starchy rural dessert of grated cassava, eggs, milk and sugar, served with a coconut sorbet



# Khmer Set Menu

## Appetiser

### Banana Blossom Salad

Shredded chicken breast mixed with local herbs, peanuts and tender banana blossoms, flavoured with Khmer dressing

## Main Course

### Stir-Fried Seafood

Seafood wok-tossed with Kampot peppercorns, bell pepper and onion, served with steamed jasmine rice and sautéed cauliflower

## Dessert

### Green Beans in Coconut Milk

Sweet mung beans simmered in coconut milk, accompanied with fresh seasonal fruits



# Khmer Set Menu

## Appetiser

### Fish Noodle Salad

Crispy vermicelli noodles, shredded mint leaves, and fried river fish drizzled with lime-chilli dressing

## Main Course

### Char-Grilled Eggplant with Minced Pork

Smoky eggplant topped with Kulen Mountain ground pork, soya beans, bok choy and fresh coriander, served with steamed jasmine rice and braised broccoli

## Dessert

### Khmer Café Gourmand

Mixed Khmer pastries and mango sorbet





## Western Set Menu

### Appetiser

#### Grass-Fed Beef Carpaccio

Slivers of raw local beef tenderloin drizzled with balsamic glaze, and topped with dressed salad greens and parmesan shavings

### Main Course

#### Oven-Roasted Stuffed Chicken Breast

Spinach-filled breast of a free-range chicken, served with broccoli purée, seasonal sautéed vegetables, and creamy mushroom sauce

### Dessert

#### Classic Baked Brownie

Rich and fudgy chocolate square served with vanilla ice cream and passion fruit sauce



## Western Set Menu

### Appetiser

#### Hawaiian Chicken Cocktail

Morsels of grilled chicken tossed with pineapple chunks, chilli, and coriander, served with tangy cocktail sauce on the side

### Main Course

#### Pan-Seared Pork Tenderloin

Grass-fed Kulen Mountain pork slow-cooked on a low heat, served with broccoli purée, sautéed vegetables, and a creamy mushroom sauce

### Dessert

#### Siem Reap Banana Cake

Oven-hot cake with sweet bananas, rice flour and palm sugar, topped with vanilla ice cream and passion fruit sauce



## Western Set Menu

### Appetiser

#### Anantara Chef's Salad

Garden-fresh salad greens tossed with onion, carrot and cherry tomatoes, topped with poached eggs and shredded cheese, and served with light dressing on the side

### Main Course

#### Pan-Seared Yellow Bass Fillet

Quickly seared then slow-cooked fish fillet, served with broccolini and potato purée, and creamy mushroom sauce on the side

### Dessert

#### Classic Cheesecake

Rich baked cheesecake with a buttery Graham cracker crust, served with a spiced berry coulis



## Western Set Menu

### Appetiser

#### Classic Chicken Caesar Salad

Free-range grilled chicken on a bed of dressed lettuce, garnished with crispy bacon, parmesan shavings and homemade garlic bread

### Main Course

#### Char-Grilled Beef Tenderloin

Premium Australian tenderloin grilled over aromatic wood embers, served with mashed potatoes, buttered green vegetables, and peppercorn sauce on the side

### Dessert

#### Deep-Fried Vanilla Ice Cream

A fusion of hot and cold, our crispy battered vanilla ice cream is paired with tangy fruit confit and berry sauce



## Western Set Menu

### Appetiser

#### Classic Niçoise Salad

A French Riviera favourite made with garden-fresh carrots, green beans, potato, onion, bell pepper, tuna, and eggs, dressed with a zippy mustard dressing

### Main Course

#### Roasted Chicken Leg

Juicy oven-roasted free-range chicken served with mashed potatoes, buttered garden-fresh vegetables, and tamarind reduction on the side

### Dessert

#### Sliced Seasonal Fruits

The freshest flavours of the season



## Western Set Menu

### Appetiser

#### Tomato and Mozzarella Salad

Ripe tomatoes layered with mozzarella and tomato salsa, drizzled with balsamic dressing, and served with poached eggs

### Main Course

#### Roasted Duck

Local duck slow-roasted until tender, served with mashed potato, buttered green vegetables, mung beans and chilli sauce

### Dessert

#### Mango Mousse

Banteay Srei mango blended with coconut cream, and served with fresh fruit and homemade mango sorbet



## Western Set Menu

### Appetiser

#### Greek Salad

Cubes of tangy feta tossed with onion, bell peppers, cucumber, tomato, olives and shallots, with French dressing on the side

### Main Course

#### BBQ Pork Ribs

Fall-off-the-bone pork ribs slow-cooked for three hours, served with mashed potato, buttered seasonal vegetables and classic BBQ sauce

### Dessert

#### Classic Carrot Cake

Perfectly spiced British carrot cake topped with a rich cream frosting, served warm with a cold custard