





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.