




## ANANTARA SIGNATURE APPETIZERS

### Banteay Srey Green Mango and Tuna Salad USD 20.00

Grilled Tuna filet on bed of shredded carrot, bell pepper, shallot, local mango and fresh local herbs. Served with Khmer lemongrass dressing and sprinkled with peanuts.


 *Vegan option available (Bean Curd tofu replace Tuna and vegan dressing)*

### Siem Reap Bok Lahong USD 22.00

Fresh Salmon with seasonal vegetables, fresh chili and Khmer shrimp paste dressing topped with peanut

### Fresh Spring Rolls Prawn USD 13.00

Grilled River Prawn, carrot, lettuce, cucumber, bean sprout, herbs served with Sweet & Sour dip.

 *Vegan option available (Bean Curd fried tofu replace prawn and vegan dressing)*

### Stung Treng Pork Belly USD 15.00


Marinated Grilled Pork belly seasoned with traditional Khmer spices and served with seasonal vegetables.

*Enhance your experience with a chilled Organic Pinot Grigio wine from Italy*

## WESTERN STYLE APPETIZERS

### Salmon Avocado Salad USD 22.00

Fresh salmon roll served with fresh garden salad, cherry tomato, olive seeds and colorful faux caviar. Guacamole sauce on the side to compliment the dish

 *Vegan option available (Bean Curd tofu to replace salmon, kelp caviar and vegan dressing)*

### Anantara Chef Salad USD 20.00

Organic garden salad with grilled prawns and poached eggs on bed of boiled potatoes, green beans, cherry tomatoes, shallot, carrot, and smoked cheddar cheese. Served with honey mustard dressing.

### Takeo Lobster & Foie Gras Fusion USD 30.00

Fresh water Lobster from the province of Takeo baked to perfection and served with a side of pan-seared foie Gras topped with rocket and diced ripe mango. Served with Grand Marnier signature sauce.

### Norwegian Seafood Ceviche USD 25.00

Diced poached Lobster, fresh salmon, tuna, scallop, rocket and jalapeno and served with a spicy lime dressing.

*Chef's western style haute cuisine entrée always up for a glass of Champagne or why not a bottle...*

 Vegetarian  Spicy  Signature dish  Pork free  Vegan  Contains nut  Gluten free

All Prices are inclusive 7% service charge and 10% government tax.



## CHEF'S HEALTHY CORNER

### Duck Eggs and Avocado USD 12.00

Cherry tomato, avocado, fresh mixed garden salad and duck eggs served with olive oil & lime sauce.

 *Vegan option available (fried tofu bites)*

### Four Season Chicken Breast USD 15.00

Grilled chicken breast, poached broccoli, cauliflower, carrot and boiled potatoes served with mint sour sauce.

### Chicken Leg with Eggs and Avocado USD 15.00

Poached chicken leg, boiled eggs served with Avocado, cherry tomatoes and olive seeds, shallot and guacamole sauce.

### Grilled Vegetable with Pesto USD 12.00

Charcoal grilled eggplant complimented with zucchini, onion, bell pepper, mushroom, tomato, carrot and enhanced with pesto.

## CLASSIC SOUP

### Lobster Bisque USD 18.00

Lobster bisque with thick cream soup that chefs purée and strain for a fine, smooth bisque. Traditional lobster with local spices and seasoned to taste.

### Seafood Bouillabaisse USD 18.00

Bouillabaisse is a classic Provençal dish from France with 2 variety local fish, seafood and fresh garden herbs to create a unique flavour.

### Gazpacho USD 12.00

Light Purée of Spinach, green apple, avocado, onion, cucumber, green bell pepper flavored with parsley, garlic and lime juice.

## SIEM REAP SOUP

### Soup Kou (Wat Damnak Beef Soup) USD 15.00

Clear soup with Galangal, lemongrass, kaffir lime leaf adding with dice Papaya, beef ball and beef tenderloin. Rice noodle added to the soup and seasoned to taste.

### Somlor Proher Soup USD 12.00

Traditional local soup with smoked Mekong river fish, turmeric, garden herbs, local seasonal vegetables and tender bamboo shoots.

 *vegan option available (Tofu instead of fish)*

## FINE SPICY CURRY

### Seafood Green Curry USD 22.00

Grilled prawn, squid and seabass cooked with the classic Thai green curry paste, seasonal vegetable and coconut milk. Served with steamed jasmine rice.

### Saraman Lamb Rack Curry USD 30.00

Slow cooked lamb rack with saraman spice, coconut milk, Peanut, seasonal root vegetables and garden herbs. Served with green vegetable and steamed jasmine rice.

### Indian Chicken Curry USD 22.00

Chicken simmered in spicy gravy with blend of aromatic Indian spices and served with steamed jasmine rice.

### Vegetable Korma (Indian White Vegetable Curry) USD 15.00

Locally sourced vegetables cooked in rich and creamy sauce with plenty of spices. Made with cashews and coconut milk and served with steamed jasmine rice.

*Accompany our spicy dishes with a chilled chardonnay from the new world wines on our wine list*

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## FROM THE WOK

### Mekong Lobster with Vermicelli USD 22.00

Oven Baked Lobster with vermicelli, trio capsicum, Green pepper corn, onion, spring onion, mushroom, Bacon, and tangy sauce topped with slice eggs and roasted sesame

### Tamarind Scallop USD 30.00

Three-way flavor tamarind reduction sauce toasted with Trio capsicum and sweet basil served with steamed jasmine rice.

 *Vegan option available (Bean Curd tofu to replace salmon, kelp caviar and vegan dressing)*

### Seabass Anantara USD 20.00

Pan-Seared Sea bass fillet served with chef's signature sauce, with coconut cream and complimented with seasonal vegetables and spices. Served with steamed jasmine rice.

### Cambodian fried Rice with selection of meat USD 12.00

Cambodian style wok fried rice with either prawns, chicken, pork or beef topped with a sunny side up eggs and served with Khmer dressing.

### Indian vegetable Fried Rice USD 12.00

Veg Fried Rice is made with a hearty mix of fresh vegetables, green onions, seasonings and spices for an incredibly flavorful fried rice dish, peanut, green chili and Indian Spices.

## BRAISED

### Siem Reap Beef Shank USD 30.00 Slowly cooked beef shank with hint of red chili, local spices and palm sugar. Served with a choice of steamed jasmine rice or baguette.

### Beef Stroganoff USD 22.00 Slow cooked Australian beef slice with mushroom and garden-fresh herbs and add Demi-glaze thickened with butter and cream. Served with a creamy risotto topped with parmesan cheese.

*Accompany our braised signature dishes with one of our fine blend from France*

## PASTA & NOODLE

### Linguine or Spaghetti Trieste USD 15.00 Cured speck ham with onion, garlic in a creamy sauce sprinkled with parmesan cheese and topped with an egg yolk. Drizzle of pesto sauce and served with homemade garlic bread on the side.


### Baked Seafood Penne with Cheese USD 20.00 Seafood medley with penne pasta baked in concassed tomato and topped with Mozzarella cheese.

### Fried Siem Reap Rice Noodle with Tamarind Sauce USD 15.00 Local rice noodle fried in tamarind sauce and seasonal local vegetables and tiger prawns. Wrapped in Khmer crêpe


 *Pasta gluten free option are available*



## PIZZA


 **Smoked Salmon Pizza USD 26.00**  
With capers, shallot, bell pepper tomato, olives and topped with cheese.

 **Marinara Pizza USD 24.00**  
With sautéed seafood, onion, capsicum, olives and mozzarella cheese.


 **Margherita Pizza USD 15.00**  
With tomato slice, fresh basil leaves and mozzarella cheese.


 *Vegan option available without cheese*

## BURGER & SANDWICH

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

 **Chicken Burger USD 18.00**  
Homemade burger bun topped with grilled chicken patty, lettuces, tomato, onion and gherkin relish. Finished with fry-egg on top and melted cheddar cheese. Served with French fries or sweet potato fries and mixed garden salad.

 **Italian sub sandwich USD 18.00**  
Herb bun with cooked ham, Pepperoni, roasted beef, tomato, lettuces, onion, mixed shredded cheese served with French fries or sweet potato fries, mixed garden salad.

 *Burgers, pizzas and sandwiches gluten free option are available*

*Our selection of local beers will surely be the best match with our juicy burgers*



## SURF OR TURF

### Grilled New Zealand Lamb Chops USD 42.00

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

### Prime Rib Eye Steak USD 50.00

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.

### Grilled Kobe Beef USD 99.00

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

### Baked King Lobster USD 90.00

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

*The best cut of meat always celebrated with bold red wine from the old world on our menu.*

## SIDE DISHES SELECTION

Steamed Jasmine Rice  
Potato Au Gratin  
Mashed Potato  
Pumpkin Purée  
French Fries  
Sweet Potato Fries  
Baby Potatoes  
Buttered Green Vegetable  
Long Broccoli  
Sautéed Mixed Vegetable  
Fresh Garden Salad  
Sautéed Mushroom  
Creamy Spinach

## HOMEMADE SAUCES TO COMPLIMENT YOUR DISH

Tamarind reduction  
Teriyaki sauce  
Saffron Creamy sauce  
Wild mushroom & Truffle sauce  
Wild Mushroom sauce  
Shallot Garlic Confit sauce  
Rosemary and Red wine sauce  
Béarnaise sauce  
Grand Mustard sauce  
Kampot Pepper sauce

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## SIEM REAP DESSERT

### Chak Chan Cake USD 11.00

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

### Sticky Rice Ball USD 11.00

Yellow beans stuffing in Sticky rice ball in coconut-sugar syrup and sesame seeds.

### Yellow Banana in Sago USD 11.00

Ripe Banana in sticky sago seed with yellow bean in coconut-sugar syrup and sesame seeds.

### Sweet Sticky Sesame Ball USD 11.00

Khmer traditional sticky rice ball with sesame seeds stuffing and yellow bean.

## CLASSIC DESSERT

### Chocolate Fondant Cake USD 12.00

Golden leaf, Vanilla ice cream, pine nut caramel, meringue, orange segment and cinnamon crumble

### Chocolate Brownie USD 12.00

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

 *Vegan option (vegan brownie with savory cashew cream to replace ice cream)*

### Strawberry Truffle USD 12.00

Strawberry purée thickened with cream cheese complimented with meringue, chocolate crumble and strawberry coulis.

### Baked Alaska USD 15.00

Served with Banteay Srey yellow mango compote, coconut ice cream, mango sorbet and Grand Marnier.

### Gelato Selection USD 4.00/scoop

Selection Ice cream flavor of Vanilla, Chocolate, Coconut, Strawberry, crispy walnut.

### Scoop of Sorbet USD 4.00/scoop

Lime, Mango, Passion, Soursop

### Fruit Platter USD 9.00/scoop

Season Selection

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