



LIGHT BITES

🌿🍷 Crispy Vegetable Spring rolls

USD 12.00

Deep fried vegetable spring rolls served with sweet chili dip

🍷🐟 Fish and Chips USD 12.00

Deep fried 0% ABV beer battered fish served with French fries and tartare sauce.

🌿 *Vegan option available (Cauliflower or Bean curd tofu to replace Fish)*

🌿🍷 French Fries USD 7.00

🌿🍷 Sweet Potatoes Fries USD 7.00

🍷🐔 Chicken nuggets USD 12.00

Boneless chicken chunks marinated in garlic, chili and herbs, coated in bread crumbs and deep fried for crispiness.

🍷🐔🍷 Crispy Chicken and Chips

USD 12.00

Whole Chicken leg marinated in chili powder, Khmer herbs paste and coconut milk.

ANANTARA SIGNATURE APPETIZERS

🍷🐟 Battambang Pomelo Salad

USD 16.00

Grilled Tiger prawns mixed with shredded carrot, bell pepper, shallot and fresh local herbs. Served with Khmer lemongrass dressing and sprinkled with peanut.

🌿 *Vegan option available (Bean Curd tofu to replace prawns and vegan dressing)*

🍷🐟 Banteay Srey Green Mango Salad

USD 20.00

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

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

🍷🐟 Fresh Prawn Spring Rolls USD 13.00

Grilled River Prawn wrapped in rice paper with fresh garden salads and herbs served with a sweet & sour dip.

🌿 *Vegan option available (Bean Curd tofu to replace prawns and vegan dressing)*

🌿🍷 Aloo Paratha USD 7.00


Aloo Paratha are popular Indian flatbreads stuffed with a delicious spiced potato mixture


🍷 Vegetarian 🌿 Spicy 🍷 Signature dish 🐷 Pork free 🌿 Vegan 🍷 Contains nut 🍷 Gluten free

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




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)*

Tuna Niçoise Salad USD 20.00
Grilled Sesame coated tuna, eggs, boiled potatoes, green beans cherry tomato, shallot, carrot, on a bed of fresh salad enhanced with honey mustard dressing.


 **Anantara Chef's 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.


 **Caesar Salad USD 18.00**
Romaine lettuce mixed with poached egg, bacon, parmesan, croutons drizzled with classic Caesar dressing and topped with grilled chicken.



CHEF'S HEALTHY CORNER

 **Duck Eggs 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 enhanced with pesto.

 Vegetarian  Spicy  Signature dish  Pork free  Vegan  Contains nut  Gluten free

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CLASSIC SOUP

✔ Wild Mushroom Creamy Soup USD 15.00

Sautéed mixed mushroom with fresh herbs, onion, celery, leek, potatoes blended and stirred with cream, cheese and drizzled with truffle oil.

✔ Roasted Tomato Basil Creamy Soup USD 12.00

Oven baked red tomato, garlic, pepper herb, olive oil, topped with whipping cream, cheese and basil oil.

🌿🍲 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

🍲 Mekong Lobster Tom Yum USD 22.00

Flavored with asian exotic herbs, Galangal, shallot, lime juice, coconut milk mixed with tomato, mushroom, dried red chili and infused with coriander and culantro.

🌿 *Vegan option available (Replace dairy product and chicken powder with tofu)*

🍲 Khmer Spice Sour Chicken Soup USD 12.00

Chicken leg infused with green khmer spice, morning glory, curry leaf topped with hot basil and flavored with tamarind juice. Enhanced with red chili and coconut cream.

✔ Vegetarian 🌿 Spicy 🍲 Signature dish 🐷 Pork free 🌿 Vegan 🥜 Contains nut 🌾 Gluten free

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FINE SPICY CURRY

Anantara Yellow Chicken Curry USD 22.00


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

Spicy and Sour Duck Curry with Fruit USD 24.00

Slow cooked roasted duck breast in red curry sauce with pineapple, fresh grapes, green apple, ginger slice, garlic cloves topped sweet basil and served with steamed jasmine rice.

Seafood Amok in tender Coconut USD 30.00

Slow cooked seafood with red amok spices and coconut cream, eggs, noni leaf and mushroom served with steamed rice and coconut water on the side.

 *Vegan option (Replace tofu and straw mushrooms without prahok)*

Indian Chicken Curry USD 22.00

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

 *Vegan option (Replace chicken with tofu and straw mushrooms)*

Chickpea Masala USD 15.00

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

FROM THE WOK

Beef Lok Lak with Pepper Elder USD 30.00

Wok-fried Australian Striploin beef cubes with green peppercorn, French beans in an Asian tangy black pepper sauce served with grilled tomato, black peppercorn sauce and steamed jasmine rice.

Chef style Seafood Green Pepper Corn USD 22.00

Seafood with trio capsicum sauce mixed with Kampot fresh pepper corn, onion, spring onion and simmered in coconut cream served with steamed jasmine rice.

Soft Shell Crab in Black Pepper Corn sauce USD 23.00

Braised soft crab in black bean sauce flavored with local spices and served with green long broccoli and steamed jasmine rice.

 *Vegan option (tofu and straw mushrooms)*

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.

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BRAISED

Pork Knuckle with Kampot Green Pepper Corn USD 22.00

Slowly cooked Pork Knuckle with Banteay Srey palm sugar, Kampot green pepper corn, dried herbs and Kulan fresh bamboo slice. Served with steamed jasmine rice.

 *Vegan option (seasoned and charred tofu fillet with coconut cream mushroom sauce)*

Pak-Lo Duck Breast USD 22.00

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

PASTA & NOODLE

Linguini Pepperoncino with Crab Meat USD 18.00

Sautéed with olive oil, Coriander, red paprika, garlic, parmesan cheese, olives and cherry tomatoes.

Fried Yellow Noodle with Choice of Meat USD 13.00

Selection of meat: pork or beef or chicken or seafood stir fried with julienne of local seasonal vegetables served with a tangy sauce and eggs.

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 omelet.


 *Pasta gluten free option are available*


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PIZZA


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


 **Nicosia Pizza USD 24.00**
With tuna in oil, onion, capsicum, olives, eggs, topped with cheese.


 **Arugula Veg Pizza USD 24.00**
With sautéed slice mushroom, onion, capsicum, olives, topped with cheese and wild rocket.

 *Vegan option available without cheese*
Burgers, pizzas and sandwiches gluten free option are available

BURGER & SANDWICH

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

 **Club Sandwich USD 18.00**
Whole meal bread layered with cheddar cheese, ham, tomato, lettuces, onion, chicken and fried eggs served with French fries or sweet potato fries and a side of mixed garden salad.

 **Grilled Ham & Cheese Sandwich USD 18.00**
Ham and cheese toasted in whole meal bread with onions, lettuce, tomato and eggs served with French fries or sweet potato fries and a side of mixed garden salad.

  **Bruschetta Panini USD 18.00**
Panini bruschetta with pesto and fresh tomato, Rocket salad mixed with cheese, onion served with French fries or sweet potato fries and mixed garden salad.


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

       *Gluten free*

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MAIN COURSE

 Grilled New Zealand Lamb Chops
USD 42.00

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

 Pan Seared Seabass Fillet
USD 30.00

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.

 Roasted Duck Breast USD 30.00

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

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

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


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DESSERTS



  **Chak Chan Cake USD 11.00**
Traditional Cambodian layered cake,
flavored with coconut and served with
coconut cream.

 **Chocolate Brownie USD 12.00**
Served with vanilla ice cream, crispy
walnut, avocado and chocolate ga-
nache.

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

 **Coconut Panna Cotta USD 12.00**
Served with watermelon sorbet,
coconut crumble and seasonal
local fresh fruits

 **Gelato Selection USD 4.00/scoop**
Selection Ice cream flavor of Vanilla,
Chocolate, Coconut, Strawberry,
crispy walnut,

  **Scoop of Sorbe**
USD 4.00/scoop
lime, mango, passion, soursop

  **Fruit Platter,**
season selection USD 9.00

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