



In-suite dining Menu



ANANTARA

ANGKOR • RESORT

LIGHT BITES

  Crispy Vegetable Spring rolls
USD 12.00
Deep fried vegetable spring rolls served with sweet chili dip


  French Fries USD 7.00
  Sweet Potatoes Fries USD 7.00

APPETIZERS


 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



 Stung Treng Pork Belly USD 15.00
Marinated Grilled Pork belly seasoned with traditional Khmer spices and served with seasonal vegetables.


 Norwegian Seafood Ceviche USD 25.00
Diced poached Lobster, fresh salmon, tuna, scallop, rocket and jalapeno and served with a spicy lime dressing.


SALAD

 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.

SOUP


  Gazpacho USD 12.00
Light Purée of Spinach, green apple, avocado, onion, cucumber, green bell pepper flavored with parsley, garlic and lime juice.

 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 corriander and culantro.



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

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.

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)*

  Grilled Vegetable with Pesto
USD 12.00
Charcoal grilled eggplant complimented with zucchini, onion, bell pepper, mushroom, tomato, carrot and enhanced with pesto.

 Vegetarian  Spicy  Signature dish  Pork free  Vegan  Contains nut  Gluten free

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

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.

Chickpea Masala USD 15.00

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


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.

FROM THE WOK

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)*

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.

BRAISED

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.

Beef Stroganoff USD 22.00

Slow cooked Australian beef slice with mushroom and garden-fresh herbs and add Demi-glace thickened with butter and cream. Served with a creamy risotto topped with parmesan cheese.

PASTA & NOODLES

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*

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.

PIZZA

🌱 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

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

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.


🍷 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.


🍷 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*

SURF OR TURF

 Grilled New Zealand Lamb Chops
USD 42.00
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.

 Black Angus Beef Tenderloin
USD 55.00
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
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

DESSERTS


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

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

  Yellow Banana in Sago USD 11.00
Ripe Banana in sticky sago seed with yellow bean in coconut-sugar syrup and sesame seeds.

 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)*

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

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