



ANANTARA SIGNATURE APPETISERS

Banteay Srey Green Mango and Tuna Salad USD 20.00

Heirloom mango from the legendary Banteay Srei Village plantation is the star of this refreshing dish made with grilled tuna fillet, shredded carrot, bell pepper and crunchy shallots drizzled with a zesty Khmer dressing, and sprinkled with roasted peanuts.


 *Swap tuna for homemade bean curd tofu for a vegan option*

Bok Lahong Green Papaya and Salmon Salad USD 22.00

A delectable twist on a classic pounded green papaya salad, this fragrant dish is made with fresh salmon and seasonal vegetables from local farms, all tossed with a spicy Khmer shrimp paste dressing, and topped with roasted peanuts for a crunchy and nutty finish.

Fresh River Prawn Spring Rolls USD 13.00

Bright and colourful Traditional Siem Reap vegetable roll are reimagined with local river prawn in this healthy recipe featuring carrot, lettuce, cucumber, bean sprouts and fragrant herbs wrapped in thin rice paper, and served with a sweet and sour dip.

 *Swap prawns for homemade bean curd tofu for a vegan option*

Stung Treng Pork Belly USD 15.00

Sliced pork belly, marinated and grilled to perfection with traditional Khmer spices showcases the impeccable methods of the Kulen Mountain farmers who raise their pigs on fresh spring water and natural feed. Served with crunchy seasonal vegetables.

Enhance your meal with a bottle of organic Pinot Grigio from Sicily.

 Vegetarian  Spicy  Signature dish  Pork free  Vegan  Contains nut  Gluten free

All Prices are inclusive of service charge and government tax.



WESTERN-STYLE APPETISERS

✔ Rosebud Salmon and Avocado Salad USD 22.00

Smoked salmon on a bed of creamy avocado grown in the fertile red soil of the hilly Mondulkiri province, served with crisp garden salad, cherry tomatoes, olive seeds, colourful kelp caviar, and guacamole sauce on the side.

✔ *Swap salmon for homemade bean curd tofu for a vegan option*

🍷 Anantara Chef Salad USD 25.00

A colourful medley of crunchy green beans, boiled potatoes, cherry tomatoes, shallots and carrot tossed with a honey mustard dressing. Protein comes in the form of grilled prawns, smoked cheddar, Parma ham slice and poached eggs from Eggcellent's happy cage-free hens.

🍷 Baked Lobster and Seared Foie Gras in Grand Marnier Sauce USD 30.00

In this decadent dish inspired by the fusion of Cambodian and French cuisines, baked fresh-water lobster from the province of Takeo is served with a side of pan-seared foie gras topped with rocket and diced ripe mango. Enjoy it with signature Grand Marnier sauce.

🍷 Signature Norwegian Seafood Ceviche USD 25.00

Delectable morsels of poached lobster, fresh salmon, tuna and scallops are marinated in a spicy lime dressing and served on a bed of rocket and jalapeño.

This haute cuisine entrée pairs well with a glass of Champagne.



CHEF'S HEALTHY CORNER

Duck Eggs and Avocado USD 12.00

A nutritious dish of leafy garden greens, juicy cherry tomatoes, avocado slices and silky duck eggs, drizzled with a tangy and aromatic olive oil and lime slice.

🌿 *Replace eggs with fried tofu bites for a vegan option*

Four Seasons Grilled

Chicken Breast USD 15.00

Grilled cage-free chicken breast accompanied by a crunchy medley of poached broccoli, cauliflower and carrot. Served with fluffy boiled potatoes and a sour mint sauce, this dish is a hearty and flavourful treat for any season.

Chicken Leg with Guacamole USD 15.00

Poached leg of a cage-free chicken with soft boiled eggs and avocado, sprinkled with crunchy olive seeds and shallots, and served with guacamole made with premium Mondulkiri avocados.

🌿🍃 Grilled Vegetable Medley with Pesto USD 12.00

Smoky char-grilled eggplant, zucchini, onion, bell pepper, mushrooms, tomatoes and carrot, all tossed in a fragrant and nutty pesto sauce.

EUROPEAN SOUPS

Lobster Bisque USD 18.00

A velvety puree made with fresh lobster meat and seasoned with local spices from our herb garden for a hint of exotic flavour.

Seafood Bouillabaisse USD 18.00

Enjoy a taste of France with a soul-warming Provençal dish made with two kinds of local fish and seafood, simmered in a fragrant broth with garden herbs and spices.

🍷🌿 Gazpacho USD 12.00

Cool down with a refreshing soup made with puréed spinach, green apple, avocado, onion, cucumber and capsicum. Served cold with a touch of parsley, garlic and lime juice.

SIEM REAP SOUPS

🍲 Soup Kou

(Wat Damnak Beef Soup) USD 15.00

Transporting you to the heart of Wat Damnak Village, this clear soup with galangal, lemongrass, and kaffir lime leaf is infused with the flavours of Cambodia. Rice noodles, diced papaya, meatballs and beef tenderloin from local grass-fed cattle make it a filling and satisfying meal.

🍲 Somlor Proher Soup USD 12.00

This golden-hued soup with smoked Mekong river fish and turmeric is considered a delicacy in Cambodia. Garden herbs, seasonal vegetables and tender bamboo shoots provide a crunchy texture.

🌿 *Replace fish with tofu for a vegan option.*


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

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SIGNATURE CURRIES

 **Seafood Green Curry USD 22.00**
Grilled prawns, squid and sea bass simmered in a fiery green curry paste with creamy coconut milk and seasonal vegetables, served with steamed fair-trade jasmine rice.


 **Saraman Lamb Rack Curry USD 30.00**
The richest and most intricate among all Cambodian curries, this special occasion dish of slow-cooked lamb is enriched with a comprehensive blend of spices, coconut milk, peanuts, and served with green vegetables and fluffy jasmine rice.

Indian Chicken Curry USD 22.00
Free-range chicken simmered in a rich gravy with a blend of Indian spices, and served with steamed fair-trade jasmine rice.


 **Indian White Vegetable Curry USD 15.00**
Vegetable korma, a traditional Indian curry cooked with cashews and coconut milk, is delicately seasoned with cardamom, cinnamon, cloves and nutmeg, and served with steamed jasmine rice.


Our Wine Guru recommends New World chardonnay as the perfect pairing for curries.

FROM THE WOK

 **Signature Mekong Lobster with Vermicelli USD 22.00**
Oven-baked lobster served on a bed of wok-fried vermicelli noodles, capsicum, green peppercorns, onion, scallions, mushrooms and bacon. A hint of tangy sauce, sliced eggs and roasted sesame round off the dish nicely.








 **Three-Way Tamarind Scallops USD 30.00**
Inspired by an old family recipe, this light sweet and sour dish is cooked with capsicum and sweet basil and served with steamed jasmine rice for a complete and balanced meal.

 *Ask your waiter for a vegan option with bean curd tofu and vegan dressing*

 **Signature Seabass Anantara USD 20.00**
A succulent sea bass fillet, pan-seared to perfection and drizzled with our chef's signature sauce – a creamy blend of coconut and exotic spices. This dish is accompanied with seasonal vegetables and fragrant steamed jasmine rice.

 **Cambodian Egg Fried Rice USD 12.00**
Dive into the flavours of Cambodia with this filling wok-fried dish cooked with your choice of prawns, chicken, pork or beef. The rice is tossed with fresh herbs, garlic and soy sauce, with a sunny side up egg added for extra richness.

 **Indian Vegetable Fried Rice USD 12.00**
In this colourful dish, fluffy fair-trade rice, fresh vegetables, scallions, peanuts, and green chillies are seasoned with aromatic Indian spices, such as cumin, turmeric, and garam masala.

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BRAISED MAINS

Siem Reap Beef Shank USD 30.00

Treat yourself to a tender beef shank, braised for hours in a rich and spicy sauce made with red chilli, local spices, and palm sugar, giving it a complex and balanced flavour. Enjoy this Siem Reap specialty with either steamed jasmine rice or a crispy baguette.

Beef Stroganoff USD 22.00

A classic dish of Australian beef slow-cooked with mushrooms and garden-fresh herbs in a rich sauce, and served with a creamy risotto cooked with risotto rice and Parmesan cheese.

To complete this dish, we recommend pairing it with one of our fine vintages from France.

PASTA AND NOODLES

Trieste-Style Pasta with Pesto Sauce USD 15.00

Choose between linguine or spaghetti, cooked al dente and tossed with cured speck ham, onion, and garlic, all coated with pesto sauce with a runny egg yolk on top. Enjoy it with our homemade garlic bread on the side.

Baked Seafood Penne USD 20.00

Baked until golden, this comforting pasta dish made with local seafood and fresh tomato sauce is topped with melted mozzarella cheese and served hot from the oven.

Siem Reap Tamarind Noodles with Prawn USD 15.00

A local specialty of artisanal rice noodles stir-fried with vegetables in a sweet and sour tamarind sauce that offsets the richness of tiger prawns perfectly. The dish is wrapped in a thin and crispy Khmer crêpe, made from rice flour.

 *Gluten-free pasta is available.*



WOOD-FIRED PIZZA

Smoked Salmon Pizza USD 26.00

This perfectly-blistered pizza is topped with smoked salmon, capers, shallots, bell pepper, tomatoes, olives and cheese.

Marinara Pizza USD 24.00

A perfect choice for seafood lovers, this time-tested combination of seafood, onion, capsicum and olives comes with a creamy layer of mozzarella on top.

🍷 Margherita Pizza USD 15.00

Simple and elegant, this classic pizza with tomato slices, fresh basil leaves and mozzarella cheese hits all the right notes.

🌿 *A vegan option is available without cheese.*

BURGERS AND SANDWICHES

All burgers and sandwiches are served with your choice of French fries or sweet potato fries, and a mixed garden salad.

🍷 Chef's Beef Burger USD 30.00

A homemade burger bun and a juicy angus beef patty dressed with crisp lettuce, ripe tomato, sweet onion and gherkin relish, and topped with pan-grilled bacon and melted cheddar.

Chicken Burger USD 18.00

A winning combination of homemade burger bun and a grilled chicken patty with leafy lettuce, tomato, onion and gherkin relish, finished with a fried egg and melted cheddar on top.

🍷 Italian Sub Sandwich USD 18.00

Oven-hot herb hoagie roll stuffed with cooked ham, pepperoni, roasted beef, tomato, lettuce, onion and mixed shredded cheese.

Ask your waiter for a selection of local beers to accompany your meal.

🌿 *Gluten-free options are available.*

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SURF AND TURF


Please select two side dishes and two sauces to accompany your dish, from our range of delectable options.

Grilled New Zealand Lamb Chops USD 42.00

Savour the tender lamb chops, grilled to your liking and seasoned with herbs and spices.

Prime Rib-Eye Steak USD 50.00
Enjoy the buttery taste and marbled texture of the flavourful rib-eye steak, cooked to your preference after being marinated with garlic and rosemary.

Black Angus Beef Tenderloin USD 55.00
A tender and lean beef tenderloin, seared to perfection and seasoned with salt and pepper.

 **Grilled Kobe Beef USD 99.00**
This exquisite Kobe beef sourced from Japan and seasoned with soy sauce and butter is the ultimate steakhouse indulgence.

Baked King Lobster USD 90.00
Our baked Atlantic Ocean king lobster, split in half and basted with garlic and parsley butter, is large enough to be shared.

Enjoy your dish with Old World wines from Europe's leading vineyards.

SIDE DISHES

Steamed Jasmine Rice
Potatoes au Gratin
Mashed Potato
Pumpkin Purée
French Fries
Sweet Potato Fries
Baby Potatoes
Buttered Green Vegetables
Long-Stem Broccoli
Sautéed Mixed Vegetables
Fresh Garden Salad
Sautéed Mushrooms
Creamed Spinach

HOMEMADE SAUCES

Tamarind Reduction
Teriyaki
Creamy Saffron
Wild Mushroom
Wild Mushroom and Truffle
Shallot and Garlic Confit
Rosemary and Red Wine
Béarnaise
Whole Grain Mustard Sauce
Kamptot Peppercorn Sauce



THE CHI DIGESTIVE

Khmer Liqueur Coffee USD 9.00

Our take on the classic Irish coffee, this energy-boosting drink skilfully blends pandan syrup, coconut milk, local coffee and rice liquor for a warming and memorable finish.

GG & TT USD 9.00

End your meal with a herbal alternative to the traditional G&T, an exotic combination of local gin, green tea and tonic water infused with lemongrass to aid digestion.

Café Creole USD 9.00

Originating from the Creole cuisine, this fiery concoction features coffee flavoured with orange peel, spices and a shot of dark rum to promote sleep.

CAMBODIAN DESSERTS

Steamed Chak Chan Cake USD 11.00

A local favourite, this delectable layered rice cake is served with rich coconut cream.

Sticky Rice Ball USD 11.00

Glutinous rice, mung beans and sesame seeds rolled into bite-sized golden balls and served in a sweet coconut-ginger sauce.

Banana Tapioca Pudding USD 11.00

A classic Khmer dessert of ripe banana cooked with tapioca, sago and coconut in a sugar syrup.

Golden Sesame Ball USD 11.00

A crispy local dessert made of glutinous rice flour filled with sesame seeds and mung beans.

WESTERN DESSERTS

Chocolate Fondant Cake USD 12.00

A rich chocolate cake with cloud-like meringue and cinnamon crumble, crowned with a layer of edible gold leaf and served with a scoop of vanilla ice cream and pine nut caramel sauce.

Chocolate Brownie USD 12.00

Fudgy and chewy, our classic brownie is paired with a scoop of vanilla ice cream and a generous amount of chocolate ganache, and garnished with crispy walnut and avocado.

 *Ask your waiter for a plant-based option.*

Strawberry Trifle USD 12.00

This delicious dessert consists of layers of strawberry purée, cream cheese and merengue, topped with crunchy chocolate crumble and strawberry coulis.

Signature Baked Alaska USD 15.00

A show-stealing dome of fluffy meringue is drizzled with Grand Marnier liquor and torched at the table to create a golden crust over layers of coconut ice cream and Banteay Srey mango.

Gelato Selection USD 4.00/scoop

Vanilla, chocolate, coconut, strawberry, crispy walnut

Sorbet Selection USD 4.00/scoop

Lime, mango, passionfruit, soursop

Fruit Platter USD 9.00

Seasonal selection

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