

RESTAURANT

LE ROYAL

ម្ហូបខ្មែរ - បែបប្រពៃណី និង ទំនើប

Le Royal Khmer Cuisine

Traditional & Modern

Modern Khmer
Degustation Menu

3 courses *– USD 48*
Wine Pairing – USD 28

4 courses *– USD 62*
Wine Pairing USD 38

5 courses *– USD 74*
Wine Pairing USD 48

Ocean Seabass Crudo
Coriander, mango, lime, chili, ginger, grapefruit, green herb oil
Pascal Jolivet 'Attitude' Sauvignon Blanc - Loire Valley, France

Inspired by plear trey Svay Tom

Duck Sour Soup
Fresh river creeper leaf, green leave sour, vegetables
Vasse Felix 'Filius' Chardonnay - Margaret River, Australia

Inspired by Somlor Michou Kroeung Ter

Baked King Prawn
Potato purée. red curry sauce. edamame, chopped bacon
Allan Scott Pinot Noir - Marlborough, New Zealand

Inspired by bong Korng Dom Loerng Doth

Oven-Roasted Beef Tenderloin
Mashed white rice and Taro, Khmer cheese and lemongrass sauce
Braise red beans, crispy glass noodles
Château Haut-Selve - Bordeaux, France

Inspired by Doth Sach Ko Sander Kro-Horm

Pear Crème Brûlée
Salted Caramel Crumble
Ramos Pinto Tawny Port

Inspired by Num Plae Saree Neung Scor Brai

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Jacqueline Kennedy

Heritage Menu

Served since - 1967

5 courses *– USD 88 including welcome Femme Fatale Cocktail*
Wine Pairing – USD 48

Femme Fatale Cocktail
Wild strawberry liqueur, cognac, Champagne

Gourmet Duck Salad
Salade Gourmande, magret et gézier de canard
Tommasi 'Le Rosse' Pinot Grigio - Veneto, Italy

Poultry Cream Soup
Crème de volaille
Vasse Felix 'Filius' Chardonnay - Margaret River, Australia

Duck Foie Gras Mille-Feuille
Mille-feuille au foie gras de canard
Pascal Jolivet 'Attitude' Sauvignon Blanc - Loire Valley, France

Wild Mushrooms Stuffed Beef Tenderloin
Médaillon de bœuf aux champignons sauvages
Château Haut-Selve - Bordeaux, France

French Toast and Basil Sorbet
Brioche pain perdu, sorbet basilic
Ramos Pinto Tawny Port

Mignardises
Selection of finest Raffles Coffees and Teas



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KHMER ROYAL CUISINE EXPERIENCE

3 courses *– USD 48*	***4 courses*** *– USD 62*	***5 courses*** *– USD 74*
Wine Pairing – USD 28	*Wine Pairing USD 38*	*Wine Pairing USD 48*

ញ៉ាំស្វាយ

សាឡាត់ញ៉ាំស្វាយជាមួយខ្យងដុត សណ្តែកដី និងទឹកជ្រលក់ម៉ាម

NHOAM SVAY

Green mango salad with grilled scallops, peanuts and nuoc mam sauce

Pascal Jolivet 'Attitude' Sauvignon Blanc - Loire Valley, France

សម្លរម្ហូរម្នាស់

សម្លរម្ហូរម្នាស់ជាមួយត្រីសណ្តាយ

SAMLOR MACHOU M'NOAS

Fish Soup with pineapple and local herbs

Vasse Felix 'Filius' Chardonnay - Margaret River, Australia

ជៀនត្រីដំរី

ជាមួយទឹកអំពិលទុំ ស្ពៃតឿ ទឹកប្រេងខ្យង

CHAEN TREY DOMREY TEUK AMPIL TOM

Seared elephant fish with tamarind sauce

Allan Scott Pinot Noir - Marlborough, New Zealand

សាច់គោចង្អាក់ដោតគល់ស្លឹកត្រៃ

មកជាមួយទឹកម្រេចកំពត ខ្ទឹមស

SACH KO CHANGKAK

Grilled beef skewered on lemongrass, served with Kampot black pepper sauce

Château Haut-Selve - Bordeaux, France

OR

អាម៉ុកបង្កងទន្លេមេគង្គ

ចំហុយក្នុងដូងខ្ចី បន្លែមជាមួយខ្ទិះដូង

AMOK BANGKANG

Mekong lobster in mild spices and local herbs served on young coconut shell

Served with steamed organic rice

Domaine Brunier 'Le Pigeoulet' - Rhône Valley, France

បង្អែមខ្មែរ

BONG EM KHMER

A grand assortment of Khmer desserts

Ramos Pinto Tawny Port

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អាហារសម្រន់

APPETIZERS

សាច់គោអាំង *16*
សាឡាត់សាច់គោ ជាមួយទឹកជ្រលក់ក្រូចឆ្មា ម្រេច ម្ទេស
NHOAM SACH KO (GF) (LF)
Grilled beef salad with lime, lemongrass, pepper, chili

ទន្លេមេគង្គ *14*
បង្គារអាំង ជាមួយសាឡាត់ធម្មជាតិ ទឹកម្ទេសផ្អែម
MEKONG RIVER (GF) (LF)
Grilled king prawns, organic salad, sweet chili

ក្រប់ចៀន *11*
ជាមួយទឹកជ្រលក់រសជាតិខ្ទឹមសរ ខ្ញី ទឹកស៊ីអ៊ីវ
CHIEN TROP SANDAY (VG) (LF)
Roasted eggplants, garlic ginger soy sauce

ញ៉ាស្វាយ *18*
សាឡាត់ស្វាយខ្ចីជាមួយខ្យងសមុទ្រ សណ្តែកដីលីង ទឹកជ្រលក់ម៉ម
NHOAM SVAY (GF)
Green mango salad, seared scallops, smoked fish, shrimps, peanuts with nuoc mam sauce

ភ្លាត្រីទន្លេ *14*
ត្រីទន្លេហឹរជាមួយបន្លែស្រស់
PHLEAR TREY TONLE (GF)
River fish salad cured in local spices, market vegetables, Khmer anchovy sauce

អយស្ទ័រហ្វាំងដឺក្លែរ *36*
អមជាមួយគ្រឿងទេសខ្មែរ
FRESH FINES DE CLAIRE OYSTERS (6 pieces)
Served with traditional Khmer condiments

ថ្លើមក្តានចៀន *22*
ជាមួយស្វាយអាំង និងទឹកជ្រលក់ក្រូចបាត់ដំបង
PAN-FRIED FOIE GRAS
Grilled mango, Battambang orange nage

ថ្លើមក្តានចំហុយ *22*
គ្រឿងទេសខ្មែរលាយបញ្ចូល ការាម៉ែល និងការ៉ែមរស់ជាតិក្របែក
FOIE GRAS TERRINE
Cambodia spices infused, pink guava mousse

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ម្ហូបសាច់ចៀក្រៅ បង្ហើយដោយ រនេះរុញ

CAMBODIAN INSPIRED TARTARES

GUÉRIDON SERVICE

ត្រីធូណាសម្បទ្រលឿង 17
ល្ង រ៉ាសាប៊ី ទឹកស៊ីអ៊ីវ ខ្ទឹមក្រហម ស្លឹកខ្ទឹមបារាំង
TUNA - OCEAN YELLOW FIN 'A' GRADE
Sesame, wasabi, soy sauce, shallot, spring onion

សាច់គោអូស្ត្រាលី 17
ម្ទេសក្រៀម ម្ទេសម៉ត់ ខ្ទឹមក្រហម ស៊ុតមាន់ក្រហម ស្លឹកជីរណា
BEEF - AUSTRALIAN GRAIN FED CATTLE
Curry, chili powder, shallot, egg yolk, local leaves

ត្រីសាម៉ុង - ន័រវេស 17
ទឹកអំពិលទុំ ខ្ទឹមក្រហម ជ្រក់ត្រសក់ ពងត្រីសាលម៉ុន ជីវ៉ាន់ស៊ុយ
SALMON - NORWEGIAN
Cream, tamarind juice, shallot, gherkin, salmon roe, coriander

សម្លរ

SOUPS

សម្លរម្ជូរម្ទាស់ 14
សម្លរម្ជូរម្ទាស់ជាមួយត្រីសណ្តាយ
SAMLOR MACHOU M'NOAS (GF)
Smoked fish soup with pineapple and local herbs

សម្លរម្ជូរក្រឿងឆ្អឹងជំនីរជ្រូក 14
ជាមួយត្រលាច ម្ទេសផ្លោក
SAMLOR MACHOU KROEUNG SACH CHROUK (GF)
Slow cooked pork ribs, winter melon, bell peppers, green leaves

សម្លរល្ពៅ 12
បន្ថែមជាមួយខ្ទិះដូង
SAMLOR L'PEOUV (VG)
Kho Tom pumpkin, coconut cream

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ម្ហូបអាហារចំបង បង្ហើយដោយរន្ទះរុញ

Mains To Share

SERVED TABLESIDE

ត្រីស៊ីបាស ដុតអំបិល 68
ជាមួយ បន្លែបៃតងចំហុយ ជាយសំរូប ទឹកជ្រលក់ប៉េងប៉ោះចិញ្ច្រាំ និងទឹកអំពិលទុំ

Salt Crusted Sea Bass (serves 2 people)

Steamed regional greens, steamed organic rice, tomato thyme salsa, tamarind sauce

សាច់ពួរគោអាមេរិកកាំង 82
ទឹកជ្រលក់ម្រេចកំពត ជាយឆាខ្ទឹមស

Chateaubriand (serves 2 people)

US grade roasted Angus Beef tenderloin, "Lok Lak" inspired pepper sauce, garlic fried rice

ម្ហូបអាហារចំបង

Mains

សម្លការីបន្លែ 16
ជាមួយគៅហ្គី ខ្ទិះដូង

Samlor Kary Bonlae (VG)

Cambodian vegetable curry, tofu, coconut cream

ចៀនត្រីដំរី 18
ជាមួយទឹកអំពិលទុំ ស្ពៃគឿ ទឹកប្រេងខ្យង

Chien Trey Domrey Teuk m' Pel Tom

Seared elephant fish, grilled vegetables, tamarind sauce

សាច់ជ្រូកស្រួយ 18
ជាមួយត្រកួន ទឹកត្រីបុក

Sach Chrouk Sroy Je Moug Tro Koun

Crispy pork spareribs, sautéed morning glory

ឆាខ្ទិះសាច់មាន់ 18
ជាមួយខ្ទឹមស ស្លឹកខ្ទឹមបារាំង

Char Knhey Sach Moan (GF)

Fried chicken, ginger, garlic, spring onions

សាច់ចៀមដុត 35
ឆ្អឹងជំនីរចៀម ប្រឡាក់ជាមួយម្រេចខ្មៅ បន្លែរុំ ទឹកម្ទេស

Sach Chem Dot (GF)

Marinated black pepper lamb racks, broccoli, roasted potatoes, red pepper sauce

សាច់គោចង្អាក់ដោតគល់ស្លឹកគ្រៃ 32
មកជាមួយទឹកម្រេចកំពត ខ្ទឹមស

Saich Ko Chengkak

Grilled beef lemongrass skewered, Kampot pepper sauce

ឆាបន្លែស្រស់ 12
ជាមួយគៅហ្គី

Char Bonlae (VG)

Stir-fried regional market vegetables, tofu, steamed rice

អាម៉ុកបង្គងទន្លេមេគង្គ 28
ចំហុយក្នុងដូងខ្ចី បន្ថែមជាមួយខ្ទិះដូង

Amok Bangkang

Mekong lobster in mild spices and local herbs served on young coconut shell

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បង្អែម

DESSERTS

បង្អែមបបរត្នោត *10*
សាច់ក្រាប់ត្នោតខ្ចី ជាមួយបាយដំណើប និងខ្ទិះដូង
BOBOR THNOUT (LF)
Warm palm fruits, cooked sweet rice in coconut milk

នំសូកូឡា *12*
ជាមួយការ៉េមរស់ជាតិម្រេចកំពត
CHOCOLATE FONDANT
Chili infused, Kampot pepper ice-cream

នំរស់ជាតិផ្លែមាន *12*
ជាមួយការ៉េមរស់ជាតិផ្លែស្រកានាគ, ក្រាប់ស្វាយចន្ទីកិន
LONGAN MOUSSE CAKE
Red dragon fruit ice cream, tamarind coulis, cashew crumble

ស្វាយទុំបាយដំណើបចំហុយ *12*
នំបាយដំណើបជាមួយស្វាយ ការ៉េមដូង និងខ្នុរ
BAY DAMNAP SVAY
Sticky rice cake with mango, served with coconut and jackfruit ice cream

នំក្រែប *14*
ជាមួយស្រាំម និងទឹកក្រូចបាត់ដំបង
CRÊPE SUZETTE – GUÉRIDON SERVICE
Battambang orange juice, flambéed with Samai rum, distilled in Phnom Penh

ស្រាក្នុងពេលចំហាម ឡឺរ៉ូយ៉ាល់

NIGHTCAP

រតនៈគិរី *18*
ស្រាជីន ស្រាសជាតិកាហ្វេ កាហ្វេអេសប្រេសូ
RATNAKTINI
Seekers Vodka, Seekers Coffee Liqueur, Espresso

ឡឺរ៉ូយ៉ាល់ ១៩៥៩ *18*
ស្រាជីន ស៊ីបស្មីត ១៩៥៩ ស្រាខាំជារី ស្រាផ្អែម
LE ROYAL1959
Raffles Sipsmith 1959 gin, Campari, vermouth

សម័យ ២០១៤ *18*
ស្រាសម័យរ៉ាំម ស្រាសជាតិកាហ្វេ ទឹកដោះគោខាប់
SAMAI 2014
Premium Samai Rum, Mr. Black, condensed milk

មណ្ឌលគិរី *24*
ស្រាវីស្គី ទឹកឃ្មុំ ក្រូចលឿង
MOUNDULKIRI
Sigle Malt Whisky, honey, orange bitters

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