

POOL BAR

POOL MENU

FOOD & DRINK

TAPAS BY THE POOL



Marinated Mixed Olives, Feta Cheese \$5.50
Served with Extra Virgin Oil & Balsamic, Warmed Barbari Bread
 ឆ្ងៃតាមរយៈសាស្ត្រយ៉ែត្រីកូលីវី

Cheesy Stick  ឈីសបំពង់ \$7.25
Panko Bread Crumbs, Arla Mozzarella, Sweet Chili Mayonnaise Sauce

Breaded Deep-Fried Squid ប៊ីកបំពង់ \$7.50
Served with Tartar Sauce

Prawn Tempura បង្កើតបំពង់ \$8.00
Served with Koh Kong Dressing



Salty Pop Corn ពោតបំពង់ \$3.50
Buttered Lightly Salted Corn

Onions Rings ខ្ទឹមប្រាស់បំពង់ \$3.50
Curry Batter with Tzatziki Dipping Sauce

Edamame សណ្តែកក្របីបំពង់ \$3.50

Bruschetta Tomato & Olives  តំប្រឹក (ប្រូតេតា) \$5.00



APPETIZER / PIZZA

អាហារសម្រន់ / ភីហ្សា



Superfood Salad  អាហារសម្រន់ខ្ពស់
Add Chicken + \$ 2.00 Add Cured Salmon \$ 3.00 Add Smoked Salmon \$ 4.00 **\$7.00**

Snapper Carpaccio ត្រីសមុទ្រស្រួចភីខាដុំស្នូល
Cured Snapper, Tobiko Eggs, Mango Salsa, Extra Virgin Oil. **\$8.00**

Barramundi Papillote ត្រីឆ្លីវនីត
Wrapped in Banana Leaves, Amok Paste, Lemongrass, Shallots, Galangal, Lemon served with a Spicy Tamarin Sauce **\$12.00**

Smoked Salmon Platter ត្រីសាវប្រុករួច
Wasabi Mayonnaise, Cucumber Ruban, Pickled, La Plantation Salted Peppercorn, Dill, Lemon Wedges. **\$18.00**

Margarita  ភីហ្សាសណិតឈើស
Tomato Sauce, Arla Mozzarella, Basil Leaves, Oregano. **\$10.00**

Quattro Stagioni ភីហ្សាសណិតសាច់ចំរុះ
Tomato Sauce, Mozzarella, Mushroom, Artichoke, Black Olives, Cooked Ham, Extra Virgin Oil, Oregano. **\$12.00**

Diavola ភីហ្សាសណិតឈើសនិង សាច់គោបង្កើត
Tomato Sauce, Mozzarella, Bell Pepper, Pepperoni, Oregano. **\$12.00**

Meat Lover ភីហ្សាបួនសណិត
Tomato Sauce, Mozzarella, Pork Sausage, Smoked Bacon, Marinated Chicken Tigh, Minced Beef, Oregano. **\$15.00**

Prices are exclusive of 7% service charge and 10% government tax

WESTERN RECOMMENDATION

ម្ហូបបែបបរិស្ថាន



Cured Salmon Gravlax ត្រីសាលម្នុំគររាប **\$10.00**
 Cured Norwegian Salmon, Herb Salad, Cucumber Matchsticks, Beetroot Salsa, Shallots and Pickles

Caprese Burrata Salad សាឡាឆិណ្ឌាប្រឡាយលីសប្រូវ៉ាន់ **\$14.00**
 Cherry Tomatoes, Red Plum Tomatoes, Black Olives, Shallots, Garlic, Italian Basil, Fresh Burrata truffle served with Pesto.

Pacific Fresh Oysters អយក្នុរ(ស្រស់) **\$14.00**
 6 pcs Fresh Oysters served with Lemon Wedges and Shallot & Vinegar Flavored Pearls.

Pacific Baked Oysters អយក្នុរខ្សឹកឆិណ្ឌាប្រឡាយលីស **\$15.00**
 6 pcs Fresh Oysters served with Olive oil, Shallots, Cheese, Panko Bread Crumbs.



Wagyu Beef Burger ប៊ីហ្គេវីវិសាលាប៉េត **\$15.00**
 Australia Beef patty, Black Burger Buns, Egg, Red Cheddar, Caramelized Onions, Romain Lettuce, Tomatoes, Pickled Cucumber, Cornichons, Cocktail Sauce, Potato Wedges with BBQ Sauce.

Pork Chop ផ្លែនីសីវិច្ឆិកា **\$16.00**
 Served with Potatoes Sarladaise, Asparagus Wrap in Turkey Bacon & Sautéed Shimeji Mushrooms with Wholegrain Mustard Sauce and Half of a Roasted Garlic.

Seared Salmon ត្រីសាលម្នុំគររាប **\$24.00**
 Green Pea Puree, Sautéed Green Vegetables, Baby Carrots, Creamy Capers Sauce.

Lamb Rack ផ្លែនីសីវិច្ឆិកា **\$28.00**
 Served with Potatoes Sarladaise, Asparagus Wrap in Turkey Bacon & Sautéed Shimeji Mushrooms with Thyme Jus and Half of a Roasted Garlic.

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KHMER CORNER

ម្ហូបប្រើប្រាស់

MEALEA RECOMMENDATION

Vegetables Spring Rolls វ៉ែនយ៉ាប័ន្ត **\$6.50**
Deep-Fried Root Vegetables like Taro, Sweet Potatoes, Daikon, Carrots, and Shiitake Mushrooms served with Mealea Dipping Sauce.

Moringa Soup សម្លប្រើប្រាស់ស្លឹកត្រី **\$7.00**
Moringa Leaves, Khmer Zucchini.

Nhoam Svay Kchey Green Mango Salad ម្ហូបស្វាយខ្ចីត្រីឆ្កែ **\$8.00**
Green Mango, Smoked Fish, Dried Shrimp, Peanuts, Carrots, Mint Leaves, Shallots, Homemade Sweet Chili Dressing.

Boh Lahong Green Papaya Salad បុកក្រូចបង្កា **\$8.00**
Traditional Thai Green Papaya Salad, Carrots, Shallots, Shrimp, Dry Shrimp, Peanuts, Red Chili, Fermented Salt Field Crab.

Banteay Srei Satay សាច់មាន់ចង្កាក់ស្រកបន្លាយស្រី **\$8.50**
Marinated Local Chicken Thigh, Yellow Curry Paste, Oyster Sauce, Cucumbers, Sticky Rice, Shallots, Peanut Sauce.

Beef Lok Lak ម្ហូបប្រើប្រាស់សាច់គោ **\$10.00**
A French Indochinese Influenced Dish, Aus Diced Beef Fillet, Khmer Salad, Onions, Tomatoes. served with Steamed Jasmine Rice.

Steamed Fish Amok Bak kheng ហាហ្សុកត្រី **\$9.00**
Traditional Siem Reap Steamed Mekong River Fish in Red Curry, Khmer Spinach, Palm Sugar, Kaffir Lime Leaves, Coconut Cream Stuffed in young coconut.

Pork Tonkatsu សាច់ជ្រូកបំពង់ប្រើប្រាស់ **\$10.00**
Bassac Farm Pork Loin, Panko Bread Crumbs, Julienne Cabbage, Leeks, Tonkatsu Sauce, Steamed Jasmine Rice.

Seafood Kampot Pepper ម្ហូបស្រូវស្រាច់ **\$11.00**
Local Prawn & Squid, Bell Pepper, Green Peppercorn, Onions, Garlic & Oyster Sauce.

Sweet & Sour Deep-Fried Whole Tilapia ត្រីចម្អិនស្រូវស្រាច់ **\$14.00**
Green & Red Bell Peppers, Pineapple, Onions, Homemade Sweet & Sour Sauce.



Prices are exclusive of 7% service charge and 10% government tax

PANINIS, SANDWICHES, QUESADILLAS & BURGERS

អាស៊ីនី / ស្យាប៊ីច / ប្លេសសាដៃឡា / ប៊ីឃ្នី

PANINI

Roasted Mediterranean Vegetables & Pesto Panini   អាស៊ីនីសាសាតបន្លែឆ្កែនិងប៊ីកូ **\$7.50**
 Bell Pepper, Onions, Zucchini, Olives, Tomato Confit, Garlic Confit
 Add Feta : \$ 2.00

Parisien អាស៊ីនីប្រាំងសាតបន្លែឆ្កែនិងប៊ីកូ **\$8.00**
 Cooked Ham, Emmental, Red Onions, Tomato Confit, Wholegrain Mustard, Butter.

Truffle Brie & Chicken អាស៊ីនីសាតបន្លែឆ្កែនិងប៊ីកូ **\$9.50**
 Brie de Meaux Aoc, Truffle Cream Paste Butter, Funghi, Cooked Ham, Onion & Raisin Jam.

BURGER

Chicken Katsu Burger ប៊ីឃ្នីសាតបន្លែឆ្កែ **\$8.50**
 Breaded Chicken Breast, Pickled Cucumber & Radish, Tomato, Romaine Lettuce, Onion Jam, Black & White Burger bun

Fish Burger ប៊ីឃ្នីសាតបន្លែឆ្កែ **\$9.00**
 Snapper Fish Fritter, Pickled Cucumber & Radish, Tomato, Romaine Lettuce, Tartar Sauce, Black & White Burger

QUESADILLAS

Grated Mozzarella, Tacos Spices, Onions, Garlic, Tortillas Bread, Tomato Salsa

Vegetables  បន្លែ **\$6.50**

Chicken សាតបន្លែឆ្កែ **\$8.50**

Beef  សាតបន្លែឆ្កែ **\$9.50**

SANDWICH

Classic Club Sandwiches ក្លឹបស្យាប៊ីចអាសាតបន្លែឆ្កែនិងប៊ីកូ **\$10.00**
 White Toasted Bread, Romaine, Tomato, Emmental Cheese, Egg, Smoked Bacon, tartar Sauce

Tuna Pan Bagnat ស្យាប៊ីចអាសាតបន្លែឆ្កែនិងប៊ីកូ **\$12.00**
 Torched Tuna, Marinated Olives, Boiled Quailed Eggs, Basil Leaves, Garlic, Tomato Confits, Artichoke, Roasted Bell Pepper, Zucchini, Feta, Anchovy & Caper Dressing, Barbari Bread

Smoked Salmon Sandwiches ស្យាប៊ីចអាសាតបន្លែឆ្កែនិងប៊ីកូ **\$14.00**
 White Toasted Bread, Romaine, Tomato, Cream Cheese, Pickled, Cornichons, Dill & Caper Mayonnaise Sauce



POOL SIDE DRINK LIST

SOFT DRINK, WATER & BEER

SOFT DRINK

Coke	3.50
Coke Zero	3.50
Sprite	3.50
Fanta Orange	3.50
Singha Soda	3.50
Club Soda	3.50
Tonic	3.50
Ginger Ale	3.50

WATER

Kulen Water 500ml	2.00
Kulen Water 1500ml	3.50
San Pelegrino 500ml	5.00
San Pelegrino 1500ml	7.00

CHILLED JUICE

Apple	3.00
Pineapple	3.00
Orange	3.00
Tomato	3.00
Cranberry	3.00

FRESH JUICE

Orange	4.50
Lime Juice	4.50
Pineapple	4.50
Lemon Juice	4.50
Carrot Juice	4.50
Passionfruit Juice	4.50
Watermelon Juice	4.50
Coconut	3.50



SMOOTHIES

Banana and Coconut Smoothie	5.00
Passion and Honey Smoothie	5.00
Summer Breeze	5.00
Tropical Shake	5.00
Coconut Milk Shake	5.00

BEER

Angkor Draught	Glass	3.00
Angkor	Bottle	4.00
Cambodia	Bottle	4.00
Singha	Bottle	5.00
Heineken	Bottle	5.00
Tiger	Bottle	5.00
Corona	Bottle	5.50
Hoegaarden Beer	Bottle	5.50
ABC	Bottle	5.50



HOUSE WINE

Cuvee Jean Louis blanc de blanc, Chardonnay - France	7.00
Woolshed, Chardonnay, Australia	6.00
Woolshed, Cabernet Sauvignon, Australia	6.00



THE SINGATURE COCKTAILS 8.00

SWEET WHITE

Vodka Infused with White Chocolate, White Cacao, Bailey

REALLY DARK

Vodka Infused with Dark Chocolate, Brown Cacao, Kablua

SAFFRON SUNSET

Gin Infused with Saffron, Tequila, Orange Juice, Dash Grenadine

ORGANIC BASIL SMASH

Seeker Gin, Fresh Basil, Fresh Lime Juice, Sugar Syrup, Top up with Singha Soda

LEMONGRASS SMASH

Vodka, Fresh Lemongrass, Fresh Rosemary, Fresh Passion Fruit Juice, Syrup de Framboise, Fresh Lime Juice, Top up with Singha Soda

PALACE GATE BEE STING

Dark/White Rum, Orange Juice, Honey, Fresh Lime Juice, Red Chili, Jam

PG JIM BEAM

Jim Beam, Fresh Lime Juice, Sugar Syrup and Top up with Singha Soda

ORGANIC PENICILLIN

Auchentoshan 12 yrs, Homemade Honey & Ginger Syrup, Fresh Lime Juice, Splash of Talisker



THE CLASSIC RECOMMENDATION 6.00

Bloody Mary
Cosmopolitan
Caipiroska
Daiquiri
Mojito
Margarita
Piña Colada
Screw Driver
Singapore Sling
Tequila Sunrise

TEA

English Breakfast, Darjeeling, Earl Grey, Jasmin, Chamomile, Peppermint, Green tea, Ice Tea 3.00

FRESH HERBAL

Ginger, Lemongrass, Mints 3.50
Serving with honeys on side.

COFFEE

Espresso, Americano 3.00
Hot Chocolate 3.50
Double Espresso, Cappuccino, Cafe Latte, Mocha, Macchiato



Prices are in USD, exclusive of 7% service charge plus 3% PTL plus 10% government tax