

The Dining Room

All-day dining menu

Khmer Flavours

Poached Prawn & Pomelo Salad
Poached prawn, pomelo, khmer dressing,
nuts, basil and saw mint (SF,N,ST)

Banana Blossom Chicken Salad
Banana blossom, chicken breast, Koh Kong dressing,
basil, saw mint and roasted nuts (N)

Sesame Beef
Fried beef, sesame, lemongrass, Khmer pickle, chili,
garlic and pepper sauce (N,ST)

Rice & Noodles

Vegetable Fried Rice
Choice of: Chicken, beef, seafood or tofu, mix
vegetables and topped with a fried egg (SF)

Seafood Flat Rice Noodles
Stir-fried rice noodles, vegetables, fried egg, prawns,
squid and scallops (SF)

Main Courses

Cambodian Beef – Lok Lak
Grilled Australian beef tenderloin, fried egg,
pepper sauce, served with steamed rice (SF,ST)

Traditional Khmer Red or Green Curry
Choice of: Pork, chicken, beef, fish, seafood, or tofu
with eggplant, vegetables, served with steamed rice
(SF, ST)

Trey Jein Juon
Fried fish fillet with crispy ginger, fermented soybean,
red chili, onion, scallion, and cilantro sauce, served
with steamed rice (SF, ST)

International Cuisine

Starters & Salads

Caesar Salad

Romaine lettuce, garlic croutons, crispy pancetta, parmesan cheese and anchovies
Add on: Grilled chicken, prawns or smoked salmon (SF,G,D)

Falafel & Hummus

Chickpeas, carrot, cucumber, snow peas, celery, radish, olives, cucumber, pomegranate, tzatziki, mint sauce, pita bread and herb cracker (VG,D,G)

Quinoa Salad & Roasted Pumpkin

Quinoa, pumpkin, avocado, cranberries, sunflower seeds and lemon mustard sauce (VG)

Nori-Wrapped Yellowfin Tuna

Pan-seared tuna with fresh greens and sesame dressing (SF, N)

Onion Pakora

Deep-fried fritters, gram flour, onion and mint chutney (VG,GF)

Soups

Chilled Cucumber Gazpacho

Cucumber, bok choy, vinegar, yoghurt & pickled shallots (VG,D)

Brown Lentil and Asparagus Soup

Brown lentil, asparagus, coconut cream, chives & herb croutons (V)

Tom Yum Goong

Prawn, lemongrass, galangal, mushroom, shallots & saw mint (SF)

Sandwiches & Burgers

Amansara Club Sandwich

Grilled chicken breast, white toast, mayonnaise, mustard, crispy bacon, sliced tomato, lettuce, cheddar cheese, fried egg & french fries (G,D)

Cheeseburger

Grilled wagyu beef patty, mayonnaise, sautéed onions, tomato relish, lettuce, cheddar cheese, pickle & french fries (G,D)

Pasta

Bolognese

Minced beef, tomato sauce, basil & parmesan cheese (G,D)

Kampot Pepper Carbonara

Bacon, egg yolk & parmesan cheese (G,D)

Choose Your Favourite Pasta: Spaghetti, fettuccini or penne (G)

Homemade Pizzas

Margherita

Tomato sauce, mozzarella cheese & fresh basil (G,D)

Pepperoni

Tomato sauce, spicy salami & mozzarella cheese (G,D)

Main Courses

Potato Blini

Eggplant, zucchini, capsicum, carrot, onion, feta, Pesto, pumpkin seeds and arugula (VG)

Grilled Chicken Breast

Grilled chicken breast, sautéed mushrooms, spinach and mustard sauce

Salmon Buckwheat Noodles

Pan seared salmon, buckwheat noodles, bok choy, snow peas, broccoli, sesame vinaigrette and seaweed (SF,N)

Amansara Signature Tiger Prawns

Grilled tiger prawns, coconut curry, sautéed green peas served with garlic fried rice (SF,N)

Grilled Beef Tenderloin

Grilled Australian beef, pumpkin puree, sautéed greens and Kampot pepper sauce

Dhal Tadka

Tempered yellow lentil, garlic, shallots, tomato, spices served with rice (VG)

Tandoori Chicken Tikka

Marinated chicken, yoghurt, garlic, ginger, cashew nut paste, Indian spices, mint chutney, beet root and salad (D)

Lamb Rogan Josh

Slow cooked lamb, tomato sauce, onion, nuts, garlic, ginger, Indian spices served with white rice (D,N)

Nasi Goreng

Indonesian fried rice, sambal, prawns, chicken, fried egg, bok choy, carrot and crispy crackers (SF)

(GF) Gluten free (V) Vegetarian (DF) Dairy free (H) Halal

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order. Rates are subject to 10% service charge and 11% government tax.

Desserts

Mango Panna Cotta
Mango, cream, gelatine and caramelised nuts (D,N)

Chocolate Soufflé
Chocolate soufflé, Lemongrass flavor, cream, icing sugar, passion fruit sorbet & Grand Marnier (D)

Brioche Pear Tart
Brioche tart, pear, caramelised nuts and vanilla ice cream (D,G,N)

Sticky Rice Dumpling
Rice, Kampot pepper, yellow lentil, palm sugar and coconut sauce (V,GF,ST)

Chocolate Glazed Strawberry Mousse
Chocolate mousse, strawberry and pandan tuile

Cambodian Banana Fritters
Deep fried banana, rice flour, sesame, kaffir lime caramel sauce (V,ST)

Selection Of Tropical Fruit Plate

Ice Creams
Vanilla, strawberry, chocolate or coconut with cookie crumble (D,G)

Sorbets
Passionfruit, mango or Kaffir lime

Kids Menu

Mashed Potato
Served with melted cheese (D)

Carrot Soup

Fish Finger
Deep fried bass, tartar sauce, served with french fries (SF,G)

Beef Sliders
Mini bun, beef patty, mayonnaise and french fries

Ham & Cheese Sandwich
Ham, cheddar cheese & French fries (D,G)

Grilled Chicken
Chicken breast served with steamed broccoli

Sliced Australian Beef
Grilled beef, seasonal vegetables and french fries

Penne Bolognese

Egg Fried Rice

Premium Selections

Rib Eye - 400g (For two persons)
Grilled Australian rib eye, roasted potato and chimichurri sauce

Rack Of Lamb French Cut - 400g (For two persons)
Grilled New Zealand lamb, French fries & red wine shallot sauce

Tomahawk - 1 KG (For two persons)
Grilled tomahawk, mashed potato gratin, garlic roasted pumpkin, steamed Vegetables, BBQ sauce and Kampot pepper butter (D)

Fisherman Basket (For two persons)
Grilled Mekong lobster, large prawns, scallops, local sea bass, calamari, tartar sauce and homemade potato chips (SF)

*24-hour advance notice is required to order premium selections.