

STARTERS

	KHR / USD
Bruschetta Ai Pomodoro 🌿 tomato, fresh basil, garlic	21,000 / 5.0
Egg Mimosa 🌿 hard boiled eggs, mayonnaise, secret spices	21,000 / 5.0
Homemade French Country Terrine served with bickles, bread	25,200 / 6.0
Fresh Vegetarian Spring Rolls 🌿 🥬 Khmer noodles, rice wraps, vegetables, mixed fresh herbs, sweet sour dressing	21,000 / 5.0
Deep-Fried Vegetarian Spring Rolls 🌿 🥬 sautéed mixed vegetables, sweet chili dip	21,000 / 5.0
Smoked Salmon with Mango smoked salmon, mango, corn	50,400 / 12.0
Marinated Red Tuna 🥬 red tuna steak marinated, lemon juice, ginger, sesame oil, soy sauce	63,000 / 15.0
SALADS	
Greek Salad 🌿 green salad, cucumber, tomato, red onions, olives, feta cheese, vinaigrette dressing	33,600 / 8.0
Caprese Salad 🌿 fresh mozzarella, beef tomato, basil	50,400 / 12.0
Chicken Caesar Salad pan-grilled chicken breast, Romaine lettuce, parmesan, garlic croutons, Caesar dressing	42,000 / 10.0
Parisienne Salad mix salad, tomato, hard boiled eggs, ham, emmental, green beans	42,000 / 10.0
Gravlax Salmon Salad marinated salmon, mango, pickles, mix salad, toast	50,400 / 12.0

MAINS

Fried Noodles / Fried Rice 🌿 29,400 / 7.0 seafood, pork, beef, chicken or vegetarian	29,400 / 7.0
Tom Yam 37,800 / 9.0 seafood or vegetarian, steamed jasmine rice	37,800 / 9.0
Fish Amok 42,000 / 10.0 river fish fillet, coconut milk, lemongrass, basil, mint, coriander, ginger, steamed jasmine rice	42,000 / 10.0
Khmer Chicken Curry 42,000 / 9.0 chicken leg fillet, curry paste, coconut milk, organic vegetables, steamed jasmine rice	42,000 / 9.0
Beef Lok Lak 46,200 / 11.0 stir-fried beef with Kampot pepper seasoning, steamed jasmine rice	46,200 / 11.0
Chicken Leg Stew and Lemon Confit 37,800 / 9.0 boneless chicken leg slow-cooked in white wine, onions, garlic, carrot, olives, steamed jasmine rice	37,800 / 9.0
Pork Fillet 46,200 / 11.0 pork fillet, creamy mushroom sauce, mixed vegetables, steamed jasmine rice	46,200 / 11.0
Croque Monsieur 42,000 / 10.0 ham and cheese sandwich, French fries, salad	42,000 / 10.0
Penh House Beef Burger 🥬 46,200 / 11.0 chef's signature beef burger, French fries, salad	46,200 / 11.0
Ratatouille & Mashed Potato 🌿 33,600 / 8.0 tomato, red/yellow/green capsicum, eggplant, zucchini	33,600 / 8.0
Club Sandwich 42,000 / 10.0 chicken breast, bacon, fried egg, tomato, onions, lettuce, toast, mayonnaise, French fries	42,000 / 10.0

Australian Ribeye Steak 79,800 / 19.0
imported Australian beef ribeye steak (180g), green peppercorn sauce, French fries, mixed salad

Grilled Seabass Fillet with Lemon Butter 67,200 / 16.0
seabass fillet, cauliflower, broccoli, carrots, cherry tomatoes, vegetable purée

PIZZAS

Margherita Pizza 🌿 42,000 / 10.0
tomato sauce, mozzarella, basil

Classic Mushroom & Ham Pizza 50,400 / 12.0
tomato sauce, cooked ham, mozzarella, mushrooms, black olives

Chicken Pizza 50,400 / 12.0
tomato sauce, sautéed chicken, mozzarella, cherry tomatoes

Milano Pizza 54,600 / 13.0
tomato sauce, Milano salami, mozzarella, black olives

Picante Pizza 54,600 / 13.0
tomato sauce, Nduja spicy salami from Calabria, pepperoni, mozzarella

PASTA

Tagliatelle Ai Pomodoro 🌿 33,600 / 8.0
tomato sauce, fresh basil, parmesan

Penne Pesto 🌿 🥬 33,600 / 8.0
pesto, sundried tomatoes, parmesan

Tagliatelle Bolognese 42,000 / 10.0
minced beef, Bolognese sauce, parmesan

Ravioli Ricotta and Spinach 🌿 37,800 / 9.0
fresh spinach, tomato sauce, ricotta parmesan

Spaghetti Carbonara 42,000 / 10.0
parmesan, Italian Pancetta, egg yolk, cream, pepper

Tagliatelle Salmon 50,400 / 12.0
smoked salmon, onions, cream, capers

Homemade Lasagna 50,400 / 12.0
tomato sauce, mozzarella, parmesan cheese, minced beef

Tomato and Seafood Tagliatelle 54,600 / 13.0
cherry tomatoes, prawns, calamari, bisque sauce, parmesan

SOUPS

Gazpacho 🌿 29,400 / 7.0
cold tomato soup, cucumber, garlic, vinegar

Prawn Soup with Wonton 🥬 33,600 / 8.0
Asian bisque, prawn wonton

TAPAS

Black and Green Tapenade 25,200 / 6.0
black and green olives, anchovies, garlic, olive oil

Salmon Canapés 42,000 / 10.0
smoked salmon, cream cheese, capers, dill

Bacon and Cheese Croquetas 21,000 / 5.0
bacon, mozzarella, potato

Cold Cuts Platter 50,400 / 12.0
pepperoni, Italian salami, country terrine, spicy salami, speck ham

Cheese Platter 🌿 50,400 / 12.0
brie, blue cheese, emmental, Caprela goat cheese

Cold Cut and Cheese Platter 67,200 / 16.0
mix of cold cuts and cheeses

Khmer Spices Beef Skewers 🥬 25,200 / 6.0
grilled beef, Khmer spices

Khmer Spices Chicken Skewers 🥬 21,000 / 5.0
grilled chicken, Khmer spices

Prawn Tempura 33,600 / 8.0
light and crispy, batter-fried prawns

🌿 **vegan**

🥬 **vegetarian**

🥬 **contains nuts or seeds**

Kindly inform the Team if you have any food allergies or dietary restrictions.
Prices are net, inclusive of 7% service charge and 10% government tax.



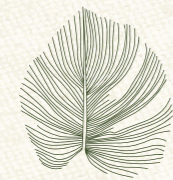
Penh House and

Hospitality and local organic products, a natural alliance.

Many of the products used at this restaurant come from Confirel, a local organic food company which, like Penh House and Jungle Addition, was born from the passion of Khmer-French pharmacist Dr. HAY Ly Eang.

Confirel has been dedicated to sustainable rural development for more than 20 years. It promotes, through innovation and technology, a range of food products typical of the country's provinces, so that they could meet the highest standards of quality and ethics. Some of these were the first in Cambodia to obtain a Protected Geographical Indication (PGI) recognized by the European Union like the Kampong Speu palm sugar and the Kampot pepper.

You can now taste around forty products, such as Kirum anti-oxidant infusions with Kampot pepper inflorescences, palm sugar and Thnot confectionery, Jaya spirits and many others, served at Penh House Restaurant and available at the Lobby pop-up store.



JUNGLE ADDITION
PHNOM PENH

DESSERTS

Ice Cream (one scoop)
passion fruit / mango / vanilla /
strawberry / chocolate

6,300 / 1.5

Vanilla Crème Brûlée
oven-baked traditional
French crème brûlée

25,200 / 6.0

Mango Mousse
mango fruit mousse
with mango purée

21,000 / 5.0

Tropical Fruit Platter
seasonal fruits

21,000 / 5.0

Chocolate Fondant
dark chocolate,
vanilla ice cream

29,400 / 7.0

Fruit Salad with Jaya Extra
tropical fruit salad, Jaya Extra Spirit


25,200 / 6.0

**Palm Sugar French Pancake Flambée
with Jaya blue**
French pancake, Thnot (organic palm sugar),
Jaya Blue Spirit


25,200 / 6.0

French Pancake with Thnotala
French pancake, mango, cocoa, palm sugar

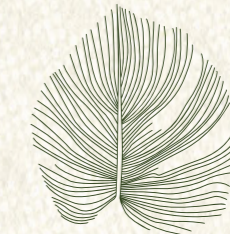
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FOOD MENU

MAADS™ HOTELS