

Food

	Starter	KHR / USD						
VT	Mini Vegetable Quiche with mixed salad on the side, balsamic dressing	23,100 / 5.50						
VT	Fresh Spring Rolls with rice noodles, cucumber, salad leaves, carrots, long coriander	24,100 / 5.75						
VG	Fried Veggie Spring Rolls with mushrooms, yam bean, leek, cabbage, carrots, onions	24,500 / 5.85						
	Nompang Chicken Pate Traditional Khmer sandwich with bread, chicken paté, cucumber pickles, Khmer tuna, condensed milk, cucumber, spring onions	26,800 / 6.40						
	Salads							
	Niçoise Salad with tuna, anchovies, cherry tomatoes, potatoes, capsicum, green beans, olives, balsamic dressing	28,300 / 6.75						
VG	Avocado Pesto Penne penne pasta, avocado, cashew nuts, pesto sauce	34,400 / 8.20						
	Mediterranean Salad with roasted chicken breast, feta cheese, zucchini, eggplant, onions, olives, capsicum, tomatoes	31,500 / 7.50						
	Khmer Cold Beef Salad beef, Khmer herbs, peanuts, white and red cabbage, sweet chili and fish sauce, lime, red and green pepper	26,400 / 6.30						
VG	Mango Salad green mango, fish fillet, shallots, mint leaves, sweet chili, fish sauce, lime	23,100 / 5.50						
	Satay (Skewers)							
	Fish Fillet with Asian pesto	26,800 / 6.40						
	Marinated Chicken with peanut sauce	26,800 / 6.40						
	Vegetable Skewer eggplant, cherry tomatoes, zucchini, bell pepper, garlic, thyme	16,800 / 4.00						
	Soups							
	Tom Yum Soup with shrimps, tomatoes, mushrooms, onions, lemon grass with steamed rice	31,500 / 7.50						
VG	Lentil Soup lentils, tomatoes, onions, celery, spinach, carrots	23,100 / 5.50						
	VI Vegetarian VG Vegan							

	Mains	KHR / USD
VG	Curry chicken or tofu with vegetables, coconut milk, peanuts with steamed rice	33,600 / 8.00
	Fish Amok Traditional Khmer dish with coconut milk, river fish, mixed Khmer herbs with steamed rice	37,800 / 9.00
	Beef Lok Lak sautéed marinated beef tenderloin (120g beef) with fried egg on the side and steamed rice	37,800 / 9.00
	Pan-Seared Chicken with mashed potatoes, white wine mushroom cream sauce	37,800 / 9.00
	Fried Yellow Noodles chicken, shrimps or vegetarian, with broccoli, zucchini, carrots, spring onions	33,600 / 8.00
VT	Penne with Roasted Ratatouille penne pasta, zucchini, eggplant, capsicum, onions, cherry tomatoes, garlic	31,500 / 7.50
	Stir-fried Kampot Pepper Beef served with Jasmine or Brown Rice beef tenderloin, red and green bell peppers, spring onions, oysters and soy sauce, garlic	39,900 / 9.50
	Stir-fried Chicken with Cashew Nuts served with Jasmine or Brown Rice chicken breast, cashew nuts, dry chili, spring onions, oysters and soy sauce, garlic	37,800 / 9.00
	Bites	
VT	French Fries	16,800 / 4.00
	Tuna Sandwich tuna, mayonnaise, bell pepper, onions, egg, French fries on the side	32,700 / 7.80
	Croque Monsieur ham, cheddar cheese, béchamel, French fries on the side	31,000 / 7.40
	Club Sandwich with chicken breast, ham, cheese, egg, tomatoes, lettuce, French fries on the side	32,700 / 7.80
VG	Roasted Vegetable Burger and Tomato Salsa with roasted onion, capsicum, eggplant, zucchini, cherry tomatoes, served with salad	28,500 / 6.80
	Beef Cheese Burger served with French Fries burger bread, beef, cheese, mayonnaise, salad tomatoes, roasted onion	37,800 / 9.00
	Desserts	
	Cake of the Day	12,600 / 3.00
	Ice Cream I Vanilla, Caramel, Chocolate, Almond Milk, Pistachio 1 scoop	8,400 / 2.00
	2 scoops 3 scoops	15,900 / 3.80 21,000 / 5.00
VG	Sorbet I Lime, Strawberry, Passion Fruit, Coconut	,
	all sorbets are vegan and gluten-free 1 scoop	8,400 / 2.00
	2 scoops	15,900 / 3.80
	3 scoops	21,000 / 5.00
VG	Fruit Plate seasonal fruit selection	21,000 / 5.00





Apéritifs Martini (dry, blanco, rosso) Ricard Campari	KHR / USD 24,300 / 5.8 24,300 / 5.8 24,300 / 5.8	Soft Drinks Coke, Sprite, Coke Light, Ginger Ale, Soda Water, Tonic Water	KHR / USD 11,300 / 2.7
Spirits Whisky, Vodka, Rum,	24,300 / 5.8	Ice / hot choco with milk	18,900 / 4.5
Tequila, Gin		Milkshakes Pineapple, Banana, Mango,	23,100 / 5.5
Mocktail		Passion Fruit, Watermelon	
Passion Fruit Mojito Frozen Mango	20,500 / 4.9 20,500 / 4.9	Mixed fruits	23,100 / 5.5
Special Cocktail		Healthy Smoothies	
Passion Margarita Passion Bellini	28,100 / 6.7 28,100 / 6.7	Beetroot, Carrot, Celery, Cucumber, Ginger, Honey	25,200 / 6
Cocktails		Coffee	
Mojito Caipirinha Gin Fizz Piña Colada Tequila Sunrise Pimm's No. 1 Passion Cocktail	25,200 / 6 25,200 / 6 25,200 / 6 25,200 / 6 25,200 / 6 25,200 / 6	House Blend Americano Espresso Double Espresso Cappuccino Cafe Latte (hot, ice)	7,900 / 1.9 12,600 / 3 12,600 / 3 16,800 / 4 16,800 / 4 16,800 / 4
Margarita Cosmopolitan Gin and Tonic Vodka Martini	25,200 / 6 25,200 / 6 25,200 / 6 25,200 / 6	Tea English breakfast, earl grey, peppermint, jasmine green, Japanese green	10,500 / 2.5
Fresh Fruit Juices	15,900 / 3.8	Iced lemon tea	12,100 / 2.9
Orange, Watermelon, Pineapple, Banana, Passion Fruit, Mango, Lime		Bottled Water Perrier 330mL Eau Kulen mineral water 500mL	-,
Mixed fruits	18,900 / 4.5	Eau Kulen mineral water 1.5L	13,000 / 3.1
Beers (can) Angkor, Anchor Tiger	12,100 / 2.9 15,900 / 3.8	Beers (bottle) Cambodia Heineken	18,900 / 4.5 18,900 / 4.5

Prices are exclusive of 5% service charge.

Please refrain from smoking and making phone calls in the breakfast area.

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Wine List

House Wine		KHR / USD
White Vesevo Falanghina Les Jamelles, Sauvignon Blanc, Pays d'Oc	Glass 25,200 / 6 27,300 / 6.5	Bottle 117,600 / 28 121,800 / 29
Red Vigneti Del Salento Les Jamelles, Merlot, Pays d'Oc	25,200 / 6 25,200 / 6	117,600 / 28 113,400 / 27
Rosé La Ganivelle Rosé, Merlot, IGP Atlantique	Glass 25,200 / 6	Bottle 113,400 / 27
Sparkling Wine Prosecco Rose — Astoria Sparkling Bruit — Astoria		Bottle 113,400 / 27 134,400 / 32