

## STARTERS

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

## MAINS

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



**PENH HOUSE**  
PHNOM PENH

**DESSERTS**

<b>Ice Cream (one scoop)</b> passion fruit / mango / vanilla / strawberry / chocolate	6,300 / 1.5
<b>Vanilla Crème Brûlée</b> oven-baked traditional French crème brûlée	25,200 / 6.0
<b>Mango Mousse</b> mango fruit mousse with mango purée	21,000 / 5.0
<b>Tropical Fruit Platter</b> seasonal fruits	21,000 / 5.0
<b>Chocolate Fondant</b> dark chocolate, vanilla ice cream	29,400 / 7.0
<b>Fruit Salad with Jaya Extra</b> tropical fruit salad, Jaya Extra Spirit	25,200 / 6.0
<b>Palm Sugar French Pancake Flambée with Jaya blue</b> French pancake, Thnot (organic palm sugar), Jaya Blue Spirit	25,200 / 6.0
<b>French Pancake with Thnotala</b> French pancake, mango, cocoa, palm sugar	25,200 / 6.0

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**PENH HOUSE**  
PHNOM PENH

**FOOD MENU**

MAADS™ HOTELS