



Ocean Restaurant

Starters

Crab & Avocado Roll	20
Seasoned crab meat, salmon roe, orange pearls, finished with a touch of lime.	
Goat Cheese Bruschetta 	20
Rye bread toast topped with goat cheese, vanilla–tropical fruit compote, and mixed nuts.	
The Tiradito	18
Thinly sliced fish with cucumber salad, orange, sesame oil, kampot pepper, and a shallot–lemon dressing.	
Salmon Poke	20
Fresh salmon, avocado, ponzu dressing, caramelized sesame seeds, and salmon roe.	
Beef Carpaccio	18
Shaved prime beef with truffle aioli, aged parmesan, capers, kampot pepper, and rocket leaves.	

Soups

Spiced Pumpkin Soup 	15
Silky pumpkin velouté with sautéed scallops, crispy bacon, croutons, and herbal oil.	
French Onion Soup	15
Slow-cooked caramelized onions in rich beef broth, topped with toasted crouton and melted cheese.	
Seafood Bisque	16
Shell-roasted seafood, prawn and crab meat, nut breadsticks, herbal oil.	

Meat & Poultry

Chicken Roulade	22
Spinach, bacon, and mozzarella–stuffed chicken with sweet potato purée, sautéed vegetables, madeira jus.	
Slow-Cooked Pork Tenderloin	28
Parmesan potato croquette, romesco sauce, caramelized apple, crackling, and natural jus.	
Roasted Prime Beef Tenderloin	45
Served with mushroom risotto, asparagus salad, baby carrots, broccolini, parmesan, and black truffle jus.	
Grilled Lamb Chops	45
With roasted potatoes, green peas, mixed mushrooms, and port wine jus.	
Braised Beef Cheeks	30
Slow-cooked in its own jus with vegetables, served over creamy mashed potatoes.	



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Fish & Seafood

Catch of the Day	22
Pan-fried fillet with cherry tomato, mushrooms, zucchini, eggplant, and scallion sauce.	
Bourbon-Glazed Salmon	29
Marinated salmon steak with bourbon glaze, sesame seeds, asparagus, broccoli, and edamame.	
Koh Rong Prawns	25
Garlic butter prawns with broccolini, cherry tomatoes, and potatoes.	
Grilled Koh Rong Octopus	27
Served with cauliflower purée, edamame, asparagus, and spicy macha sauce.	
Seafood Risotto	25
Creamy arborio rice with prawns, squid, scallops, cherry tomatoes, and parmesan.	
Mixed Seafood Platter (for 2)	60
Pan-seared fish, grilled prawns, squid, crab, garden vegetables, served with garlic butter, Tamarind and koh kong dressing.	

Side Dishes

Grilled Mixed Vegetables (garlic butter or chimichurri)	7
Grilled King Mushroom, Khmer flavor	7
Mashed Potatoes	7
French Fries	7

Asian Delights

Fresh Summer Rolls 	15
Steamed prawns, rice noodles, saw leaf, cucumber, carrot, and lime-chili dip.	
Deep-Fried Spring Rolls 	15
Crisp vegetable rolls with sweet chili dip.	
Satay Skewers	15
Chicken or beef with galangal spices and green papaya coleslaw.	
Tom Yam Soup	17
Prawns with tomato, mushroom, coconut cream, chili, galangal, and lime.	
Prawn Curry	22
Yellow curry with kale, coconut meat, and cream.	
Wok-Fry Spicy Seafood	25
Prawns and squid with hot basil, long beans, chili.	



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Ocean Restaurant

Taste of Cambodia

Starters & Soup

Khmer Mango Salad 	15
Prawn, basil, carrot, tomato, roasted peanuts, garden herbs, and khmer dressing.	
Chargrilled Beef Salad	15
Organic leaves with fried shallots, garlic, capsicum, onion, and chili-lime dressing.	
Fresh Pomelo Salad 	18
Seared local scallop, bean sprouts, bell peppers, avocado, green mango, and khmer dressing.	
Salmon Papaya Salad 	20
Green papaya, basil, carrot, tomato, peanuts, shrimp paste, and khmer dressing.	
Lime Sour Soup	12
Clear broth with mushrooms, onion, kaffir lime. choice of chicken, fish, or prawn.	
Hot & Sour Beef Soup	15
Khmer-spiced broth with coconut milk, morning glory, hot basil, and tamarind.	

Main Dishes

Koh Rong Fish	22
Catch of the day with king mushroom, broccoli, and lemongrass gravy.	
Khmer Aroma Salmon Steak	29
Caramelized salmon with lemongrass sauce, brown rice, and mango salad.	
Trob Dot Sach Jrouk	22
Baked eggplant with khmer minced pork and steamed rice.	
Samlor Kari Khmer	22
Traditional khmer chicken curry with local vegetables and peanuts, served with rice or bread.	
Surf & Turf — Khmer Taste (for 2)	40
Fish amok, beef lok lak, chicken cashew nuts, and steamed rice.	

Pasta Selection

Homemade Prawn Tortellini	22
Tortellini in saffron cream with pancetta, green peas, cherry tomatoes, and parsley.	
Spiced Chorizo & Chicken Rigatoni	18
Rigatoni in tomato sauce with basil, chorizo, and chicken.	
Spaghetti A La Puttanesca	18
Anchovies, kalamata olives, cherry tomatoes, capers, and parsley.	



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Vegetarian

Green Gazpacho 	10
Chilled blend of avocado, green apple, spinach, cucumber, basil, coriander, and croutons.	
Tomato Tartare 	13
Diced tomato with shallots, capers, gherkins, chives, served with ciabatta toast.	
Corn Velouté	10
Creamy sautéed corn with pastis, herbal oil, and crostini.	
Crispy Veggie Cake 	15
Sweet potato purée mixed with oats, topped with a chickpea patty.	
Beetroot Carpaccio	14
Thin beetroot slices with olive oil, orange, feta, caramelized cashews, and arugula.	
Baked Eggplant	14
Wok-fried minced eggplant with tofu, chili sauce, and spring onion.	

Desserts

Chocolate Fondant	14
70% dark chocolate with vanilla, tropical fruit compote, and salted caramel cashew ice cream.	
Coconut–Passion Cheesecake	14
Cheese mousse with chocolate, strawberry & orange gel, and coconut sorbet.	
Layered Bourbon Cake	14
Bourbon cake with flexi ganache, chocolate whipped panna cotta, and passion ice cream.	
Chocolate–Lemon Praline Cake	14
Chocolate honeycomb, isomalt spiral, and vanilla ice cream.	
Tropical Fruit Plate	12
Served with coconut sorbet.	
Homemade Ice Cream or Sorbet (2 scoops)	6
Ice cream: vanilla, chocolate, strawberry, mango, pistachio, pandan	
Sorbet: coconut, passion fruit, mango	



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