

amansara

All-day Dining Menu

Khmer Flavours

Poached Prawn and Pomelo Salad (C, N)

Prawn, Pomelo, Khmer Dressing, Nuts, Basil, Saw Mint, Onion, Dried Coconut

Banana Blossom Chicken Salad (N)

Chicken Breast, Koh Kong Dressing, Basil, Saw Mint, Roasted Nuts, Cabbage, Carrot

Sesame Beef (G, N)

Fried Beef, Sesame, Lemongrass, Khmer Pickle, Chilli, Garlic, Lime, Pepper Sauce

MAIN COURSES

Fried Rice (C, F, E)

Choice of: Chicken, Beef, Seafood, Tofu or Vegetables

Add-on: Fried Egg, Garlic, Spring Onion

Seafood Flat Rice Noodles (C, E)

Stir-fried Noodles, Vegetables, Fried Egg, Prawns, Squid, Scallops, Garlic, Spring Onion

Cambodian Beef “Lok Lak” (C, E)

Grilled Australian Beef Tenderloin, Fried Egg, Pepper Sauce, Steamed Rice, Tomato, Cucumber, Lettuce, Fried Shallot, Coriander

Traditional Khmer Red Or Green Curry (C, F, PK)

Choice of: Chicken, Beef, Pork, Fish, Seafood or Tofu

With Aubergine, Vegetables and Steamed Rice

Trey Jin Juon (F)

Fried Fish Fillet, Crispy Ginger, Fermented Soybean, Red Chilli, Onion, Spring Onion, Coriander Sauce, Steamed Rice

(V) Vegetarian (VG) Vegan (D) Dairy (N) Nuts (G) Gluten (F) Fish (C) Crustaceans (S) Soy (PK) Pork (E) Egg

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International Flavours

STARTERS AND SALAD

Caesar Salad (F, G, D)

Romaine Lettuce, Garlic Croutons, Crispy Pancetta, Parmesan Cheese, Anchovies
Choice of: Grilled Chicken, Prawns or Smoked Salmon

Falafel & Hummus (VG, D, N, G)

Chickpeas, Carrot, Cucumber, Snow Peas, Celery, Radish, Olives, Tomato,
Pomegranate, Tzatziki, Mint Sauce, Pita Bread, Herb Cracker

Quinoa Salad & Roasted Pumpkin (VG, N)

Quinoa, Roasted Pumpkin, Hummus, Flaxseed Cracker, Avocado, Pomegranate,
Sunflower Seeds, Cucumber, Microgreens, Cherry Tomato, Herbs, Lemon Mustard
Dressing

Nori-wrapped Yellowfin Tuna (F, N)

Pan-seared Tuna, Daikon and Carrot Salad, Nori Crumble, Fresh Greens, Sesame
Dressing

Onion Pakora (VG)

Deep-Fried Fritters, Gram Flour, Onion, Mint Chutney

SOUP

Chilled Cucumber Gazpacho (VG, D)

Cucumber, Bok Choy, Vinegar, Yoghurt, Pickled Shallots, Celery, Onion, Capsicum,
Basil

Brown Lentil & Asparagus Soup (V)

Brown Lentils, Asparagus, Coconut Cream, Chives, Truffle Oil

Tom Yum Goong (C)

Prawns, Mushrooms, Shallots, Saw Mint, Tomato, Coriander, Chilli, Garlic, Onion

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International Flavours

SANDWICHES AND BURGERS

Amansara Club Sandwich (G, D, PK, E)

Grilled Chicken Breast, White Toast, Mayonnaise, Mustard, Crispy Bacon, Sliced Tomato, Lettuce, Cheddar Cheese, Fried Egg, French Fries

Cheeseburger (G, D, PK)

Grilled Wagyu Beef Patty, Mayonnaise, Onion Jam, Tomato Spread, Lettuce, Cheddar Cheese, Pickle, French Fries

PASTA

Pumpkin Ravioli (G, D)

Roasted Pumpkin, Burrata Cheese, Herbs, Green Pea Purée, Curry Sauce, Crispy Shallot, Lime Zest

Bolognese (G, D)

Minced Beef, Tomato Sauce, Basil, Parmesan Cheese, Onion

Kampot Pepper Carbonara (G, D, PK)

Bacon, Egg Yolk, Parmesan Cheese

Choose Your Favourite Pasta (G)

Choice of: Spaghetti, Fettuccine or Penne

HOMEMADE PIZZA

Margherita (G, D)

Tomato Sauce, Mozzarella Cheese, Fresh Basil

Pepperoni (G, D, PK)

Tomato Sauce, Spicy Salami, Mozzarella Cheese

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International Flavours

MAIN COURSES

Grilled Chicken Breast

Grilled Chicken Breast, Sautéed Mushrooms, Spinach, Mustard Sauce

Chicken Schnitzel (D,G)

Crispy Chicken Breast, Pesto, Rocket Salad, Cherry Tomato, Radish, Lemon Mayonnaise, Pickled Shallot

Salmon Buckwheat Noodles (F, N)

Pan-seared Salmon, Buckwheat Noodles, Bok Choy, Snow Peas, Broccoli, Sesame Vinaigrette, Seaweed

Amansara Signature Tiger Prawns (C)

Grilled Tiger Prawns, Coconut Curry, Green Pea Purée, Snow Peas, Herbs, Fried Shallot, Garlic Fried Rice, Lemon Zest

Grilled Beef Tenderloin

Grilled Australian Beef Tenderloin, Pumpkin Purée, Sautéed Greens, Kampot Pepper Sauce

Dhal Tadka (VG)

Tempered Yellow Lentils With Garlic, Shallots, Tomato, Spices, Basmati Rice

Tandoori Chicken Tikka (D)

Marinated Chicken, Yoghurt, Garlic, Ginger, Cashew Nut Paste, Indian Spices, Mint Chutney, Beetroot, Salad

Lamb Rogan Josh (D, N)

Slow-cooked Lamb, Tomato Sauce, Onion, Nuts, Garlic, Ginger, Indian Spices, Basmati Rice

Nasi Goreng (C, E)

Indonesian Fried Rice, Sambal, Prawns, Chicken, Fried Egg, Bok Choy, Carrot, Crispy Crackers, Chilli, Onion, Shallot, Cucumber, Tomato

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International Flavours

SIDES

Green Garden Salad

Lettuce, Cherry Tomatoes, Cucumber, Radish, Vinaigrette Dressing

Roasted Baby Potatoes

Roasted Potatoes With Rosemary, Garlic, Olive Oil

Sautéed Spinach

Sautéed Spinach, Garlic, Shallots, Olive Oil

Sautéed Vegetables

Seasonal Vegetables Sautéed, Garlic, Olive Oil

Grilled Asparagus

French Fries

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Kids Menu

Mashed Potato (D)

Served with Melted Cheese

Carrot & Orange Soup

Fish Fingers (F, G)

Deep-fried Bass, Tartar Sauce, French Fries

Beef Sliders (G, E)

Mini Bun, Beef Patty, Mayonnaise, French Fries

Ham & Cheese Sandwich (D, G)

Ham, Cheddar Cheese, French Fries

Grilled Chicken

Chicken Breast, Steamed Broccoli

Sliced Australian Beef

Grilled Beef, Seasonal Vegetables, French Fries

Penne Bolognese (G, D)

Egg Fried Rice (E)

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Desserts Menu

Mango Panna Cotta (D, N)

Mango, Cream, Gelatine, Caramelised Nuts

Chocolate Soufflé (D, E)

Chocolate Soufflé, Lemongrass Flavour, Cream, Icing Sugar, Passion Fruit Sorbet, Grand Marnier

Brioche Pear Tart (D, G, N)

Brioche Tart, Pear, Caramelised Nuts, Vanilla Ice Cream

Sticky Rice Dumpling (V, G)

Rice, Kampot Pepper, Yellow Lentils, Palm Sugar, Coconut Sauce

Floating Eggs (D, N)

English Vanilla Custard, Egg White Sponge, Caramelised Pecan Nuts, Caramel Sauce, Lemon Zest

Chocolate-glazed Strawberry Mousse (G, D)

Chocolate Mousse, Strawberry, Pandan Tuile

Cambodian Banana Fritters (V)

Deep-fried Banana, Rice Flour, Sesame, Coconut, Kaffir Lime Caramel Sauce

Selection of Tropical Fruit Plate

Ice Creams (D, G)

Vanilla, Strawberry, Chocolate Or Coconut, Cookie Crumble

Sorbets

Passionfruit, Mango or Kaffir Lime

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Premium Selection

24-hour advance notice is required to order premium selections

For Two Persons

Rib Eye - 400g

Grilled Australian Rib Eye, Roasted Potatoes, Chimichurri Sauce

Lamb Rack (D) - 1kg

Grilled New Zealand Lamb, French Fries, Red Wine Shallot Sauce

Tomahawk (D) - 1kg

Grilled Tomahawk Steak, Mashed Potato Gratin, Garlic-roasted Pumpkin, Steamed Vegetables, Barbecue Sauce, Kampot Pepper Butter

Fisherman's Basket (C, F, G, E)

Grilled Mekong Lobster, Large Prawns, Scallops, Local Sea Bass, Calamari, Tartar Sauce, Homemade Potato Chips

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All items listed above in the Premium Selection are excluded from the meal plan and are subject to separate charges.