

## ***SWEETS***

<b>Chocolate Lava (V)</b> Dark Belgian chocolate lava, strawberry, honeycomb & Kampot pepper ice cream	15.00
<b>Fruit Consommé (DF) (V) (NF)</b> Seasonal fruit salsa & consommé, pineapple & mint sorbet, citrus tuile	14.00
<b>Coconut Brûlée (GF) (V)</b> Whole-baked young coconut brûlée, pandan crumbs & fresh coconut	14.00
<b>Banoffee Cheesecake (P)</b> Banana & toffee cheesecake, caramelised bananas, dark chocolate cookies & sauce	14.00
<b>Khmer Sweets (V)</b> Black sticky rice with mango, glutinous rice with coconut, peanut & palm sugar layered Khmer jelly, taro & pumpkin custard, sweet yellow bean paste	11.00
<b>Local Seasonal Fruit (DF) (GF) (V) (NF)</b> Lime & chili sugar	10.00
<b>D'Angkor Signature Sundae (V)</b> Coconut pandan sorbet, Khmer sweets, fresh caramelised banana, pandan crumble, sticky rice & mango sauce	12.00

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# **ICE CREAM & SORBET**

## **Ice Cream (V)**

4.00 per scoop

Vanilla  
Honey Spice  
Strawberry Cheesecake  
Belgian Dark Chocolate  
Mocha  
Yoghurt & Kampot Pepper  
Cookie Dough

## **Sorbet (V) (DF) (GF) (NF)**

4.00 per scoop

Mango  
Passion Fruit  
Lychee  
Strawberry  
Pineapple & Mint

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## ***SALADS***

<b>Goats Cheese (V) (GF)</b> Baked goat's cheese, marinated baby beets, candied walnuts, wild rocket, apple & truffled balsamic	14.00
<b>Classic Caesar Salad (P) (NF)</b> Romaine lettuce, bacon bits, parmesan, croutons, parmesan, egg & classic Caesar dressing	13.00
<b>Add grilled chicken breast</b>	15.00
<b>Add garlic prawns</b>	17.00
<b>Wellbeing Tuna Salad (NF) (DF) (GF)</b> Pan-seared tuna, roasted pumpkin, quinoa, cherry tomatoes, sprouts, local leaves & citrus vinaigrette	16.00
<b>Roasted Angus Beef Tartine (NF)</b> Finely-sliced, pepper-crusting Angus Beef, horseradish cream, shaved parmesan, caramelised shallot, watercress & rocket on house-baked loaf	22.00

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## ***BURGERS, WRAPS & SANDWICHES***

<b>The Burger (P)</b> Beef patty, lettuce, tomato, mayonnaise and gherkin on a sesame seed bun, cheddar cheese, streaky bacon & sweet pickle dressing	22.00
<b>The Club Sandwich (P)</b> Chicken, tomato, lettuce, bacon, garlic mayonnaise on white bread, steak fries & house slaw	21.00
<b>Roasted Tomato &amp; Garlic Focaccia (V) (NF)</b> House-baked tomato & garlic focaccia, hummus, grilled eggplant, caramelised onions, feta, blistered capsicum & dressed local leaves	18.00
<b>Local Khmer Baguette – “Nom pang dak sach” (P)</b> Baguette, pork terrine & pâté, cucumber, pickled vegetables, salad cream & shoestring fries	18.00
<b>Khmer-Spiced Curry Chicken Wrap</b> Khmer-spiced curried chicken, onions, cucumber, tomato, coriander, romaine lettuce & shoestring fries	21.00
<b>D’Angkor Signature Beef Burger</b> Australian Angus Beef patty with sticky ‘lok lak’ sauce, Kampot pepper, pickled vegetables, fried egg & sweet potato fries	20.00

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## ***AUTHENTIC FLAVOURS***

### **Siem Reap Nem Rolls (DF) (GF)**

Fresh capsicum, cucumber, tomato & basil in traditional rice paper rolls, lime & fish sauce dressing

*\*available as vegetarian on request*

12.00

### **Prawn & Green Mango Salad (DF) (GF)**

Royal Khmer green mango salad with prawn, smoked Kes fish & lime

*\*available as vegetarian on request*

14.00

### **Cambodian Fried Noodles (P) (DF) (NF)**

Wok-fried yellow noodles with egg, minced pork, shrimps & vegetables

20.00

### **Jaiyor Spring Rolls (DF)**

Wok-fried carrot, sweet potato, glass noodles, sesame & oyster sauce, rolled in crisp pastry with a sweet-chili dipping sauce

12.00

### **Southeast Asian Nasi Goreng (DF)**

Wok-fried jasmine rice with chicken, chili sambal, prawns & vegetables, grilled chicken satay, pickled vegetables & prawn crackers

20.00

### **Siem Reap Dim Sum (P) (DF)**

Pork Siew Mai, Shrimp Har Gao, Taro Bao, Chinese black vinegar & chili sauce

15.00

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## ***AUTHENTIC FLAVOURS***

<b>Sihanoukville Soft Shell Crab (DF) (S)</b> Tempura soft shell crab, stir-fried with Kampot black pepper sauce & steamed jasmine rice	19.00
<b>Noum Banh Chok (NF) (DF)</b> Cambodian rice noodle curry broth, sliced chicken breast, local vegetables & herbs	20.00
<b>Lok Lak Your Way (DF) (NF)</b> Wok-fried chicken, beef or prawn with Kampot peppercorn sauce, lime, garlic, fried egg & steamed jasmine rice	24.00
<b>Khmer Chicken Curry</b> Cambodian-style chicken curry with long beans, sweet potato, onion & coconut milk <i>*accompanied by steamed rice</i>	18.00
<b>Lobster Amok (NF) (DF)</b> Khmer mixed spice, fresh water lobster, coconut milk, noni leaf & egg <i>*accompanied by steamed rice</i>	25.00

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## ***PIZZA, FLATBREAD & PASTA***

<b>Margherita (V) (NF)</b> Rustic-style tomato sauce, fresh mozzarella, sliced tomato & basil	15.00
<b>Spicy (P) (S)</b> Spicy Chorizo & pepperoni, piquillo pepper, shallots, jalapeños & capsicum	17.00
<b>Garden (V)</b> Baked eggplant, pumpkin & zucchini, caramelised onion, dried cherry tomato, rocket pesto & goat's cheese	16.00
<b><u>Your choice of spaghetti, penne or fettuccine</u></b>	
<b>Truffled Carbonara (P) (NF)</b> Smoked bacon, egg, truffled cream & parmesan	22.00
<b>Angus Beef Bolognese (NF)</b> Slow-cooked Angus Beef, roasted tomatoes, garlic & herbs	23.00
<b>Khmer Curry Sauce</b> Khmer curry sauce, chicken, prahok & local spices	21.00
<b>Rustic Teukvil Tomato (V) (NF)</b> Teukvil tomato, white wine, garlic, & basil	15.00

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## ***COOL, BLENDED & SMOOTH***

7.00

### **Banana Sharp**

Banana, grapefruit, orange juice & lime juice

### **Mango Lassi**

Natural yoghurt & mango

### **Papaya Lassi**

Natural yoghurt, papaya & sugar syrup

### **Raffles Tropical**

Banana, mango, pineapple & orange juice

### **Camcogo**

Coconut milk, mango, vanilla, natural yoghurt, mango juice & pineapple juice

### **Passionata**

Orange juice, lime juice, passion fruit & fresh milk

### **Vanilla Shake**

Vanilla ice cream & fresh milk

### **Virgin Piña**

Pineapple, banana, mango, coconut milk,  
natural yoghurt & pineapple juice



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## ***HEALTHY AND ENERGISING***

### **Apple Cooler**

Cucumber, apple, fresh mint & ginger

### **Grand Carrot**

Carrot, grapefruit, orange & mint leaves

### **Triple Orange**

Carrot, orange & watermelon

### **Mint Cooler**

Cucumber, mint leaves, lime juice & sprite

## ***FRESH JUICE***

Orange, Pineapple, Watermelon, Lime Juice

## ***ICED TEA***

### **Apple & Honey Iced Tea**

Tea, Cambodian fresh honey & apple juice

### **Iced Green Tea**

Green tea, mint leaves & lime juice

### **Sparkling Jasmine Iced Tea**

Jasmine tea, brown sugar & sparkling water

7.00



5.00

6.00

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**BEER**

Angkor	6.00
Kingdom	7.00
Tiger Draft	6.00
Heineken	7.00

**VODKA**

Smirnoff	7.00
Absolut	9.00
Grey Goose	11.00

**GIN**

Beefeater	8.00
Tanqueray	9.00
Bombay Sapphire	9.00

**RUM**

Havana Club	9.00
Bacardi Silver	8.00

**TEQUILA**

Olmecca	8.00
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**WHISKY & BOURBON**

Jack Daniel's	9.00
Johnnie Walker Black	9.00
Jameson Irish	8.00

**RAFFLES FAME**

Airavata	12.00
Singapore Sling	12.00
Femme Fatale	26.00

**THE CLASSICS**

Bloody Mary	9.00
Cosmopolitan	
Daiquiri	
Long Island Iced Tea	
Margarita	
Mojito	
Piña Colada	
Tequila Sunrise	
Mai Tai	

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## ***HOT DRINKS***

**Cappuccino** 5.00

A shot of espresso topped with steamed and frothed milk, dusted with chocolate

**Latte** 5.00

Shot of espresso topped with steamed milk and foam

**Macchiato** 4.00

Short black, served in a glass with a spoon of froth and a drop of milk

**Ristretto** 4.00

Half-shot espresso and twice as strong

Hot Chocolate 5.00

***SELECTION OF 1982*** 5.00

## ***CLIPPER TEA***

English Breakfast, Earl Grey, Chamomile, Peppermint, Fresh Mint, Darjeeling, Green Tea

## ***COLD COFFEES***

**Frappuccino** 5.00

Double shot of espresso blended with low-fat milk and sugar

**Iced Coffee** 5.00

Fresh espresso served with or without whipped cream

**Iced Mocha** 5.00

Fresh espresso blended with chocolate syrup and fresh milk

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## **CHAMPAGNE & WINE BY THE GLASS**

### **CHAMPAGNE**

G.H. Mumm		<i>Brut, Réserve</i>	<i>France</i>	26.00
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### **WHITE WINE**

Chardonnay	2016	<i>Casillero del Diablo</i>	<i>Chile</i>	9.00
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Chenin Blanc	2015	<i>Stellenbosch</i>	<i>South Africa</i>	10.00
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Pinot Grigio	2015	<i>Yalumba Y Series</i>	<i>Australia</i>	12.00
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Chablis	2014	<i>William Fèvre, Burgundy</i>	<i>France</i>	15.00
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Sauvignon Blanc	2016	<i>Marlborough</i>	<i>New Zealand</i>	16.00
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## ***ROSÉ WINE***

Pigmentum Malbec	2015	<i>Vigouroux, Cahors</i>	<i>France</i>	9.00
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## ***RED WINE***

Cabernet Sauvignon	2016	<i>Casillero del Diablo</i>	<i>Chile</i>	9.00
Pinotage	2015	<i>Nederburg, Stellenbosch</i>	<i>South Africa</i>	10.00
Malbec	2016	<i>Trivento Reserve</i>	<i>Argentina</i>	11.00
Cabernet Sauv-Merlot	2014	<i>Château Haut de Selves</i>	<i>France</i>	15.00
Pinot Noir	2016	<i>Allan Scott, Marlborough</i>	<i>New Zealand</i>	16.00

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