

The
CONSERVATORY

THE RAFFLES FAME

AIRAVATA (RAFFLE'S GRAND HOTEL D'ANGKOR) 12.00

Rum, Malibu, Crème de Banane, Fresh Coconut Juice, and Lime Juice

This refreshing cocktail is named after the mythical white elephant ridden by Indra, the Hindu King of Gods and ruler of the Heavens. It's told that once, Airavata sucked up water from the underworld and sprayed it into the clouds, which Indra then caused to rain forth as cool water for the earth.

FEMME FATALE (RAFFLE'S LE ROYAL) 26.00

Champagne, Crème de Fraise with a dash of Cognac

In 1967 Jacqueline Kennedy visited Cambodia, fulfilling her lifelong dream of seeing Angkor Wat. During her stay at the Hotel Le Royal in Phnom Penh, as she listened to Prince Sihanouk's own jazz compositions, she sipped a champagne cocktail as red as her lipstick. Years later, the glasses were rediscovered, with her lipstick marks still intact. Today and to commemorate her visit to Cambodia, this elegant evening cocktail has been reborn.

SINGAPORE SLING (RAFFLE'S SINGAPORE) 12.00

Gin, Cherry Brandy, Cointreau, Benedictine, Pineapple Juice, Lime Juice and Grenadine

The Singapore Sling was created in 1915, at the world famous Raffles Hotel in Singapore by bartender Mr. Ngiam Tong Boon. It was made to be a pleasing and discrete drink for women, but it quickly became popular with men and women alike, eventually becoming the Raffles signature drink.

BUBBLES AND APERITIFS

G.H MUMM CORDON ROUGE 24.00

CHAMPAGNE BILLECART-SALMON 26.00

Brut Réserve, France

KIR ROYAL 26.00

The name Kir came from Mr. Felix Kir (1876–1968), mayor of Dijon in Burgundy, he popularized the drink after WWII by offering it at receptions to visiting delegations.
Crème de Cassis Topped up with Champagne

FRENCH 75 26.00

Named after the French artillery used by Captain Harry S. Truman's men during the first world war; created in 1925 by Harry McElhone at Harry's Bar in Paris.
Cognac, Sweet and Sour Mix Topped up with Champagne

CLASSIC CHAMPAGNE COCKTAIL 26.00

Victor Laszlo and Captain Renault both ordered champagne cocktails in the 1942 movie Casablanca.
Cognac with a Few Drops of Bitters, Topped up with Champagne

SIGNATURE GIN 13.00

THE 1915 GIN AND TONIC

Raffles Sipsmith 1915, Tonic Water, Pomelo Peel, Pomelo and Lemongrass

SIPSMITH WINTER GIN AND TONIC

Sipsmith London Dry Gin, Sipsmith Sloe Gin, Tonic Water, Orange Wedge

1915 MARTINI

Sipsmith Raffles 1915 Gin, 1:3 Noilly Prat Dry Vermouth

Please ask for Cigar Menu

All prices in US Dollars

ALL DAY COCKTAILS 9.00

PASSIONISTA

Aylesbury Duck Vodka, honey syrup, passionfruit,
lime charged with Champagne

RAFFLES SIGNATURE BLOODY MARY

Alylebury Duck Vodka, Raffles signature mix
topped with tomato juice & Kampot pepper

AROMATISED COCKTAILS 9.00

WHITE NEGRONI

Ford's Gin, Suze, Mancino Bianco Ambranto Vermouth

CHET BAKER

Diplimatico Matuano Rum, Mancino Rosso Vermouth,
Honey syrup, Angostura bitters

LEFT HAND COCKTAIL

Rebel Yell Rye Whiskey, Campari, Mancino
Vermouth, Scrappy's Chocolate Bitters

SOURS & FIZZES 9.00

KHMER GIMLET

Ford's Gin, fresh basil, kaffir lime, rich cane syrup, lime juice

FRENCH MARTINI

Aylesbury Duck Vodka,crème de cassis,
Pineapple juice, lemom, Syrup

PEACH MULE

Ford's Gin, Mathilde Crème de Peche, ginger, lime, mint,
peach bitter's

LOVELY SEASON

Plantation 3 Star Rum, Giffard Abricot du
Rousillon, lime, honey syrup

TASTE OF THE TROPICS 9.00

CLASSIC PIÑA COLADA

Diplimatico Matuano Rum, coconut syrup, pineapple juice, lime
OPTION: Mango, Passionfruit or Strawberry Colada

JUNGLE BIRD

Plantation Dark Rum, Campari, pineapple juice,
rich cane syrup, lime

DERBY TROP-TAIL

Rebel Yell Bourbon, pineapple juice, lemon, rich cane syrup, mint

VIEW FROM ANGKOR

Cimmaron Blanco Tequila, Giffard Banane du Bresil,
pineapple juice, lime, rich cane syrup, Scrappy's Firewater

AFTER DINNER DRINKS 9.00

SAZERAC

Rebel Yell Rye Whiskey, Pierre Ferrand 1840 Cognac,
rich cane syrup, Peychaud's bitters, Angostura bitters

BEE'S KISS

Diplimatico Matuano Rum, Honey syrup, cream

JUNGLE JAVA

Coffee infused rum, coconut syrup, pineapple
juice, lemon, orange

**ALL CLASSIC COCKTAILS ARE AVAILABLE ON REQUEST.
PLEASE ASK YOUR SERVER.**

Please ask for Cigar Menu

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MOCKTAILS 7.00

BANANA SHARP

Banana, Grapefruit, Orange Juice, Lime Juice

PINEAPPLE ZING

Pineapple, Grapefruit, Pineapple Juice, Fresh Ginger

RAFFLE'S TROPICAL

Banana, Mango, Pineapple Juice, Orange Juice

VIRGIN MARY

Tomato Juice and Freshly Prepared Bloody Mary Mix

VIRGIN PINA COLADA

Pineapple Juice and Coconut Cream

VIRGIN SINGAPORE SLING

*Cherry Juice, Lime Juice, Pineapple Juice,
Grenadine Syrup, club soda*

MINERAL WATER

Vittel 500ml	4.00
Vittel 1,000ml	9.00
Perrier 330ml	6.00
Perrier 750ml	9.00
Aqua Panna 500ml	7.00
Aqua Panna 1,000ml	9.00
San Pellegrino 500ml	7.00
San Pellegrino 750ml	9.00

FRESH JUICES 5.00

Orange; Pineapple; Watermelon; Coconut,

CHILLED JUICES 4.00

Orange; Pineapple; Mango; Apple; Tomato

SOFT DRINKS 5.00

Coca-Cola	
Coke Zero	
Fanta Orange	
Giner Ale	
Red Bull	
Soda Water	
Sprite	
Tonic Water	
Giner Beer	6.00

EAST IMPERIAL PREMIUM 6.00

East Imperial travelled the world to find the purest, unfiltered spring water. Our search eventually led us to New Zealand where we found an ecosystem that produces water of the highest quality

EAST IMPERIAL OLD WORLD TONIC

East Imperial is now the only tonic water sourcing all the key ingredients from Asia. This is the Champagne of Tonic waters

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APERITIFS

Martini Bianco, Rosso, Dry	7.00
Campari	7.00
Mancino Amaranto, Ambrato, Rosso	8.00

SPIRITS**RUM**

Diplomatico Bianco, Chaloang Bay, Saint James	8.00
Diplomatico Anejo, Havana Club	9.00

TEQUILA

Tequila Olmeca	8.00
Ocho Blanco	9.00
Ocho Reposado	10.00
Reposado Patron	18.00

VODKA

Stolichnaya	8.00
Absolut	9.00
Grey Goose	11.00

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The Raffles Sipsmith 1915	13.00
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Created exclusively for Raffles by Sipsmith to celebrate the 100th anniversary of the Singapore Sling

Beefeater, Gordon's	8.00
Bombay Sapphire, Tanqueray	9.00
Fords, Citadelle	10.00
Deaths Door	11.00
Smalls	12.00
Ransom Old Tom	13.00
Sipsmith Sloe	13.00
Hendricks, Tanqueray 10	14.00
Ruku	10.00

LIQUEURS

Tia Maria, Kahlua, Midori, Amaretto, Souther Comfort	8.00
Bénédictine Dom, Baileys, Amarula, Malibu, Galliano	8.00
Cointreau, Drambuie, Grand Marnier, Sambuca	8.00

PORT & SHERRY

Noval Tawny Port by Quinta do Noval	7.00
Gonzalez Byass Alfonso Oloroso Dry	7.00
Gonzalez Byass NOE Sweet Jerez	19.00

SCOTCH

Chivas Regal 12 Years	10.00
Johnnie Walker Black Label	9.00
Johnnie Walker Gold Label	12.00
Chivas Regal Royal Salute 21 Years	24.00
Johnnie Walker Blue Label	35.00
Cutty Sark Golden Jubilee	28.00

BOURBON

Jack Daniel's	9.00
Jim Beam	8.00
Marker's Mark	10.00

CANADIAN

Canadian Club	8.00
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IRISH

John Jameson	8.00
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SINGLE MALT

Laphroaig 10 Years	14.00
Glenkinchie 10 Years	14.00
Oban 14 Years	14.00
Glenmorangie 10 Years	14.00
Bowmore 12 Years	14.00
Tailsker 10 Years	14.00
Lagavulin 16 Years	16.00
Balvenie 12 Years	14.00
Glendfiddich 18 Years	14.00
Glenlivet	16.00
Macallan 12 Years	16.00
Macallan 15 Years	24.00
Macallan 18 Years	44.00
Macallan Sienna	30.00
Glenlivet	16.00
Macallan 12 Years	16.00
Macallan Sienna	30.00

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WINE BY THE GLASS

WHITE WINE

Chardonnay <i>Reserva Casillero del Diablo, Chile</i>	2016	9.00
Chenin Blanc <i>Stellenbosch, South Africa</i>	2016	12.00
Pinot Grigio <i>Yalumba, Australia</i>	2016	10.00
Petit Chablis <i>William Fèvre, Burgundy, France</i>	2015	15.00
Sauvignon Blanc <i>Villa Maria Private Reserve, New Zealand</i>	2016	16.00

ROSE WINE

Pigmentum Malbec Rose <i>Vigouroux, Cahors, France</i>	2016	9.00
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RED WINE

Cabernet Sauvignon <i>Reserva Casillero del Diablo, Chile</i>	2016	9.00
Pinotage Nederburg <i>Stellenbosch, South Africa</i>	2016	12.00
Malbec <i>Trivento Reserve, Argentina</i>	2016	11.00
Cabernet Sauvignon-Merlot <i>Chateau Haut de Selves, France</i>	2014	15.00
Pinot Noir <i>Allan Scott, Marlborough, New Zealand</i>	2016	16.00

SWEET WINE

Anakena Single Vineyard Late Harvest <i>Rapel Valley, Chile</i>	2009	9.00
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BEER

TUSK GOLDEN ALE

The 'Tusk' is a collaboration with Siem Reap Brew Pub to create an exclusive Golden Ale for Raffle's Grand Hotel d'Angkor. Malty and toasty, with tropical hops and aromas with a balance light bitter finish.



6.00

Tiger	6.00
Angkor	6.00
ABC Stout	7.00
Heineken	7.00

BELGIUM

Chimay Red One of the only 6 Trappist brewery in Belgium. Contains 7% level of alcohol content	10.00
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Chimay Blue One of the only 6 Trappist brewery in Belgium. Contains 9% level of alcohol content	10.00
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COFFEE & TEA SELECTION

Coffee or Decaffeinated Coffee	4.00
Espresso	4.00
Double Espresso	5.00
Cappuccino	5.00
Cafe Latte	5.00
Macchiato	4.00
Double Macchiato	5.00
Hot Chocolate	5.00
Flat White	5.00
Americano/Long Black	4.00

1872 CLIPPER TEA SELECTION 4.00

Classic English Breakfast, Timeless Earl Grey, Finest Darjeeling
 Jasmine, Ever Green, Camomile, Peppermint
 Taste of Singapore, Healing Garden, Anti-Stress,
 Apple Teani, Refreshing Tea Break

ICED COFFEE & TEA

Iced Coffee	5.00
Iced Mocha Coffee	9.00
Caramel Iced Coffee	9.00
Hazelnut Iced Coffee	9.00
White Chocolate Iced Coffee	9.00
Iced Tea	4.00
Iced Lemon Tea	6.00
Iced Green and Mint Tea	6.00
Iced Mango tea	6.00
Iced Chocolate	5.00

IRISH COFFEE 12.00

Jameson Irish Whiskey Coffee, with/without Brown Sugar, Cream

ITALIAN COFFEE 12.00

Coffee, Amaretto, Brown Sugar, Cream

FRENCH COFFEE 12.00

Coffee, Cointreau, with or without Brown Sugar, Cream

RUSSIAN COFFEE 12.00

Vodka, Coffee, Cream

COFFEE ROYALE 12.00

Brandy, Coffee, Cream

FRENCH COFFEE 12.00

Coffee, Cointreau, with/without Brown Sugar, Cream

EAU DE VIE & GRAPPA 9.00

Framboise; Mirabelle

COGNAC

Martell l'Or	86.00
Otard Extra Black	30.00
Hennessy XO	22.00
Otard XO	22.00
Remy Martin XO	22.00
Hennessy VSOP	14.00
Otard VSOP	12.00

ARMAGNAC'S

Larresingle OX	15.00
Larresingle VSOP	10.00

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APPETISERS, SALADS AND SANDWICHES

PUMPKIN VELOUTÉ (V) Banteay Srey spiced pumpkin velouté, maple cinnamon cream, toasted pumpkin seeds	12.00
WONTON NOODLE SOUP (DF (NF) (P)) Rice or yellow noodle, green vegetables, pork & prawn dumplings & traditional broth	13.00
WELL-BEING TUNA SALAD (NF)(DF)(GF) Pan seared tuna loin, roasted pumpkin, quinoa, cherry tomatoes sprouts, local leaves and citrus vinaigrette	16.00
CLASSIC CAESAR SALAD (P)(FN) Romaine lettuce, bacon bits, parmesan, croutons, white bread croutons, egg and classic Caesar dressing	13.00
GRILLED CHICKEN BREAST	15.00
SAUTÉED PRAWNS	17.00
GOATS CHEESE (V)(GF) Crusted goats cheese, marinated baby beets, candied walnuts apple and truffled balsamic	14.00
SMOKED NORWEGIAN SALMON (NF) Clipper tea smoked salmon, quail eggs, capper berries, small leaves, pickled cucumber and toasted baguette.	21.00
CAFE TERRINE (P) Country style terrine, pickled fruits and chutney, toasted loaf and new leaf cress ☺	22.00
ROASTED ANGUS BEEF TARTINE (NF) Finely sliced pepper crusted Angus Beef, horseradish cream, shaved parmesan, caramelised shallot, house baked loaf	22.00
THE BURGER (P) Beef pattie, lettuce, tomato, mayonnaise and gherkin on a sesame seed bun, cheddar cheese, streaky bacon & mustard	22.00
THE CLUB SANDWICH (P) Chicken, tomato, lettuce, bacon, garlic mayonnaise on white bread, steak fries & house slaw	19.00
ROASTED TOMATO & GARLIC FOCCACIA (V) (NF) House baked tomato & garlic focaccia, hummus, grilled eggplant, caramelised onions, feta, blistered capsicum & dressed local leaves	18.00
LOCAL KHMER BUGUETTE (P) (NOM PANG DAK SACH) Freshly baked baguette, pork terrine & patè, cucumber, pickled vegetables, salad cream & shoestring fries	18.00
KHMER SPICED CURRY CHICKEN WRAP Cambodian spiced curried chicken, onions, cucumber, tomato, coriander, romaine lettuce & shoestring fries	19.00
D' ANGKOR BEEF BURGER Australian Angus beef patty with sticky lok lak sauce, Kampot pepper, pickled vegetables, fried egg & sweet potato chips	20.00

AUTHENTIC FLAVOURS

CAMBODIAN FRIED EGG NOODLES (P) (DF) (NF) Traditional wok-fried yellow noodles with egg, chicken, minced pork, prawns & vegetables <i>*Can be made vegetarian on request</i>	18.00
SOUTH EAST ASIAN NASI GORENG Wok fried Jasmine rice with chicken, chilli sambal prawns & vegetables,grilled chicken satay, prawn crackers & pickles	20.00
NOUM BANH CHOK (NF) Cambodian rice noodle curry broth with sliced chicken breast & local vegetables & herbs	18.00

If you have any dietary requirements including food allergies
please inform our waiting staff
(V) Vegetarian Dishes (P) Contains Pork (GF) Gluten free (NF) Nut free
(DF) Dairy free (S) Spicy
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SIHANOUKVILLE SOFT SHELL CRAB (DF) Tempura soft shell crab stir-fried with Kampot black pepper sauce & steamed Jasmine rice	19.00
LOK LAK YOUR WAY (DF) (NF) Wok fried chicken, beef or prawn with Kampot peppercorn sauce, lime, garlic, fried egg & steamed Jasmine rice	24.00
LOBSTER AMOK (NF) (DF) (GF) Khmer mixed spice, fresh water lobster, coconut milk, noni leaf and egg	27.00
LOCAL RICE CONGEE (DF) (NF) Local style congee with a choice of chicken, pork or fish, served with local condiments <i>*Can be made vegetarian on request</i>	12.00
KHMER CHICKEN CURRY Cambodian style chicken curry with long bean, sweet potato, onion & coconut milk	16.00
KHMER STYLE BAR FISH (DF) Wok fried Bar fish with sour & sweet sauce, capsicum, spring onion & Khmer coriander	19.00
SIEM REAP DIM SUM (P) (DF) Pork Siew Mai, Shrimp Har Gao, Taro bao with Chinese black vinegar & chilli sauce	15.00
<u>PIZZA / FLATBREADS</u>	
MARGHERITA (V) (NF) Rustic style tomato sauce, fresh mozzarella,	15.00
SPICY (P) (S) Spicy Chorizo & pepperoni, piquillo pepper, shallots, jalapenos & capsicum	17.00
GARDEN (V) Baked eggplant, pumpkin & zucchini, caramelised onion, dried cherry tomato, rocket pesto & goat's cheese	16.00
CHAR KADAO SEAFOOD Cambodian wok fried seafood, hot basil, chilli, garlic and kecap manis (sweet soy)	19.00
<u>PASTA</u>	
YOUR CHOICE OF -SPAGGETTI, PENNE OR FETTUCCINE	
TRUFFLED CABONARA (P) (NF) Smoked bacon, egg, truffled cream & parmesan	20.00
ANGUS BEEF BOLONGNAISE (NF) Slow cooked Angus beef, roasted tomatoes, garlic & herbs	23.00
KHMER CURRY SAUCE Khmer curry sauce, chicken, pra hok & local spices	18.00
RUSTIC TEUKVIL TOMATO (V) (NF) Teukvil tomato, white wine, garlic, & basil	15.00

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DESSERTS

CHOCOLATE LAVA (V) Dark Belgium chocolate lava, strawberries, honeycomb & Kampot pepper ice cream	15.00
FRUIT CONSOMME (DF) (V) (NF) Seasonal fruit salsa & consommé, pineapple & mint sorbet, citrus tuile	14.00
COCONUT BRÛLÉE (GF) (V) Whole baked young coconut brûlée, pandan crumbs & fresh coconut	14.00
APPLE & GUAVA CRUMBLE (V) Baked apple & guava crumble, honey spiced ice cream & vanilla sauce	14.00
BANOFFEE CHEESECAKE (P) Banana & toffee cheesecake, caramelized bananas, dark chocolate cookies & sauce	14.00
PINEAPPLE TARTE TATIN (V) Pineapple tarte tatin, clotted cream, fresh pineapple & crisp	14.00
KHMER SWEETS (V) Black sticky rice with mango, glutinous rice flour with coconut, peanut & palm sugar, layered khmer jelly, taro & pumpkin custard, sweet yellow bean paste	11.00
LOCAL SEASONAL FRUIT'S (DF) (GF) (V) (NF) Lime & chilli sugar	10.00
D'ANGKOR SIGNATURE SUNDAE (V) Coconut & pandan sorbet, Khmer sweets, fresh caramelized banana, pandan crumble, sticky rice & mango sauce	12.00
RAFFLES HOUSE MADE ICE CREAM & SORBET PER SCOOP	4.00
ICE CREAM (V) Vanilla Strawberry cheesecake Honey spiced Belgian Dark chocolate Mocha Yoghurt & Kampot pepper Cookie dough	
SORBET (V) (DF) (GF) (NF) Mango Passionfruit Lychee Strawberry Pineapple & Mint Coconut & Pandan	

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