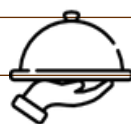


MENU

RECOMMENDED BY THE CHEF

- Tonle Sap Fish Tartare** 9
Freshwater fish sliced and marinated in lime juice and lemongrass, peanuts mixed with red and green bell pepper, garlic toast bread.
- Lok Lak Sach Kor** 12
Beef stir-fry set up with onions, tomatoes, and lettuce, served with steamed rice and a fried egg.






SIGNATURE DISH

- Hot Pot Chnang Kdao** 24
A pot of soup stock infused in coconut milk with Khmer spices, and a variety of chicken, beef, pork, fish, shrimp, and vegetables are served to the diners to put into the hot stock.
Price per person / Minimum order 2 persons


HOT OR COLD SOUPS

- Samlor Korko**  9
Stirring pot soup mixed with fish, vegetables and fruits, the most quintessentially Cambodian dishes.
- Silky Broccoli & Shrimp Soup**  9
Combines creamy broccoli soup with minced shrimp folded in a wonton ravioli, with the perfect blend of spices.
- Asian Gazpacho**  7
Tomatoes, cucumber, red bellpepper, sesame and coriander cold soup served with garlic bread.

SALADS


- Pomelo Salad With Prawns**  9
Similar to grapefruit, pomelo is sliced and mixed with peanuts, basil, and grilled prawns.
- Water Lily Salad**  8
Surprising pinkish long tubes, these are stems of water lilies, served with pomelo pulp, roasted coconut and palm sugar dressing.
- Green Mango Salad**  9
Salad with fresh green mango, carrot, mix red and green bell pepper, smoked fish with a dressing of sweet chili sauce.
- Grilled Beef Salad** 9
Refreshing salad made with lightly marinated grilled beef infused with fresh fragrant herbs, in a classic Cambodian dressing of lime juice, fish sauce and garlic.

MAIN COURSES

- Grilled Tonle Sap Fish** 14
Grilled cod fish with a tasty kaffir lime sauce served with French Fries and Green Salad.
- Tender Pork Spare Ribs** 12
Spare pork ribs marinated in palm sugar, coriander and star anise served with steam rice and vegetables
- Tasty Grilled Chicken Drumstick** 12
Juicy grilled chicken drumstick marinated with khmer spices with bok choy vegetable served with steam rice.
- Khmer Curry**  12
Your choice of chicken or pork in a coconut cream based with red paste curry, khmer spices and sweet potatoes, carrots and onions
- Perfectly Grilled Beef Steak** 22
The favorite of the owner, grilled tenderloin steak served with french beans, red wine sauce and French Fries



CAMBODIAN FAVORITES

- Grilled Eggplants** 12
Stir fried minced pork with fermented soybeans mixed with char grilled eggplant.
- Banh Chhev**  12
Savory stuffed crepe with minced pork and prawns, shredded carrots, beansprouts.
- Amok**  12
Cambodia's national dish, a fragrant and spicy coconut fish curry tenderly steamed in banana leaves. Can also be prepared with chicken or with tofu.



Vegetarian option available

MENU



VEGETARIAN DISHES

- Lentil Cake** 9
Lentils patties mixed with potatoes, khmer spices, mushroom sauce and spinach.
- Poached Egg in Mango Nest** 8
Perfectly cooked poached egg served with fresh mango cubes.
- Vegetarian Tasty Curry** 9
In a creamy coconut based curry with onions, beans, eggplant, potatoes.

Anytime

- Fresh Spring Rolls** 7
Rice Wrapper with juicy shredded pork, carrots, cucumber, basil to create slender, smooth, and delicate packages. 4 pieces.
- Fried Spring Rolls** 7
Crispy dough fried with juicy shredded pork, shrimp, carrots, red green bell pepper. 6 pieces.

DESSERTS

- Passion Fruit Crème Brulée** 6
Tropical twist on the classic french dessert.
- Pandan Crème Brulée** 6
The same but this time with pandanus leave from the garden.
- Tropical Fruit Salad** 6
- Chocolat Moelleux** 8
with caramelized banana, vanilla ice cream, and cashew nuts.
- Karem Sokola Kampot** 4
Creamy 80% organic dark chocolate with a dash of Kampot pepper.
- Karem Vannella** 4
Fior di latte ice cream with Tahiti vanilla beans
- Pandan Creme Brulée Ice Cream** 4
Created for Sala Lodges, this ice cream has a strong vanilla flavour infused with pandan leaves.

MENU SALA LODGES 25

- Fresh & Fried Spring Rolls**

- Pomelo Salad with Grilled Prawns**
- OR**
- Asian Gazpacho**

- Amok of your choice**
- OR**
- Grilled Tonle Sap Fish**
- OR**
- Tender Pork Spare Ribs**

- Pandan Crème Brûlée**
- OR**
- Ice Cream**

WESTERN FLAVORS

- Chef's Mini Burger Trio** 12
Chicken, beef, pork served with French Fries.
- Fish and Chips** 10
Tender grilled fish served with French Fries.
- Tagliatelle, Penne, Spaghetti** 9
Pesto, Carbonara, Tomatoe or Bolognese.
- Chicken Boxing** 12
Deep fried crispy fried chicken with French Fries.
- Club Sandwich** 12
Classic toasted sandwich with French Fries.
- Caesar Salad** 10
Chicken, bacon, cheese, egg, tomatoes.

Did you know.....

Amok spices consists of lemon grass, galangal, finger roots, turmeric, and kaffir lime, giving a tropically fragrant and aromatic flavor.



Vegetarian option available

Please let us know if you have any food allergies or special dietary needs
All prices are inclusive all taxes

THE WINE LIST MENU



CHAMPAGNE

FRANCE

- Taittinger, Chardonnay, Brut Reserve, Reims 89
Balanced, round, creamy champagne. Fine and elegant bubbles. It has notes of citrus fruits and brioche bread.
- Taittinger, Chardonnay, Pinot Noir, Prestige Rose 115
Fine bubbles, subtle balance between velvety and full-bodied, lively, fruity, fresh, dashing. It has notes of citrus fruits and brioche bread.
- Jacques Picard, Chardonnay, Pinot Meunier, Brut 63
Fine and elegant bubbles. Both freshness and finesse, showing floral and fruit notes

SPARKLING WINE

ITALY

- Tommasi "Tenuta Filodora", Prosecco DOC 7/45
Fine bubbles, subtle balance, lively, fruity, fresh. It has notes of citrus and fruit tree.

WHITE WINE

FRANCE

- Marie, Chenin Blanc, Colombard, Vermentino, Maison Ventenac Pays d'Oc 2021 28
Dry and light in the mouth with notes of citrus, and fruit trees. Ideal with chicken, fish, and vegetarian dishes.
- Le Grand Noir, Viognier, Pays d'Oc, 2020 35
Semi-dry and sweet, with notes of citrus, minerals, and honey. Perfectly adapted to spicy dishes.
- Aligoté, Bourgogne, Louis Jadot 2020 45
Dry and rather acidic, with notes of apple, grapefruit, and yeast.
- 6ème Sens, Chardonnay, Languedoc-Roussillon 2021 5/25
Dry and of moderate power. With notes of citrus and honey. Our best seller!

NEW ZEALAND

- Matua, Sauvignon Blanc, 2020 42
Light, dry with a hint of acidity. Stays well in the mouth with these notes of citrus, and tropical fruit. Perfectly adapted to vegetarian dishes or with seafood.

SOUTH AFRICA

- The Winery of Good Hope, Chenin blanc, Stellenbosch 2018 6/32
Aromas of green apples and white peach invite the juicy, yet taut palate. A depth of fruit is what sets this wine apart. Great freshness with a long finish.

ROSE WINE

FRANCE

- Gris Blanc, Grenache, Pays d'Oc, Gerard Bertrand 2021 6/32
Light, dry with a hint of acidity. Stays well in the mouth with notes of fruit tree, red fruit and citrus.
- Château de l'Aumerade, Grenache, Côtes de Provence, 2020 43
Light, dry with a hint of acidity. Remains well in mouth with floral and red fruit notes.

THE WINE LIST MENU



RED WINE

FRANCE

Trenel, Gamay, Coteaux Bourguignon, Bourgogne 2020 5/26
Light, dry, supple in the mouth with a slight acidity. It is woody with notes of red and black fruit. Ideal with beef and poultry dishes.

Folie Rouge, Malbec, Blaye Côte de Bordeaux 2020 6/36
Tannic, dry in the mouth with a present roundness. It is woody with notes of red and black fruit. Perfectly adapted to beef and poultry dishes.

Château Bouteilley, Cabernet Sauvignon, Merlot, Bordeaux 2018 40
Powerful, tannic and dry. It has notes of red and black fruit.

Château Haut Saint Brice, Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot, Petit Verdot, Saint Emilion, 2014 60
Powerful, tannic and dry. It is woody with notes of red and black fruit.

Château La Tour Figeac, Cabernet Franc, St-Emilion 2014 118
Powerful, tannic and dry. It has notes of chocolate, tobacco, cooking, and red fruit.

ITALY

Masi Agricola, Cornava, Valpolicella Classico, Veneto 2019 57
Light, subtle, and dry. It has notes of red fruit, black fruit, and woody notes. It goes well with pasta dishes.

NEW ZEALAND

Matua, Pinot Noir, Marlborough 2018 42
Light, subtle, and dry. It is woody with earthy and red fruit notes.

ARGENTINA

Argento, Malbec, Mendoza 2018 30
Powerful, subtle and dry. It has notes of black fruit, red fruit, and woody notes.

SIGNATURE COCKTAILS



8

SALA PASSION

Imagined by the Sala Lodges team, this cocktail combines fruit and garden plants. The mix of passion fruit with lemongrass, ginger and mint reminds the freshness of the garden. We add rum for fun and a little sprite for sweetness.

GIN GARDEN

Local gin fan, a team from l'Ecole Hotelière de Lausanne, has concocted this cocktail. They mixed lime juice from the garden with the gin, cucumber, ginger, and a little sugar syrup.

CAMBODIAN CATAPULT

By infusing the vodka with pandan, a plant that grows everywhere in Cambodia. We imagined a simple and easy-to-drink cocktail. With the acidity of the lime from our garden, a little mint, and homemade sugar syrup and hope the whole thing in a shaker, and it's gone.

COCKTAILS

NEGRONI

Cocktail created in 1919 in Florence, since the last 10 years has become one of the most classic cocktails musts. The mixture of gin, Campari, and Vermouth is ideal for the beginning of a hot evening.

MOJITO

Created by the pirates to cure stomach ache after a long crossing. Made with rum, sugar cane, mint, and a dash of soda water. This cocktail has become the must-have of our summer evenings.

DAIQUIRI

This cocktail was elaborated in 1898 near Santiago de Cuba. Due to a lack of gin on the island, the miners mixed rum with lime and sugar to mask the taste that they didn't like.

PINA COLADA

This cocktail begins its life in the Caribbean, it is one of the cocktails with the most possible and imaginable variants. We propose you this classic version that mixes rum, pineapple juice, coconut cream, and a little coconut liquor.

MARGARITA

Created in 1948 in Mexico, the margarita is part of the essential cocktail of a menu. We propose you there the product in its simplest dress, with the tequila to mix with the lime and a simple syrup of sugar, and then shaken vigorously to be well fresh.

Mixed Classic Cocktails

All prices are inclusive all taxes

THE DRINKS LIST MENU



COFFEE AND TEA

Coffee | Espresso | Cappuccino | Latte | Ice latte

4

TEA

English Breakfast tea, Supreme Earl Grey, Lemon grass Lemon Green tea, Oriental Jasmine Green tea, Pure Chamomile, Lemongrass Ginger, Pure Peppermint .

SOFT DRINKS

Coca Cola | Coca Cola Zero | Sprite | Soda Water | Tonic Water | Ginger Ale | Grenadine Sirup | Mint Sirup

3

San Pellegrino, 0.75

5

Kulen Water, 1.5

5

FRUIT JUICES

Fresh Fruit Juice of the day

4

Lime soda

4

Passion soda

4

Fresh Fruit Juices

4

Smoothies

5

Ice Cream Shake

5

APERITIF

Martini | Suze | Ricard | Campari

4

WHISKIES

Premium

9

Glenlivet 15 years old
Glenfiddich 12 years old
Laphroaig 10 years old

Classic

5

Chivas Regal
Johnny Walker Red or Black
J & B
Jameson

LIQUEUR

Baileys | Cointreau | Grand Marnier | Kahula | Malibu

5

Cognac Camus VSOP | Rhum Diplomatico Reserva Exclusiva

9



DID YOU KNOW....

In Cambodia, there is a tradition to assign a color for each day of the week based on the God that protects that day. Hindu mythology influenced this Khmer tradition and follows an astrological rule. Nowadays, Khmer people wear these colors in traditional dresses (Sam pot) for special events, such as weddings, ceremonies, and others. Therefore, at Sala Lodges we propose daily cocktails & healthy juices which represent the colors of this tradition.

BEERS

Hanuman Premium Lager
Cambodian beer named after Hindu Monkey god

4

Angkor Beer - 33cl
It is the most widely consumed beer in Cambodia.

4

Cambodia Beer Can - 33cl
Cambodian beer brewed by Cambrew brewery in Sihanoukville

3

Corona - 33cl
Mexican lager beer brand

5