

MENU

RECOMMENDED BY THE CHEF

- TONLE SAP FISH TARTARE** 10
A delicious dish of marinated freshwater fish, peanuts, bell peppers, and garlic toast.
- LOK LAK SAKOR** 12
Mouth-watering beef stir-fry accompanied by onions, tomatoes, and lettuce, served with steaming hot rice and a fried egg.

SIGNATURE DISH

- HOT POT CHNANG KDAO** 24
Coconut milk-based soup stock infused with Khmer spices awaits you! Enjoy a vast selection of chicken, beef, pork, fish, shrimp, and veggies, which you can add to the steaming pot.
Minimum order is for two people, with a per-person price.

HOT OR COLD SOUPS

- SAMLOR KOKOR** 8
A Cambodian delicacy: This delicious soup is made by combining fish, vegetables and fruits in a savory broth.
- CREAMY BROCCOLI SOUP & WONTON** 9
Taste the perfect blend of creamy broccoli soup with minced prawn, all wrapped in a wonton ravioli and seasoned to perfection.
- ASIAN GAZPACHO** 8
Cold soup made from juicy tomatoes, crisp cucumbers, and red bell peppers, topped with savory sesame and coriander.

CAMBODIAN FAVORITES

- AMOK** 12
Delicious aromatic coconut fish curry that is steamed in banana leaves. This dish can also be prepared with chicken or tofu for a vegetarian option.
- GRILLED EGGPLANTS** 12
A tasty dish of stir-fried minced pork and char-grilled eggplant with fermented soybeans.
- BANH CHHEV** 12
A delectable crepe stuffed with minced pork, prawns, shredded carrots, and beansprouts.
- DELICIOUS PORK SPARE RIBS** 12
Tenderized with palm sugar, coriander, and star anise, and accompanied by steamed rice and vegetables.
- KHMER CURRY** 12
Chicken or Pork in a coconut cream Red paste curry with khmer spices, sweet potatoes, carrots, and onions.

SALADS & POKE BOWL

- POMELO SALAD & PRAWNS** 12
Pomelo, like grapefruit, is sliced and combined with peanuts, basil, and grilled prawns for a delectable dish.
- GREEN MANGO SALAD** 10
Delicious salad made with fresh green mango, carrots, mixed red and green bell peppers, and prawns.
- GRILLED BEEF SALAD** 10
Refreshing salad dish featuring lightly marinated grilled beef infused with fragrant herbs. Drizzled with a classic Cambodian dressing of lime juice, fish sauce, and garlic.
- SALA POKE BOWL** 12
Try out this delicious and nutritious poke bowl recipe, featuring an assortment of shredded carrots, diced cucumber and edamame, along with avocado, rice and fresh salmon.

WESTERN FLAVORS

- GRILLED TONLE SAP FISH** 14
Tasty grilled cod fish paired with kaffir lime sauce, served alongside golden French fries and a refreshing green salad.
- PERFECTLY GRILLED BEEFSTEAK** 24
Mouth-watering grilled tenderloin steak served with fresh French beans, drizzled with red wine sauce and a side of crispy sautéed potatoes.
- TASTY GRILLED CHICKEN DRUMSTICKS** 12
Savor the flavor of grilled chicken drumsticks infused with Khmer spices and paired with bok choy vegetables and steamed rice.

Vegetarian option available

Please let us know if you have any food allergies or dietary restrictions that we should be aware of.

All taxes are included in our prices.

MENU

APPETIZERS

- FRESH SPRING ROLLS** 7
Slender, smooth, and delicate Rice Wrappers with juicy shredded pork, carrots, cucumber, and basil - 4 pieces.
- FRIED SPRING ROLLS** 7
Savory fried dough filled with succulent shredded pork, shrimp, carrots, and red and green bell peppers - 6 pieces.

VEGETARIAN MENU

- LENTIL CAKE** 10
Delicious lentil patties mixed with potatoes, Khmer spices, and spinach, topped off with mushroom sauce.
- WATER LILY SALAD** 7
Astonishingly, the stems of water lilies - which are long and tinged with pink - are served with roasted coconut, pomelo pulp, and a palm sugar dressing.
- VEGETARIAN TASTY CURRY** 10
This dish features a creamy coconut-based curry highlighting onions, beans, eggplant, and potatoes.

DESSERTS

- PASSION FRUIT CREME BRULEE** 6
Tropical twist on the classic french dessert.
- PANDAN CREME BRULEE** 6
Our Pandanus Leaf Creme Brul  e is made by infusing the finest leaves, hand-picked from our garden, in milk.
- KHMER DESSERT PLATTER** 6
Taste the sweets of Khmer desserts.
- CHOCOLAT MOELLEUX** 8
Indulge in a delicious dessert featuring a warm chocolate cake with caramelized banana, vanilla ice cream, and cashew nuts.
- MANGO MOUSSE** 5
Bright and creamy mango mousse is the perfect dessert for special occasions or last-minute sweet cravings.
- SEASONAL TROPICAL FRUIT PLATTER** 5

SANDWICHES

- CLUB SANDWICH** 10
Classic Club Sandwich and French Fries
- GRILLED HAM & CHEESE** 8
Honey ham, cheddar cheese and green salad.
- GRILLED VEGETABLES** 8
Grilled eggplant, zucchini, bell peppers, and onion sandwiched in crusty bread.

APPRECIATED BY EVERYONE

- CHEF'S MINI BURGER TRIO** 12
Enjoy a delicious burger - chicken, beef, or pork - served with a side of crispy French fries.
- FISH & CHIPS** 12
Enjoy some deliciously grilled fish paired with a side of crispy French fries.
- TAGLIATELLE, PENNE, SPAGHETTI** 10
Take your pick of Pesto, Carbonara, Tomato, or Bolognese sauce.
- CHIKEN BOXING** 10
Indulge in the crispy goodness of deep-fried chicken served with a side of French fries and coleslaw salad.
- CAESAR SALAD** 10
A Chicken Caesar Salad topped with crispy bacon, shredded cheese, boiled egg, and fresh tomatoes.

ICE CREAM 4

- PANDAN CARAMEL ICE CREAM**
Introducing the Pandan-Infused Vanilla Ice Cream, exclusively crafted for Sala Lodges.
- KAREM SOKOLAT KAMPOT**
Indulge in our creamy 80% organic dark chocolate with a hint of Kampot pepper.
- KAREM VANILLA**
Indulge in the rich and creamy goodness of Fior di Latte ice cream infused with Tahiti vanilla beans.
- MANGO SORBET - LIME SORBET**

Vegetarian option available

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