

MA OM RESTAURANT MENU

Welcome to Ma Om Restaurant, where Cambodian flavors come to life through fresh local ingredients, blending tradition with modern creativity.

Our team will be happy to assist you with any food allergies or dietary requirements.

TO START WITH...

Fresh & Light

Fresh Spring Rolls • 8

Rice paper rolls with minced pork, prawns, carrots, cucumber, bean sprouts, prawns, Khmer dipping sauce with peanuts.

Hummus • 6

Chickpea hummus with lemongrass and kaffir lime, rice crackers.

Savory & Warm

Fried Spring Rolls • 8

Rice paper rolls with minced pork, prawns, seasonal vegetables, coriander, Khmer dipping sauce with peanuts.

Prawns on Crispy Rice with Natang • 8

Crispy rice cake, minced pork, shrimp, coconut cream, red chili, peanuts.

Chicken Wonton • 14

Deep fried dumplings with chicken, carrot, ginger, turnip, coriander, sweet chili sauce.

Vegetable Tempura • 7

Seasonal vegetables in tempura batter, sweet chili sauce.

Seafood & Specials

Crab & Avocado Tartare • 16

Fresh crab with lime, herbs, chili, and avocado.

Crispy Fried Calamari • 12

Lightly fried calamari, tartar sauce, mustard spices.

Tonle Sap Fish Tartare • 14

Marinated freshwater fish, peanuts, bell peppers.

SIGNATURE KHMER

Hot Pot Chnang Kdaw - ឆ្នាំងក្ដៅ • 37

A fragrant Khmer hot pot with a rich, aromatic broth infused with local herbs and spices, featuring chicken, beef, pork, fish, shrimp, and fresh vegetables.

Including a glass of house wine and dessert. Minimum order for two, price per person.

THE SALADS

Fresh & Light

Pomelo Salad • 12

Pomelo, carrot, cucumber, Khmer basil, pomegranate, crispy shallots, shrimp, roasted cashews.

Green Mango Salad • 12

Juliened green mango, carrots, bell peppers, passion fruit dressing.

Banana Blossom Salad • 12

Banana blossom, carrots, bell peppers, shredded chicken, sweet chili basil dressing.

Protein & Bowls

Sala Poke Bowl • 16

Fresh salmon, avocado, carrots, cucumber, edamame, served on rice.

Avocado & Chicken Salad • 14

Avocado, pan-fried chicken, radish, carrots, romaine, honey mustard dressing.

Classics

Chicken Caesar Salad • 13

Chicken, crispy bacon, parmesan, egg, tomatoes, rice crackers, sesame-ginger dressing.

Grilled Beef Salad - សាឡាត់សាច់គោអាំង - Salaat Sach Ko Ang • 14

Grilled beef, lime, fish sauce, garlic, fresh herbs.

THE SOUPS

Pumpkin Soup • 8

Pumpkin, saffron, orange, caramelised pumpkin seeds.

Kor Ko Soup - ស៊ុបកូរ • 8

Traditional Khmer soup with roasted rice powder, local spices, papaya, jackfruit, eggplant, long beans, pumpkin.

CAMBODIA ON A PLATE

Amok - អាម៉ុក • 18

Coconut milk with khmer spices, tender fish slow cooked in banana leaf, fresh aromatic noni herbs. Also with shrimp or chicken.

Grilled Eggplant - ឆាត្រប់ - Chha Trab • 15

Grilled eggplant with minced pork, spring onions and oyster sauce.

Lok Lak Sakor - ឡុកឡាក់ • 18

Stir-fried beef cubes with Kampot pepper, served on lettuce and tomatoes and one sunny side egg with Kampot pepper lime sauce.

Banh Chhev - បាញ់ផ្លែ • 15

Crispy Cambodian crepe with minced pork, prawns, carrots, and beansprouts.

Aromatic Khmer Curry - ការីសាច់មាន់ ឬសាច់ជ្រូក - Kari Sach Moan រួច Sach Chruok • 17

Coconut and curry spices with chicken or pork, sweet potatoes, carrots, and onions.

WHEN EAST MEET WEST

Asian Gazpacho • 8

Chilled tomatoes, cucumbers, red bell peppers, sesame, coriander.

Grilled Tonle Sap Fish • 18

Grilled cod fish, kaffir lime sauce, French fries, green salad.

Grilled Beef Tenderloin • 26

Tender steak with Kampot pepper sauce, French beans, and sautéed potatoes.

Roast Chicken Legs • 15

Glaze of tamarind, honey, lemongrass, and chili, garnished with roasted peanuts and baby potatoes, cherries tomatoes.

Pan-seared Duck Breast • 20

Tender duck breast with tangerine sauce, seasonal vegetables, and your choice of jasmine rice.

VEGETARIAN & PLANT BASED

Grilled Eggplant • 11

Eggplants, tofu, spring onions, pesto sauce.

Sweet Potato & Coconut Curry • 11

Cambodian coconut curry, roasted chickpeas, lime leaves, basil.

Amok Tofu • 12

Tofu in coconut milk, khmer spices, fresh herb salsa (cilantro, mint, parsley, kaffir lime zest, chili).

Banh Chhev Veggie • 12

Crispy Cambodian crepe with vegetables.

Veggie Sala Poke Bowl • 12

Black rice, avocado, carrots, cucumber, edamame, fresh herbs.

Fresh Spring Rolls • 7

Rice wrappers with carrots, cucumber, avocado, mint, lettuce, bean sprouts.

CASUAL CRAVINGS

Chef's Mini Burger Trio • Chicken, beef, and pork sliders. • 14

Pasta • Tagliatelle, penne, or spaghetti pesto, carbonara, bolognese, tomato sauce. • 12

Club Sandwich - Chicken, bacon, lettuce, tomato, mayo. • 13

Chicken Boxing - Deep fried marinated chicken and French fries. • 12

Grilled Ham & Cheese - Cheddar, lettuce, ciabatta. • 12

Grilled Vegetable - Eggplant, peppers, zucchini, tomato. • 8

Fried Rice or Fried Noodles - Seasonal vegetables, choice of chicken or vegetarian. • 12

A TOUCH OF SWEETNESS

Passion Fruit Crème Brulée • 6

A classic French dessert infused with a tropical passion fruit twist.

Pandan Crème Brulée • 6

Made by infusing the finest leaves of pandanus, hand-picked from our garden.

Chocolate Lava Cake • 9

Warm molten chocolate cake served with a scoop of ice cream of your choice.

Mango Sago • 6

Tasty mango cooked in coconut cream and sago pearls.

Banana Roll Flambé • 9

Crispy banana roll flambéed with orange juice, served with a scoop of ice cream of your choice.

Seasonal Tropical Fruit Platter • 6

Mango Sticky Rice • 8

Traditional Southeast Asian dessert of steamed sticky rice with coconut milk and fresh mango.

ICE CREAM BY LYLY • 4

Caramel Cashew Nut • Madagascar Bourbon Vanilla • Wat Dark Chocolate •

White Kampot Pepper & Lime • Mango Passion.

TO FINISH

Freshly brewed coffee or espresso

A selection of teas and herbal infusions

Digestifs

Local Rhum

All prices are in USD and inclusive of taxes.



OUR WINE SELECTION

CHAMPAGNE & SPARKLING

Jacques Picard, Chardonnay, Pinot Meunier, Brut, France • 85

Elegant and refined, with citrus and brioche notes .

Taittinger, Chardonnay, Brut Réserve, Reims, France • 95

Classic Champagne, fresh and crisp with fine bubbles.

Tommasi Tenuta Filadora, Prosecco DOC, Italia • 45

Hints of citrus and fruit blossom, refreshing and lively.

Cava Vega Medien Brut, Macabeo, Chardonnay, Spain • Glass 6 | Bottle 35

Lively and fresh, with green apple and citrus aroma.

WHITE WINES

Banfi, Le Rime Toscana, Pinot Grigio, Italia • Glass 7 | Bottle 32

Crisp and fresh, with green apple and citrus tones.

Tommasi, Pinot Grigio, Le Rosse, Italia • 36

Dry and well-balanced, with a particularly fresh, tangy finish.

The Winery of Good Hope, Chenin Blanc, Stellenbosch, South Africa • 28

Bright and zesty, with tropical fruit and a dry finish.

Gerald's Dry Riesling, Pfalz, Deutschland • 32

Crisp and refreshing, with floral and citrus notes.

Pascal Jolivet "Attitude" Sauvignon Blanc IGP Val de Loire, France • 42

Crisp and mineral, with citrus and gooseberry aromas.

6ème Sens, Assemblage, Languedoc Roussillon, France • Glass 6 | Bottle 28

Aromatic, fruity, and crisp white wine.

Le Grand Noir, Viognier, Pays d'Oc, France • Glass 6 | Bottle 28

Lively and fresh, with green apple and citrus aromas.

Domaine de Rochebin, Mâcon-Villages AOP, France • 35

Classic Burgundy Chardonnay, round with hints of apple and pear.

Bourgogne Aligote, Louis Jadot, France • 46

Fresh and lively, with citrus and subtle minerality.

Domaine William Fèvre, Chablis, Bourgogne, France • 68

Elegant and mineral-driven, with green apple and citrus zest.

G.Bertrand, "Change", Chardonnay, Organic, Pays d'Oc IGP, France • Glass 6 | Bottle 28

Dry white wine with notes of citrus and soft vanilla.

ROSÉ WINES

Gris Blanc, Grenache, Gérard Bertrand, Pays d'Oc IGP, France • Glass 6 | Bottle 28
Pale and elegant, with red berry notes and a crisp finish.

Le Moulin de la Roque, les Adrets, Mourvèdre, Carignan, Bandol AOP, France • 42
Rich and structured rosé, with ripe red fruits and a touch of spice.

Miguel Torres, La Mulas, Pinot Noir, Monastrell Central Valley, Chile • 34
Fresh and fruity rosé with strawberry and cherry aromas.

RED WINES

Moulin de Gassac, Pinot Noir, Pays d'Oc, France • 39
Bright red fruit, fresh and juicy, with a smooth, easy-drinking finish.

Domaine de Rochebin, Pinot Noir, Bourgogne AOP, France • 39
elegant cherry, black tea, and refined earthy notes with fine structure.

Clos Henri Estate, Pinot Noir, New Zealand • 48
Elegant and silky, with cherry, raspberry, and earthy notes.

Domaine des Landes, Cabernet Franc, Anjou, France • Glass 6 | Bottle 28
Smooth and velvety, with ripe blackberry and spice.

Chateau Bouteilley, Merlot, Cabernet Sauvignon, Premières Côtes de Bordeaux AOC, France • Glass 7 | Bottle 32
Classic Bordeaux blend, balanced with plum and cedar.

Tommasi Valpolicella, Corvina, Veronese, Rondinella, Molinara DOC, Italia • 45
Ruby red wine featuring cherry and red fruit aromas, with a fresh, balanced taste.

Aguaribay, Malbec, Vista Flores, Argentina • 32
Rich and fruity, with blackberry and a smooth finish.

Radford Dale "Vinum", Pinotage, South Africa • 42
Unique and full-flavored, with red berries and smoky undertones.

M. Chapoutier, Belleruche, Grenache, Syrah, Côtes-du-Rhône AOP, France • 34
Smooth and medium-bodied, with red fruit and spice.

Earthworks, Shiraz, Australia • 42
Bold and juicy, with dark berry fruit and spice.

M. Chapoutier "Les Meysonniers", Syrah, Crozes-Hermitage AOP, France • 62
Full-bodied and silky, with blackcurrant and pepper.

Chateau Haut Saint Brice, Saint Emilion Grand Cru, France • 58
Structured and elegant, with dark fruit and earthy notes.

All prices are in USD and inclusive of taxes.

FROM THE BAR & BEYOND

COFFEE

Fair Trade from Malongo & Bon Café

Laos • Plateau des Boloven - 100 % • Arabica Colombie IGP • Brasil Sul De Minas •
Moka d'Ethiopie Italian Style • Arabica & Robusta Deca Aqua.

Coffee • Espresso • Americano • 4

Cappuccino • Latte • Ice Latte • Traditional Cambodian iced coffee condensed milk. • 5

TEA • 4

Organic & Fair Trade from Thé d'Asie, Cambodia

Breakfast Tea • Earl Grey • Oolong • Angkor Green Tea • Jasmine Green Tea •
Evening Scent • Peppermint • Chamomile.

WATER

San Pellegrino, 0.75 cl • 6

Kulen Water, still, 1 L • 5

Sparkling Devi Water, 0.5 cl • 5

SOFT DRINKS • 4

Coca Cola • Coca Cola Zero • Sprite • Ginger Ale • Soda Water

HOME MADE • 4

Lemon Grass & Ginger Tea • Ice Tea • Pandan Leave Ice Tea • Lime Juice

FRUIT JUICES • 6

Fresh Fruit Juices • Smoothies • Fresh Passion Fruit Soda • Fresh Coconut

SIRUPS • 4

From Sirop Bigallet

Menthe Verte • Grenadine • Fleur de Sureau • Myrtille

MOCKTAILS • 6

Virgin Mojito

Soda water, mint leaves, sugar syrup, lime juice, mint.

Sala Virgin Passion

Mix of passion fruit, lemongrass, ginger, and mint.

WHISKIES

Premium - Glenlivet 15 years old • Glenfiddich 12 years old • Laphroaig 10 years old • 10
Classic - Chivas Regal • Johnnie Walker Red • Black • J & B Rare • Jim Beam • Jameson • 8

APERITIFS

Martini Dry • Martini Rosso • Campari • Pastis 51 • Ricard • 7

LIQUEURS & COGNAC

Baileys • Jagermeister • Malibu • Cointreau • Grand Marnier • Bénédictine • 7
Cognac Camus VSOP • 10

VODKA

Stolichnaya • Smirnoff • Absolute • Hofland Organic Vodka • Grey Goose • 8

RUM

Havana Club Original • Myers Dark • 8
Rum Diplomatico • 10
Samai White Rum • 8
Samai Kampot Pepper Rum • 10

GIN

Gordon's • Bombay Sapphire • 8
Hendricks • Gin MG Rosa • 10
Local - Seekers • Kulen Herbal Gin • 10

TEQUILA

Jose Cuervo • Sauza White • 8
Cachaça Thoquino • 8

BEERS

Hanuman Lager, bottle 330 ml • 6
Angkor Beer, bottle 330 ml • 6
Cambodia Beer can • Cambodia Lite can • 5
Triple Khmer Krama Beer, bottle, 330 ml • 8
Krama Beer Summer Blond bottle 330 ml • Black IPA, bottle 330 ml • 7

OUR SIGNATURE COCKTAILS • 11

Sala Passion

Sala Lodges' signature cocktail with passion fruit, lemongrass, ginger, mint, rum, and a hint of Sprite for sweetness.

Gin Garden

A refreshing cocktail created by a team from l'Ecole Hotelière de Lausanne, combining gin, fresh lime juice, cucumber, ginger, and sugar syrup, ideal for gin enthusiasts.

Cambodian Catapult

Refreshing beverage by mixing freshly squeezed lime, mint, and homemade infused pandan Vodka and sugar syrup.

Kaffir Lime Sour

Created by our barman, this fragrant twist on the classic sour blends gin, Cointreau, tamarind, and kaffir lime for a perfectly balanced cocktail of citrus, spice, and tropical freshness.

LOCAL COCKTAILS • 10

Tamarind Margarita

Tequila, Grand Marnier, tamarind syrup, lime.

Passionfruit Rum Punch

Samai White Rum, passion fruit.

Pink Dragon Mojito

Samai White Rum, red dragon fruit, mint leaves and lime.

CLASSIC COCKTAILS • 10

Vodka Vibes

Bloody Mary • Black/White Russian • Cosmopolitan • Moscow Mule • Espresso Martini

Gin Favourite's

Negroni • Gin Fizz • Gin Tonic

Rum Rhapsody

Caipirinha • Daiquiri • Mai Tai • Mojito • Pina Colada • Mango Daiquiri

Tequila Tales

Margarita • Tequila Sunrise

Spritzes

Aperol Spritz • Campari Spritz • Hugo

Whisky Wonders

Manhattan • Old Fashioned • Whisky Sour

All prices are listed in USD and are subject to a 10% government tax and a 7% service charge.