

# À LA MINUTE

## ŒUFS

### Œufs Brouillés

*Wild Mushroom Fricassée, Truffle, Parmigiano Reggiano*

### Œufs Bénédicte

*Smoked Salmon, Crispy Bacon or Ham, Poached Egg,  
Hollandaise Sauce*

## FRUITS DE MER

*Crabe de Kampot, Huîtres, Gambas, Palourdes Blanches,  
Couteaux, Cigales de Mer, Saumon Fumé, Sélection de Nigiris  
Kampot Crab, Oysters, King Prawns, White Clams,  
Razor Clams, Slipper Lobster, Smoked Salmon, Ceviche,  
Selection of Nigiri*

## ENTRÉES

### Thon Mi-Cuit au Poivre de Kampot à la Niçoise

*Kampot Pepper-Crusted Tuna, Marinated Vegetables, Kalamata  
Olives, Quail Eggs*

### Sa Gio

*Spring Rolls, Taro Root, Carrot, Peanuts, Lime Chili Dip*

### Compressed Watermelon Salad

*Feta Cheese, Black Olives, Beetroot, Radish,  
Honey Mustard Dressing*

### Nhoam Kroch Thlong

*Khmer Pomelo and Shrimp Salad, Shallot, Roasted Coconut,  
Basil, Fish Sauce Dressing*

### Iberico Ham Croquettes

*Mayonnaise, Baby Salad*

### Assiette de Charcuterie

*Selection of Cold Cuts, Artisanal Mustard, Gherkins, Radish*

## PÂTES MAISON

### Tagliatelle

*Carbonara, Parma Ham, Parmesan Cheese*

## FOUR À PIZZA

### Pepperoni Pizza

*Mozzarella, Tomato Sauce, Pepperoni, Kalamata Olives, Basil*

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## LA RÔTISSERIE

### Porchetta, Poitrine de Porc Rôtie

*Crispy Roasted Pork Belly*

*Poulet Rôti, Sauce aux Champignons et Pommes Fondantes  
Roasted Chicken, Mushroom Sauce, Fondant Potatoes*

### Bœuf Rôti, Sauce au Poivre Vert

*Roasted Mayura Wagyu Beef, Green Kampot Pepper Sauce*

### Loup de Mer au Four

*Roasted Sea Bass, Marinated Lemon, Tartare Sauce*

### Petits Légumes Grillés

*Selection of Grilled Vegetables*

## RECETTES CLASSIQUES DU MONDE

### Curry de Poulet

*Chicken Curry, Shrimp Paste, Lemongrass, Coconut Cream*

### Brochettes de Poulet

*Chicken Skewers, Sticky Rice, Peanut Sauce*

### Kuy Teav Sach Kor

*Rice Noodles, Beef Broth, Sliced Beef, Khmer Herbs*

### Num Banh Chok

*Fresh Rice Noodles, Peanuts, Fragrant Fish Curry Sauce*

### Canard Laqué de Pékin

*Peking Duck, Leek, Cucumber, Chinese Pancakes, Hoisin Sauce*

## SÉLECTION DE FROMAGES

*Morbier, Brie, Manchego, Comté, Truffle Honey*

## LA PÂTISSERIE

*Selection of Classic Pastries and Sweets from the Pastry Counter*

*Ice Cream*

*Chocolates*

### Food Package

70

*If you have food allergies or intolerances, please inform your server upon placing your order.  
Prices in USD excluding applicable taxes and 7% service charge.*

# BEVERAGE

## BEER

Vattanac Premium  
Krud

## CHAMPAGNE

Billecart-Salmon Brut Réserve  
*Pinot Meunier, Pinot Noir, Chardonnay*

## WHITE

Pascal Jolivet, Attitude, Loire, France  
*Sauvignon Blanc*

## RED

Montes, Limited Selection, Chile  
*Cabernet Sauvignon, Carménère*

## CLASSIC COCKTAILS

Bellini  
*Peach Purée, Peach Liqueur, Sparkling Wine*

Mimosa  
*Orange Juice, Orange Curaçao, Sparkling Wine*

Garibaldi  
*Campari, Fresh Orange Juice*

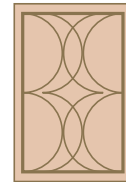
Espresso Martini  
*Vodka, Coffee Liqueur, Cold Brew Coffee, Spiced Syrup*

## GIN

Ransom Old Tom  
Gin Mawsim Tropical Citrus  
Citadelle  
Mare

## 0% ALCOHOL

Selection of Chilled Juices and  
Soft Drinks



BRASSERIE LOUIS

All-inclusive  
59

Wine, Beer, Cocktails, Non-Alcoholic Beverages  
38

Non-Alcoholic Beverages  
20