

STARTERS			SALADS		
Soupe à l'Oignon <i>Gratinated French Onion Soup</i>	12	Tartinade de Fèves à la Menthe, Légumes Marinés, Huile d'Olive Extra Vierge (VE) ♥ <i>Broad Bean and Mint Dip, Marinated Vegetables, Extra Virgin Olive Oil</i>	12	Salade Verte (VE) ♥ <i>Green Salad, Fine Herbs, Dijon Mustard Vinaigrette</i>	8
Consommé de Champignons, Tofu, Champignons, Purée d'Ail Noir (VE) ♥ <i>Mushroom Consommé, Tofu, Mushrooms, Black Garlic Purée</i>	12			Salade de Chèvre Chaud 🍴 <i>Goat Cheese Salad, Toasted Walnuts, Apples, Arugula, Dijon Mustard Dressing</i>	16
Thon Mi-cuit au Poivre de Kampot à la Niçoise <i>Kampot Pepper-Crusted Tuna, Marinated Vegetables, Kalamata Olives, Quail Egg</i>	16	Salade d'Aubergines et de Tomates Cerises, Betteraves Marinées, Burrata, Basilic 🍴🌿 <i>Eggplant and Cherry Tomato Salad, Pickled Beets, Burrata, Basil</i>	18	Chicken Caesar Salad <i>Romaine, Sous-Vide Egg, Chicken Tender, Bacon Crumb, Parmesan</i>	15
Steak Tartare, Frites <i>Hand-Cut Beef Tenderloin, Dijon Mustard, Egg Yolk, French Fries</i>	28	Foie Gras Poêlé, Crevettes Grillées, Brioche, Réduction de Vin Rouge, Compote d'Ananas <i>Pan-Seared Foie Gras, Grilled Prawns, Brioche, Red Wine Reduction, Pineapple Compote</i>	23	FROM THE SEA	
Escargots à la Bourguignonne <i>Escargots, Garlic-Herb Butter</i>	15	Tarte Flambée Alsacienne <i>Gratinated Crispy Flatbread Topped with Sour Cream, Comté Cheese, Smoked Bacon, Onions</i>	16	Les Huîtres Sauce Mignonette <i>Oysters with Mignonette Sauce Half Dozen / One Dozen</i>	35 / 70
Tarte Flambée Végétarienne 🍴 <i>Gratinated Crispy Flatbread, Sour Cream, Zucchini, Comté Cheese, Onion</i>	14			Plateau de Fruits de Mer <i>Whole Lobster, Six Oysters, Six Prawns, Marinated Salmon</i>	165

CHARCUTERIE ET FROMAGES		TO SHARE	
Foie Gras de Canard au Torchon, Compotée de Figue et Fruits Rouges, Brioché <i>Cured Duck Foie Gras, Figs and Red Fruits Compote, Brioche</i>	22	Homard Thermidor <i>Grilled Whole Boston Lobster Thermidor, Mashed Potatoes</i>	95
La Planche de Charcuterie ✨ <i>Cured Meats Selection, Salmon Rillettes, Pâté, Foie Gras</i>	31	Fricassée de Volaille aux Morilles, Petit Pois, Lardon Fumé ✨ <i>Roasted Chicken, Morels, Green Peas, Smoked Bacon</i>	48
Pata Negra (80g) <i>Jamón Ibérico “Bellota”, Toasted Baguette</i>	41	Terre et Mer (pour six) Côte de Bœuf (800g), Homard Thermidor (500g), Six Crevettes Argentines, Bavette de Porc Ibérique « Pluma » (250g) Servi avec deux accompagnements au choix <i>Surf & Turf (for six)</i> <i>Bone in Rib Eye (800g), Lobster Thermidor (500g),</i> <i>Six Argentinean Prawns, Iberian Pork Skirt Steak “Pluma” (250g)</i> <i>Served with two sides of your choice.</i>	270
Sélection de Fromages Affinés <i>Selection of Cheeses (three / five pieces)</i>	15 / 19		

MAIN COURSES			
Entrecôte de Bœuf ✨ <i>Grilled Australian Rib Eye Steak, Kampot Pepper Sauce</i>	39	Ragoût de Champignons, Gnocchis de Patates Douces, Sauge 🍄 <i>Mushroom Ragout, Sweet Potato Gnocchi, Sage</i>	18
Contre-Filet Wagyu Kagoshima Grillé (400g), Légumes Rôtis, Purée de Pomme de Terre à la Truffe <i>Grilled Wagyu Kagoshima Striploin (400g), Roasted Vegetables, Truffle Mashed Potato</i>	185	Côtelettes d'Agneau Grillées, Asperges Vertes, Harissa <i>Grilled Lamb Cutlets, Green Asparagus, Harissa Sauce</i>	41
Filet de Bœuf Rossini, Foie Gras Poêlé, Jus de Truffe <i>Australian Grass-fed Beef Tenderloin, Sautéed Foie Gras, Truffle Jus</i>	38	Risotto d'Orge, Tomates Séchées, Chou-Fleur, Curcuma et Parmesan 🍷 <i>Barley Risotto, Sundried Tomato, Cauliflower, Turmeric, Parmesan</i>	18
Brasserie Burger <i>Prime Beef Patty, Foie Gras, Black Truffle Aioli, Comté</i>	19	Filet de Merlu Poêlé, Sauce Meunière, Purée de Pommes de Terre <i>Pan-Seared Hake Fillet, Meunière Sauce, Mashed Potatoes</i>	32
Confit de Canard à l'Ancienne <i>Slow-cooked Duck Leg, Grilled Kale, Morning Glory, Bok Choy, Carrot, Mashed Potatoes</i>	25	Saumon Poêlé, Broccolini, Beurre Persillé à l'Ail, Sauce aux Anchois <i>Pan-Seared Salmon, Broccolini, Garlic Parsley Butter, Anchovy Sauce</i>	28
Cuisses de Poulet, Crème aux Champignons et Cidre <i>Chicken Thighs, Creamy Mushroom, Cider Sauce</i>	22	Brocoli Rôti, Grenade, Sauce Brava Fumée (VE) <i>Roasted Broccoli, Pomegranate, Smoky Brava Sauce</i>	16

SIDE DISHES	
Gratin d'Épinards à la Crème 🍷 ✨ <i>Spinach and Cream Gratin</i>	6
Asperges Vertes Grillées, Citron Grillé, Parmesan Râpé 🍷 <i>Grilled Green Asparagus, Charred Lemon, Grated Parmesan</i>	6
Pommes Frites, Parmesan 🍷 <i>French Fries, Parmesan</i>	6
Aligot au Cantal et Ail 🍷 <i>Mashed Potatoes, Cantal Cheese, Garlic</i>	9

KHMER DISHES			
សាច់គោច្រនូចរាំង Sach Ko Chronuoch Ang	17	ហ្ស៊ុក Hor Mok ✱	17
<i>Beef, Lemongrass Paste, Cucumber Salad, Sticky Rice</i>		<i>Steamed White Freshwater Fish, Lemongrass Paste, Red Pepper Paste, Shrimp Paste, Coconut Cream, Steamed Rice</i>	
ស៊ីបកន្ទុយគោ Traditional Khmer Beef Soup (Sharing) ✱	40	បាយឆា Bay Cha	14
<i>Green Papaya, Carrot, Khmer Herbs, Beef Oxtail, Beef Feet, Beef Tendon</i>		<i>Fried Rice with Herbal Paste, Eggs, Green Beans, Carrots, Choice of Beef or Chicken</i>	
ញ៉ាំមីស្ករគ្រឿងសមុទ្រ Nhuam Mi Sour Seafood	17	ទ្រុកទ្រូក់ Lok Lak	21
<i>Noodles, Shrimp, Squid, Cucumber, Bell Pepper, Mint</i>		<i>Sautéed Beef with Kampot Pepper Sauce, Steamed Rice</i>	
គុយទាវសាច់គោ Kuy Teav Sach Kor ✱	18	DESSERT	
<i>Rice Noodle, Five-hour Pork Broth, Beef Tenderloin, Sliced Beef Shin</i>		ទឹកកកឈូស Teuk Kork Chhous	8
ការីសាច់មាន់ Cari Sach Mouan ✱	16	<i>Red Bean, Mung Bean, Taro, Sweet Potato, Basil Seeds, Jelly, Palm Sugar, Coconut Cream</i>	
<i>Chicken Thigh, Shrimp Paste, Lemongrass Paste, Red Pepper Paste, Coconut Cream, Cambodian Rice Noodles</i>			

OUR TEAM IS AT YOUR SERVICE FOR ANY SPECIAL DIETARY RESTRICTION

🌿 VEGETARIAN ✱ PARTNERS IN PROVENANCE

♥ HEALTHY CHOICE (VE) VEGAN

Rosewood's Partners in Provenance commitment stems from a deep respect for local farmers, indigenous agriculture, and a dedication to delivering the highest quality foods. Rosewood Phnom Penh collaborates with local farms and purveyors to provide our guests with fresh, seasonal produce throughout the year. This includes free-range eggs from Eggscellent, pork and fish from Smiling Gecko Farm, vegetables from Prosit Farm, and rice from the Ratanak PulRoth Samaki Agriculture Cooperative. The overall concept places emphasis on maintaining a seasonal and diverse menu featuring local fare.

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

WINE BY THE GLASS

SPARKLING WINE AND CHAMPAGNE

Desiderio 'Jeio' Prosecco di Valdobbiadene DOCG, Veneto, Italy <i>Glera</i>	13	63
Billecart-Salmon Brut Réserve NV, Champagne, France <i>Pinot Meunier, Pinot Noir, Chardonnay</i>	25	125

WHITE

Camille - Croix de Labrie, Vin de France, France <i>Chardonnay</i>	10	45
Reguta, Friuli-Venezia Giulia, Italy <i>Pinot Grigio</i>	11	53
M. Chapoutier Schieferkopf, Baden, Germany <i>Riesling</i>	13	63
Craggy Range, Martinborough, New Zealand <i>Sauvignon Blanc</i>	14	68
Pascal Jolivet Attitude, Loire Valley, France <i>Sauvignon Blanc</i>	16	74

ROSÉ

Le Novi Côté Levant, Luberon, Côtes de Provence, France <i>Syrah, Grenache, Cinsault</i>	11	53
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RED

Telmo Rodríguez LZ, Rioja, Spain <i>Tempranillo, Graciano, Garnacha</i>	11	53
Closierie de Camensac, Bordeaux, France <i>Merlot, Cabernet Sauvignon</i>	15	73
Deliance, Burgundy, France <i>Pinot Noir</i>	15	73
Decoy California, United States <i>Cabernet Sauvignon</i>	16	80
Castiglion del Bosco Rosso Gauggiolo, Tuscany, Italy <i>Sangiovese</i>	16	80

CHAMPAGNES

Lanson Rosé Label, Reims <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	NV	138
Taittinger Brut Réserve, Reims <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	NV	145
Taittinger Prestige Rosé <i>Pinot Noir, Pinot Meunier</i>	NV	230
Laurent-Perrier Rosé <i>Chardonnay, Pinot Meunier, Pinot Noir</i>	NV	250
Billecart-Salmon Brut Rosé, Marne, Montagne de Reims <i>Chardonnay, Pinot Meunier, Pinot Noir</i>	NV	180
Cuvée Nicolas-François Billecart <i>Pinot Noir, Chardonnay</i>	2006	420
Moët et Chandon 'Dom Pérignon' Brut, Épernay <i>Chardonnay, Pinot Noir</i>	2015	500

SWEET AND FORTIFIED WINES

LANGUEDOC-ROUSSILLON M. Chapoutier Banyuls Vin Doux Naturel (50cl) <i>Grenache Noir</i>	2014	60
MÁLAGA Telmo Rodríguez (MR) Mountain Wine <i>Moscatel</i>	2015	56

WINE BY THE BOTTLE

WHITE WINES

FRANCE Alsace Luc Faller <i>Riesling</i>	2017	64
Loire Valley Pascal Jolivet Sancerre <i>Sauvignon Blanc</i>	2024	75
Pascal Jolivet 'Clos du Roy' <i>Sauvignon Blanc</i>	2023	92
Burgundy Laroche Grand Cru Chablis Les Blanchots <i>Chardonnay</i>	2022	250
Vin de France Viret Dolia Paradis Ambré <i>Clairette, Bourboulenc, Muscat Blanc, Roussanne, Grenache Blanc</i>	2015	150
Rhône Valley Laurent Habrard Crozes-Hermitage <i>Marsanne, Roussanne</i>	2018	75
Bordeaux Château Laville Haut-Brion <i>Sauvignon Blanc, Sémillon</i>	2007	1,200
Château Haut-Brion 1er Grand Cru Classé, Pessac-Léognan <i>Sémillon, Sauvignon Blanc</i>	2010	1,800
Grand Cru Classé, Pessac-Léognan <i>Sémillon, Sauvignon Blanc</i>	2003	1,900
Grand Cru Classé, Pessac-Léognan <i>Sémillon, Sauvignon Blanc</i>	2009	3,900
ITALY Tuscany Castiglion del Bosco IGT <i>Chardonnay</i>	2024	68
Piedmont Gaja Gaia & Rey Langhe <i>Chardonnay</i>	2013	520
AUSTRALIA South Australia Penfolds Bin 311 <i>Chardonnay</i>	2019	115
D'Arenberg The Hermit Crab <i>Marsanne, Viognier</i>	2024	55
SOUTH AFRICA Stellenbosch Radford Dale <i>Chenin Blanc</i>	2017	110
UNITED STATES California Simi Sonoma County <i>Chardonnay</i>	2022	70
The Prisoner Unshackled <i>Sauvignon Blanc</i>	2021	78

RED WINES

FRANCE Loire Valley Pascal Jolivet Sancerre <i>Pinot Noir</i>	2021	80
Burgundy Albert Bichot Bourgogne Hautes-Côtes de Nuits <i>Pinot Noir</i>	2022	90
Albert Bichot Gevrey-Chambertin 1er Cru Petite Chapelle <i>Pinot Noir</i>	2014	310
Beaujolais Marcel Lapierre Morgon <i>Gamay</i>	2022	90
Bordeaux Château Tencin Bordeaux Supérieur <i>Merlot, Cabernet Sauvignon, Cabernet Franc</i>	2020	55
Pauillac Château d'Armailhac <i>Cabernet Sauvignon, Merlot, Cabernet Franc</i>	2014	260
Margaux Le Relais de Durfort-Vivens <i>Cabernet Sauvignon, Merlot</i>	2017	112
Château Durfort-Vivens, 2ème Grand Cru Classé <i>Cabernet Sauvignon, Merlot</i>	2010	280
Château Ferrière, 3ème Grand Cru Classé <i>Cabernet Sauvignon, Merlot</i>	2015	250
Saint-Émilion Château Cartier, Saint-Émilion Grand Cru <i>Merlot</i>	2019	112
Château Croix de Labrie, Saint-Émilion Grand Cru <i>Merlot, Cabernet Sauvignon</i>	2016	340
Rhône Valley Laurent Habrard Crozes-Hermitage <i>Syrah</i>	2022	80
Font du Loup Châteauneuf-du-Pape <i>Grenache, Mourvèdre, Syrah, Cinsault</i>	2020	120
ITALY Piedmont Gaja Sperss Langhe <i>Nebbiolo</i>	2013	420
Tuscany Tenuta Prima Pietra <i>Merlot, Cabernet Franc, Cabernet Sauvignon</i>	2022	125
SPAIN Rioja Marqués de Riscal, Reserva <i>Tempranillo, Graciano, Garnacha</i>	2019	85
Ribera del Duero Vega Sicilia Alión <i>Tempranillo</i>	2015	250
UNITED STATES California Robert Mondavi Napa Valley <i>Cabernet Sauvignon</i>	2021	92
Duckhorn Napa Valley <i>Cabernet Sauvignon</i>	2021	240
Opus One Napa Valley <i>Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc, Malbec</i>	2018	1,000
Magnum Schrader Cellars Old Sparky Beckstoffer <i>Cabernet Sauvignon</i>	2008	3,500
Schrader Cellars Old Sparky Beckstoffer <i>Cabernet Sauvignon</i>	2010	2,150

* Our wide-ranging wine list with 300 selected labels is available upon request, please contact our sommelier for food and wine pairing suggestions.

Prices in USD excluding applicable taxes and 7% service charge.

CHILE Colchagua Valley Montes Limited Selection <i>Cabernet Sauvignon, Carménère</i>	2023	48
Montes Purple Angel <i>Carménère, Petit Verdot</i>	2019	190

AUSTRALIA South Australia D'Arenberg The High Trellis <i>Cabernet Sauvignon</i>	2021	63
Penfolds Bin 389 <i>Shiraz, Cabernet Sauvignon</i>	2023	240

Adelaide Hills Penfolds Bin 23 <i>Pinot Noir</i>	2019	138
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NEW ZEALAND Martinborough Craggy Range Te Muna Vineyard <i>Pinot Noir</i>	2023	120
Matua <i>Pinot Noir</i>	2018	62

ROSÉ		
FRANCE Languedoc-Roussillon Gérard Bertrand Gris Blanc <i>Grenache</i>	2024	42
Provence Château d'Esclans Les Clans <i>Grenache, Vermentino, Syrah</i>	2014	160
BY.OTT <i>Grenache, Cinsault, Syrah</i>	2023	70
Ott 'Clos Mireille' <i>Grenache, Cinsault</i>	2023	138

COCKTAILS	12
Suze	
Pastis de Marseille	
Aperol Spritz	
Hugo Spritz	
Passion Fruit Spritz	
Negroni	
Espresso Martini	
Kir Royal	
Mimosa	
Bellini	
Rossini	
BEERS	7
Vattanaç Premium	
Dragon	
Krud	
Vattanaç All Free 0.0	
Rosewood Pilsner - Cold Matured, Deep Gold *	
Rosewood IPA - Malty, Full Bodied *	
REFRESHERS	7
Passion Fruit Soda	7
Passion Fruit Iced Tea	7
Brasserie Louis Lemon Iced Tea	7
Coconut Juice	7
Soft Drinks	6
SIGNATURE JUICE BLENDS	8
Detox, Lemon, Spinach, Celery, Mint, Cucumber, Pear	
Immune, Watermelon, Lemon, Fresh Ginger	
Antioxidant, Pineapple, Spinach, Cucumber, Ginger	
MINERAL WATER	
Acqua Panna 500ml/ 750ml	6 / 7
San Pellegrino 500ml/ 750ml	6 / 7



BRASSERIE LOUIS