



TEMPLATION
ANGKOR

STARTERS & SALADS

Green Mango Salad cucumber, red capsicum, roasted peanuts, smoked fish Khmer dressing, green mango	33,600 / 8
Lotus Prawn Salad fresh prawns, cucumber, yellow onions, mix capsicum, lotus stem, peanuts	37,800 / 9
Tonka Purée Salad half boiled eggs, carrots, tonka bean purée, mushrooms	42,000 / 10
Vermicelli Chicken Salad vermicelli noodles, shredded chicken, carrots, mint leaves, roasted peanuts	33,600 / 8
Classic Caesar Salad Romaine lettuce, croutons, chicken breast, pork bacon caesar dressing	37,800 / 9
Smoked Duck Salad duck, green coral, red coral, cucumber, almond flakes, cherry tomatoes	46,200 / 11
Avocado Quinoa Salad fresh avocado, quinoa, chick peas, seasonal vegetables	37,800 / 9
Niçoise Salad tuna flakes, green frisée, black olives, anchovies, quail eggs	42,000 / 10
Beef Tartare with Soy Glazed Egg diced beef, coriander, olive oil, egg yolk, soy sauce, green peas purée	42,000 / 10
Salmon Tartare with Avocado Slice fresh Atlantic salmon, avocado slices, almond flakes, coriander leaves	46,200 / 11

SOUPS

Lentils Soup lentils, red tomatoes, carrots, basil leaves, yellow onion	25,200 / 6
Prawn Bisque prawn shell, yellow onion, carrot, celery, tomato paste, bonito flakes	33,600 / 8
Seafood Coconut Soup prawns, squid, clam, shallots coconut milk, kaffir lime leaves, lemongrass	42,000 / 10
Seafood Tomyam Soup prawns, squid, clams, milk, tomyum paste, galangal, shallots, garlic, mushrooms, kaffir lime	42,000 / 10

ASIAN MAINS

Beef Lok Lak Australian beef rump, cucumber, lok lak sauce, garlic, pepper dips, fried eggs	50,400 / 12
Chicken or Vegetables Stir-fried Noodles yellow noodles, bok choy, carrots, cabbage, spring onion, garlic	39,900 / 9.5
Beef Fried Rice Australian beef rump, green beans, jasmine rice, eggs, chili oil, carrots	42,000 / 10
Seafood Fried Rice prawns, squid, jasmine rice, long beans, carrots, eggs, chili oil	46,200 / 11
Kampot Pepper Squid fresh whole squid, Kampot pepper, basil leaves, garlic	50,400 / 12
Tamarind Prawn fresh prawns, ginger, tamarind pulp, fish sauce, red chilis	58,800 / 14
Fish Amok coconut milk, khmer spices, noni leaves, snakehead fish, kaffir lime leaves, egg	50,400 / 12
Seafood Amok coconut milk, khmer spices, noni leaves, prawn, squid, kaffir lime leaves, egg	58,800 / 14
Vegetables Curry long beans, russet potatoes, fried eggs, chili oil, broccoli, cauliflowers, jasmine rice	37,800 / 9
Seafood Nasi Goreng prawns, squid, jasmine rice, chili belacan, garlic, shallots, eggs	42,000 / 10
Nasi Lemak Ayam Rendang chicken leg, lemongrass, garlic, shallots, ginger, coconut milk, jasmine rice, fried egg	42,000 / 10

BURGERS & SANDWICHES

Classic Beef Burger with French Fries minced beef, French fries, red tomato, gherkins, red cheddar cheese	42,000 / 10
Chicken Burger with Potato Wedges minced chicken, pork fat, potato wedges, gherkins, breadcrumbs, oregano, red cheddar cheese	33,600 / 8
Chicken Club Sandwich toasted bread slices, chicken breast, eggs, pork bacon, Romaine lettuce, mayonnaise	33,600 / 8

STEAKS

US Choice Rib Eye with Sweet Mashed Potatoes & Baby Carrots (250gm) US choice ribeye, russet potatoes, sweet potatoes, baby carrots, garlic, red wine	109,200 / 26
Pan Seared Atlantic Salmon with Sauté Baby Spinach & Green Peas Purée (150gm) Atlantic salmon, baby spinach, green peas, cooking cream, fresh dill, Dijon mustard	79,800 / 19
US Choice Sirloin Steak with Baby Potatoes & Garlic Confit Brussel Sprouts (250gm) US choice sirloin, baby potatoes, brussel sprouts, shitake mushrooms	100,800 / 24
New Zealand Lamb Rack with Baked Mashed Potato Broccolini (200gm) New Zealand lamb rack, russet potatoes, egg yolk, broccolini, butter, garlic confit	96,600 / 23
Grilled Duck Breast with Mango Chutney & Baked Roma Tomato fresh duck breast, fresh mango, red wine vinegar, shallots, Roma tomato, parsleys	67,200 / 16
Chicken Confit with Vegetables Stew & Pomegranate Salad half chicken, mix zucchinis, garlic confit, pomegranates, tomato sauce, almond flakes	63,000 / 15
Fish & Chips dory fish, French fries, capers, mayonnaise, anchovies, breadcrumbs	50,400 / 12
Grilled Seabass Fillet with Garlic Asparagus & Pumpkin Purée (150gm) fresh seabass fillet, asparagus, carrot, pumpkin, orange zest	75,600 / 18

PASTAS

Choices of Italian Premium Pasta spaghetti, penne, fettucine <i>Choices of Sauce:</i> carbonara, pesto, bolognese, tomato sauce, seafood marinara, white clams	42,000 / 10
Vegetarian Lasagna lasagna sheet, zucchini, broccoli, carrot, yellow onion, mozzarella cheese, parmesan cheese	33,600 / 8

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PIZZAS

Magherita tomato sauce, mozzarella cheese, oregano, basil leaves, buffalo cheese, parmesan cheese, olive oil	33,600 / 8
Pepperoni tomato sauce, mozzarella cheese, pepperoni, basil leaves, olive oil	37,800 / 9
Four Cheese tomato sauce, mozzarella cheese, gorgonzola, grana padano, blue cheese, olive oil	37,800 / 9
Smoked Duck tomato sauce, mozzarella cheese, smoked duck, basil leaves	42,000 / 10
Diavola tomato sauce, mozzarella cheese, pork sausages, olive oil salami slice, basil leaves	42,000 / 10
Seafood Lemongrass Pizza prawns, squid, mozzarella cheese, lemongrass, coconut sauce, Thai basil leaves, olive oil	42,000 / 10

DESSERTS

Ice Cream (1 Scoop) flavour : vanilla, mango, coconut, strawberry, chocolate	12,600 / 3
Mondulkiri Chocolate Lava Cake Mondulkiri chocolate chips, butter, eggs, cocoa powder	33,600 / 8
Mascarpone Caramel Taro Mousse mascarpone cheese, cream cheese, sugar, taro, whipping cream, gelatin	31,500 / 7.5
Passion Kirsch Crème Brûlée passion fruit, Kirsch liquor, whipping cream	27,300 / 6.5
Mango Sticky Rice yellow mango, glutinous rice, pandan leaves, coconut milk	25,200 / 6
Bailey Tiramisu Bailey liquor, sponge finger, mascarpone cheese, espresso, sugar, egg, cocoa powder	33,600 / 8

: Vegetarian

Kindly inform the Team if you have any food allergies
or dietary restrictions.

Prices are exclusive of 10% service charge.



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MENU



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FOOD