

STARTERS

<b>Soupe à l'Oignon</b> <i>Gratinated French Onion Soup</i>	12	<b>Tartinade de Fèves à la Menthe, Légumes Marinés, Huile d'Olive Vierge Extra (VE) ♥</b> <i>Broad Bean and Mint Dip, Marinated Vegetables, Extra Virgin Olive Oil</i>	12
<b>Consommé de Champignons, Tofu, Champignons, Purée d'Ail Noir (VE) ♥</b> <i>Mushroom Consommé, Tofu, Mushrooms, Black Garlic Purée</i>	12	<b>Salade d'Aubergines et de Tomates Cerises, Betteraves Marinées, Burrata, Basilic ✂✱</b> <i>Eggplant and Cherry Tomato Salad, Pickled Beets, Burrata, Basil</i>	18
<b>Thon Mi-cuit au Poivre de Kampot à la Niçoise</b> <i>Kampot Pepper-crusted Tuna, Marinated Vegetables, Kalamata Olives, Quail Egg</i>	16	<b>Foie Gras Poêlé, Crevettes Grillées, Brioche, Réduction de Vin Rouge, Compote d'Ananas</b> <i>Pan-seared Foie Gras, Grilled Prawns, Brioche, Red Wine Reduction, Pineapple Compote</i>	23
<b>Salade de Bœuf Wagyu, Tomates Cerises, Câpres, Manchego, Sauce Romesco</b> <i>Wagyu Oyster Blade Salad, Cherry Tomatoes, Capers, Manchego Cheese, Romesco Sauce</i>	22	<b>Tarte Flambée Alsacienne</b> <i>Gratinated Crispy Flatbread Topped with Sour Cream, Comté Cheese, Smoked Bacon, Onions</i>	16
<b>Steak Tartare, Frites</b> <i>Hand-cut Beef Tenderloin, Dijon Mustard, Egg Yolk, French Fries</i>	28	<b>Tarte Flambée Végétarienne ✂</b> <i>Gratinated Crispy Flatbread, Sour Cream, Zucchini, Comté Cheese, Onion</i>	14
<b>Escargots à la Bourguignonne</b> <i>Escargots, Garlic-Herb Butter</i>	15		

SALADS

<b>Salade Verte (VE) ♥</b> <i>Green Salad, Fine Herbs, Dijon Mustard Vinaigrette</i>	8
<b>Salade de Chèvre Chaud ✂</b> <i>Goat Cheese Salad, Toasted Walnuts, Apples, Arugula, Dijon Mustard Dressing</i>	16
<b>Salade César</b> <i>Romaine Hearts, Coddled Egg, Bacon Crumbs, Chicken, Parmesan</i>	14

FROM THE SEA

<b>Les Huitres Sauce Mignonette et Demi Citrons</b> <i>Oysters with Mignonette Sauce and Half Lemons</i>	35 / 70
<b>Plateau de Fruits de Mer</b> <i>Whole Lobster, Six Oysters, Six Prawns, Marinated Salmon</i>	145

CHARCUTERIE ET FROMAGES

<b>Foie Gras de Canard au Torchon, Compotée de Figue et Fruits Rouges, Brioche</b> <i>Cured Duck Foie Gras, Figs and Red Fruits Compote, Brioche</i>	22
<b>Pâté de Campagne Maison ✂</b> <i>Housemade French Pâté, Artisanal Mustard, Gherkins, Radish</i>	14
<b>La Planche de Charcuterie</b> <i>Cured Meats Selection, Salmon Rillettes, Pâté, Foie Gras</i>	31
<b>Pata Negra (80gr)</b> <i>Jamón Ibérico "Bellota", Toasted Baguette</i>	41
<b>Sélection de Fromages Affinés</b> <i>Selection of cheese Three Pieces / Five Pieces</i>	15 / 19

TO SHARE

<b>Homard Thermidor</b> <i>Grilled Whole Boston Lobster Thermidor, Mashed Potatoes</i>	72
<b>Fricassée de Volaille aux Morilles, Petit Pois, Lardon Fumé ✂</b> <i>Roasted Chicken, Morels, Green Peas, Smoked Bacon</i>	48
<b>Terre et Mer (pour six)</b> <b>Côte de Bœuf (800gr), Homard Thermidor (500gr), 6 Crevettes Argentines, 6 Huîtres Gratinées, Bavette de Porc Ibérique « Pluma » (250gr)</b> <b>Servi avec deux accompagnements au choix</b> <i>Surf &amp; Turf (for six)</i> <i>Bone in Rib Eye (800gr), Lobster Thermidor (500gr), 6 Argentinean Prawns, Iberian Pork Skirt Steak "Pluma" (250gr)</i> <i>Served with two sides of your choice.</i>	250

MAIN COURSES

<b>Entrecôte de Bœuf ✂</b> <i>Grilled Australian Rib Eye Steak, Kampot Pepper Sauce</i>	39	<b>Ragoût de Champignons, Gnocchis de Patates Douces, Sauge ✂</b> <i>Mushroom Ragout, Sweet Potato Gnocchi, Sage</i>	18
<b>Contre-Filet Wagyu Kagoshima Grillé (400gr), Légumes Rôtis, Purée de Pomme de Terre à la Truffe</b> <i>Grilled Wagyu Kagoshima Striploin (400gr), Roasted Vegetables, Truffle Mashed Potato</i>	185	<b>Côtelettes d'Agneau Grillées, Asperges Vertes, Harissa</b> <i>Grilled Lamb Cutlets, Green Asparagus, Harissa Sauce</i>	41
<b>Filet de Bœuf Rossini, Foie Gras Poêlé, Jus de Truffe</b> <i>Australian Grass-fed Beef Tenderloin, Sautéed Foie Gras, Truffle Jus</i>	38	<b>Risotto d'Orge, Tomates Séchées, Chou-Fleur, Curcuma et Parmesan ✂</b> <i>Barley Risotto, Sundried Tomato, Cauliflower, Turmeric, Parmesan</i>	18
<b>Bavette de Porc Ibérique Grillée "Pluma" (250gr), Pommes Grenailles, Sauce Moutarde</b> <i>Grilled Iberian Pork Skirt Steak "Pluma" (250gr), Baby Potatoes, Mustard Sauce</i>	38	<b>Crevettes Argentines, Sauce au Vin Blanc Épicée</b> <i>Argentinian Prawns, Spicy White Wine Sauce</i>	28
<b>Brasserie Burger</b> <i>Prime Beef Patty, Foie Gras, Black Truffle Aioli, Comté</i>	19	<b>Filet de Poisson Empereur Poêlé, Sauce Meunière, Purée de Pommes de Terre</b> <i>Pan-seared Orange Roughy Fillet, Meunière Sauce, Mashed Potatoes</i>	24
<b>Confit de Canard à l'Ancienne</b> <i>Slow-cooked Duck Leg, Grilled Kale, Morning Glory, Bok Choy, Carrot, Mashed Potatoes</i>	25	<b>Saumon Poêlé, Brocolini, Beurre Persillé à l'Ail, Sauce aux Anchois</b> <i>Pan-seared Salmon, Brocolini, Garlic Parsley Butter, Anchovy Sauce</i>	28
<b>Cuisses de Poulet, Crème aux Champignons et Cidre</b> <i>Chicken Thighs, Creamy Mushroom, Cider Sauce</i>	22	<b>Brocoli Rôti, Grenade, Sauce Brava Fumée (VE) ♥</b> <i>Roasted Broccoli, Pomegranate, Smoky Brava Sauce</i>	16

SIDE DISHES

<b>Betterave Rôtie, Ail, Thym, Huile d'Olive au Chili (VE) ♥</b> <i>Roasted Beetroot, Garlic, Thyme, Chili E.V.O.</i>	6
<b>Petits Pois à la Française</b> <i>Green Peas, Smoked Bacon, Spring Onions</i>	6
<b>Gratin d'Épinards à la Crème ✂✱</b> <i>Spinach and Cream Gratin</i>	6
<b>Asperges Vertes Grillées, Citron Grillé, Parmesan Râpé ✂</b> <i>Grilled Green Asparagus, Charred Lemon, Grated Parmesan</i>	6
<b>Pommes Frites, Parmesan ✂</b> <i>French Fries, Parmesan</i>	6
<b>Aligot au Cantal et Ail ✂</b> <i>Mashed Potatoes, Cantal Cheese, Garlic</i>	9

KHMER DISHES

<b>សាច់គោបំពង់ល្អរ Deep-fried Beef with Sesame Seeds</b> <i>Khmer Local Beef, Sesame Seeds, Lemongrass, Kaffir Leaves</i>	16	<b>ហល្លុក Hor Mok</b> <i>Steamed White Freshwater Fish, Lemongrass Paste, Red Pepper Paste, Shrimp Paste, Coconut Cream, Steamed Rice</i>	17
<b>សាច់គោត្រជូនអាំង Sach Ko Chronuoch Ang</b> <i>Beef, Lemongrass Paste, Cucumber Salad, Sticky Rice</i>	17	<b>បាយឆា Bay Cha</b> <i>Fried Rice with Herbal Paste, Eggs, Green Beans, Carrots, Choice of Beef or Chicken</i>	14
<b>ស៊ុបកន្ទុយគោ Traditional Khmer Beef Soup (Sharing) ✂</b> <i>Green Papaya, Carrot, Khmer Herbs, Beef Ox-tail, Beef Feet, Beef Tendon</i>	40	<b>ទ្រុកទ្រុក Lok Lak</b> <i>Sautéed Beef with Kampot Pepper Sauce, Steamed Rice</i>	21
<b>ញ៉ាំមីស្ករគ្រឿងសមុទ្រ Nhuam Mi Sour Seafood</b> <i>Noodles, Shrimp, Squid, Cucumber, Bell Pepper, Mint</i>	17		
<b>គុយទាវសាច់គោ Kuy Teav Sach Kor ✂</b> <i>Rice Noodle, Five-hour Pork Broth, Beef Tenderloin, Sliced Beef Shin</i>	18		
<b>ការីសាច់មាន់ Cari Sach Mouan ✂</b> <i>Chicken Thigh, Shrimp Paste, Lemongrass Paste, Red Pepper Paste, Coconut Cream, Cambodian Rice Noodles</i>	16		

DESSERT

<b>ទឹកកកល្អស Teuk Kork Chhous</b> <i>Red Bean, Mung Bean, Taro, Sweet Potato, Basil Seeds, Jelly, Palm Sugar, Coconut Cream</i>	8
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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 guests with fresh, seasonal produce year-round. 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 emphasizes 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	GLS	BTL	ROSÉ	GLS	BTL
Pitars Gold Prosecco Millesimato Extra Dry, Veneto, Italy <i>Glera</i>	13	63	Le Novi Côté Levant, Luberon, Côtes de Provence, France <i>Syrah, Grenache, Cinsault</i>	11	53
Billecart-Salmon Brut Réserve NV, Champagne, France <i>Pinot Meunier, Pinot Noir, Chardonnay</i>	25	125			
<b>WHITE</b>			<b>RED</b>		
Camille - Croix de Labrie, Vin de France, France <i>Chardonnay</i>	10	45	Telmo Rodríguez LZ, Rioja, Spain <i>Tempranillo, Graciano, Garnacha</i>	11	53
Reguta, Friuli-Venezia Giulia, Italy <i>Pinot Grigio</i>	11	53	Allegrini Palazzo Della Torre, Veneto, Italy <i>Corvina</i>	15	73
M. Chapoutier Schieferkopf, Baden, Germany <i>Riesling</i>	13	63	Closerie de Camensac, Bordeaux, France <i>Merlot, Cabernet Sauvignon</i>	15	73
Craggy Range, Martinborough, New Zealand <i>Sauvignon Blanc</i>	14	68	Deliance, Burgundy, France <i>Pinot Noir</i>	15	73
Pascal Jolivet Attitude, Loire Valley, France <i>Sauvignon Blanc</i>	16	74	Decoy California, United States <i>Cabernet Sauvignon</i>	16	80

## CHAMPAGNES

Lanson Black Label Brut <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	NV	125
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
Comtes de Champagne Blanc de Blancs <i>Chardonnay</i>	2011	440
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>	2013	450

## 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>Moscato</i>	2015	56

## WINE BY THE BOTTLE

### WHITE WINES

<b>FRANCE</b> <b>Alsace</b> Luc Faller <i>Gewürztraminer</i>	2014	72
<b>Loire Valley</b> Pascal Jolivet Sancerre <i>Sauvignon Blanc</i> Pascal Jolivet 'Clos du Roy' <i>Sauvignon Blanc</i>	2018	75
<b>Burgundy</b> Laroche Grand Cru Chablis Les Blanchots <i>Chardonnay</i>	2022	250
<b>Vin de France</b> Viret Dolia Paradis Ambré <i>Clairette, Bourboulenc, Muscat Blanc, Roussanne, Grenache Blanc</i>	2015	150
<b>Rhône Valley</b> Laurent Habrard Crozes-Hermitage <i>Marsanne, Roussanne</i>	2016	75
<b>Bordeaux</b> Château Larrivet Haut-Brion <i>Sauvignon Blanc, Sémillon</i> Château Haut-Brion 1er Grand Cru Classé, Pessac-Léognan <i>Sémillon, Sauvignon Blanc</i>	2007	1,880
	2009	3,900
<b>ITALY</b> <b>Abruzzo</b> Talamonti Trebi d'Abruzzo DOC <i>Trebbiano</i>	2015	42
<b>Tuscany</b> Castiglione del Bosco IGT <i>Chardonnay</i>	2021	68
<b>AUSTRALIA</b> <b>South Australia</b> Penfolds Koonunga Hill <i>Chardonnay</i> D'Arenberg The Hermit Crab <i>Marsanne, Viognier</i>	2022	45
	2022	55
<b>SOUTH AFRICA</b> <b>Stellenbosch</b> Mulderbosch <i>Chenin Blanc</i> Redford Dale <i>Chenin Blanc</i>	2015	45
	2017	110
<b>UNITED STATES</b> <b>California</b> Simi Sonoma County <i>Chardonnay</i> The Prisoner Unshackled <i>Sauvignon Blanc</i>	2020	70
	2021	78

### RED WINES

<b>FRANCE</b> <b>Loire Valley</b> Pascal Jolivet Sancerre <i>Pinot Noir</i>	2021	80
<b>Burgundy</b> Albert Bichot Bourgogne Hautes-Côtes de Nuits <i>Pinot Noir</i>	2020	90
<b>Beaujolais</b> Marcel Lapiere Raisin Gaulois <i>Gamay</i> Marcel Lapiere Morgon <i>Gamay</i>	2017	65
	2022	90
<b>Bordeaux</b> Château Tencin Bordeaux Supérieur <i>Merlot, Cabernet Sauvignon, Cabernet Franc</i>	2018	55
<b>Pauillac</b> Château d'Armailhac <i>Cabernet Sauvignon, Merlot, Cabernet Franc</i>	2013	260
<b>Margaux</b> Le Relais de Durtfort-Vivens <i>Cabernet Sauvignon, Merlot</i> Château Durtfort-Vivens 2ème Grand Cru Classé <i>Cabernet Sauvignon, Merlot</i> Château Ferrière, 3ème Grand Cru Classé <i>Cabernet Sauvignon, Merlot</i>	2015	112
	2014	280
	2015	250
<b>Saint-Émilion</b> Château Cartier, Saint-Émilion Grand Cru <i>Merlot</i> Sélection Prestige La Tour Figeac, Saint-Émilion <i>Cabernet Franc</i> Château Croix de Labrie, Saint-Émilion Grand Cru <i>Merlot, Cabernet Sauvignon</i>	2018	112
	2012	160
	2016	340
<b>Rhône Valley</b> Laurent Habrard Crozes-Hermitage <i>Syrah</i> Font du Loup Châteauneuf-du-Pape <i>Grenache, Mourvèdre, Syrah, Cinsault</i>	2018	80
	2020	120
<b>Languedoc-Roussillon</b> Haut-Blanville Clos des Légendes <i>Syrah</i>	2014	138
<b>ITALY</b> <b>Tuscany</b> Antinori Tignanello <i>Sangiovese, Cabernet Sauvignon, Cabernet Franc</i>	2017	320
<b>Ribera Del Duero</b> Vega Sicilia Alión <i>Tempranillo</i>	2009	250
<b>UNITED STATES</b> <b>California</b> Robert Mondavi Napa Valley <i>Cabernet Sauvignon</i> Opus One Napa Valley <i>Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc, Malbec</i>	2019	92
	2018	1,000

### CHILE

<b>Colchagua Valley</b> Montes Limited Selection <i>Cabernet Sauvignon, Carménère</i> Montes Purple Angel <i>Carménère, Petit Verdot</i>	2021	48
	2019	190

### AUSTRALIA

<b>South Australia</b> D'Arenberg The High Trellis <i>Cabernet Sauvignon</i> Penfolds Bin 389 <i>Shiraz, Cabernet Sauvignon</i>	2013	63
	2020	240

### Adelaide Hills

Penfolds Bin 23 <i>Pinot Noir</i>	2019	138
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### NEW ZEALAND

<b>Martinborough</b> Craggy Range Te Muna Vineyard <i>Pinot Noir</i>	2019	120
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### ROSÉ

### FRANCE

<b>Languedoc-Roussillon</b> Gérard Bertrand Gris Blanc <i>Grenache</i>	2021	42
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### Provence

Château d'Esclans Les Clans <i>Grenache, Vermentino, Syrah</i>	2014	160
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Château d'Esclans Garrus <i>Grenache, Rolle</i>	2015	300
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### BY.O.T.

<i>Grenache, Cinsault, Syrah</i> Ott 'Clos Mireille' <i>Grenache, Cinsault</i>	2021	70
	2021	138

### APERITIFS

Suze Pastis de Marseille	10
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### BEERS

Vattana Premium Dragon Krud Heineken 0.0 Rosewood Pilsner - Cold Matured, Deep Gold * Rosewood IPA - Malty, Full Bodied *	7
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### CLASSIC COCKTAILS

Bellini Rossini Mimosa Kir Kir Royal	12
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### REFRESHERS

Passion Fruit Soda Passion Fruit Iced Tea Lemon Iced Tea Fresh Fruit Juices Soft Drinks	7 7 7 7 6
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### SIGNATURE JUICE BLENDS

Detox Immune Antioxidant	8
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### MINERAL WATER

Acqua Panna 500ml/ 750ml San Pellegrino 500ml/ 750ml	6 / 7 6 / 7
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