

Pass-Around Canapés

Cocktail Canapé Menu A

Cold

Curried Chicken, Mint, Cucumber, Vietnamese Rice Paper

Citrus-Cured Salmon, Crabmeat, Cream Cheese Truffles

Smoked Duck, Onion Jam, Roasted Apple, Wheat Croute

Hot

Mushroom Arancini, Parmesan Cream (V)

Oriental Chicken Satay, Peanut Sauce (N)

Tomato, Mozzarella Basil Pizzettes (V)

Pass-Around Canapés

Cocktail Canapé Menu B (One hour duration only)

Cold

Goat Cheese, Dried Figs, Thyme Shortbread (V)

Lemongrass Shrimp, Sweet, Sour Carrot Dip

Angus Beef Carpaccio, Extra Virgin Olive Oil, Black Pepper, Parmesan

Hot

Coconut Prawns, Thai Chili Dip

Moroccan Spiced Lamb Kofta, Cumin Tomato Compote

Vegetable Spring Roll, Ginger Soy Aioli (V)

Curried Chicken, Coriander, Corn, Puff Pastry Case

Pass-Around Canapés

Cocktail Canapé Menu C (One hour duration only)

Cold

Gravlax of Salmon Kebab, Honey, Dill

Smoked Duck Waldorf

Crab, Papaya Rice Paper Rolls, Piquant Sauce

Foie Gras, Dried Fig Chutney

Hot

Lamb Kofta, Sesame, Ginger (N)

Warm Norwegian Salmon Croquettes, Spiced Remoulade Sauce

Pizzettes, Grilled Vegetables, Goat Cheese, Basil (V)

Chicken, Mango Wontons, Yoghurt, Sweet Lime Dip

Sweets

Green Tea Éclairs

White and Milk Chocolate Bark, Nuts, Dried Fruits

Pass-Around Canapés

Cocktail Canapé Menu D (One hour duration only)

Cold

Parfait of Foie Gras, Truffle, Brioche

Lobster, Daikon Rice Paper Rolls, Sweet and Sour Chili Vinaigrette

Blue Cheese, Pistachio Truffles (v)

Foie Gras, Dried Fig Chutney San Danielle Ham, Brie, Avocado Choux

Hot

Escargot, Potato Spring Rolls, Herb, Garlic Dip

Mushroom Arancini, Lemon Basil Cream Fraiche (V)

Seared Shrimp Teriyaki on Sugarcane, Toasted Sesame

Beef Wellington, Béarnaise

Sweets

Passion Fruit Macaroons

White and Milk Chocolate Bark, Nuts, Dried Fruit

Pass-Around Canapés

Vegetarian Cocktail Canapé Menu A
(One hour duration only)

Cold

Parmigiano-Reggiano- Thyme Madeline

Teriyaki Mushroom Rice Paper Rolls

Vegetable Crudités, Aubergine, Chick Pea, Red Pepper Dip

Hot

Vegetarian Spring Rolls, Sweet Chili, Coriander

Lightly Spiced Aubergine Fritters, Curry Spiced Crème Fraîche

Brie, Walnut Wontons, Spiced Tomato Dip

Pass-Around Canapés

Vegetarian Cocktail Canapé Menu A (One hour duration only)

Cold

Piquillo Pepper Bruschetta, Burrata Cheese

Blue Cheese, Pistachio Truffles

Vegetable Crudités, Aubergine, Chick Pea, Red Pepper Dip

Hot

Truffle Arancini, Aioli Cream

Mango, Rocket Spring Rolls, Sweet Chili

Tempura, Asparagus, Baby Carrots, Sweet and Sour Dip

Pizzettes, Grilled Vegetables, Goat Cheese, Basil

Sweets

Choux Buns, Praline Cream

Khmer Set Dinners

Four-Course Khmer Set Dinner A

Nam Chow (N)

*Ground Chicken, Shrimp, Lettuce, Cucumber, Bean Sprouts, Mint;
Wrapped in Rice Paper, Tuk Trey Pa-aim, Roasted Peanut Sauce*

Nom Banhchouk

*Rice Noodles, Topped with Som-Law Khmer Green Beans,
Green Papaya, Bean Sprouts, Cucumbers, Mint, Basil*

Amok Seafood

*Seafood, Coconut Milk, Lemongrass, Shallots, Kaffir Lime Leaves,
Broccoli, Banana Leaf*

Chet Ang Nung Tirk Doung

Grilled Banana, Coconut Sauce

TWG Teas, Herbal Infusions, Coffee

Four-Course Khmer Set Dinner B

Nhoam Tra-Yong Chek

Banana Blossom Salad, Chicken, Sweet and Sour Dressing

Nime Chow

Fresh Shrimp Spring Rolls, Holy Basil, Chili Garlic Dipping Sauce

Beef Lok Lak

*Slow Cooked Australian Beef Short Rib, Cucumber, Tomato, Red Onion,
Fresh Lime, Black Pepper, Steamed Rice*

Chet Ktis

Banana, Coconut Milk, Jelly Strings

TWG Teas, Herbal Infusions, Coffee

Western Set Dinner

Three-Course Western Set A

Roasted Beetroot, Goat Cheese Mousse (V)
Rocket, Spiced Hazelnuts, Sherry Vinaigrette

Pan Seared Sea bass, Confit Peppers, Spinach
Black Olive, Tomato Dressing

Coconut Mousse
Mango Cream, Sable Breton, Coconut Sorbet

TWG Teas, Herbal Infusions, Coffee

Three-Course Western Set B

Buffalo Mozzarella Heirloom Cherry Tomatoes
Herb Oil, Balsamic, Basil

Spinach Roasted Chicken Breast – Rosemary, Garlic
Potato Puree, Charred Asparagus, Chicken Jus

Vanilla Cheese Cake
Caramelized Oranges, Sweet Dough, Pistachio Ice Cream

TWG Teas, Herbal Infusions, Coffee

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Western Set Dinners

Four-Course Western Set A

Citrus Cured Norwegian Salmon
Watercress Aioli, Micro Cress

Pumpkin Velouté, Herb Spätzle, Curry Oil

Slow Cooked Pork Belly
Cider Glazed Shallots, Roasted Carrots'
Poultry Jus

Raspberry Pavlova
Meringue, Citrus Chantilly, Raspberry Lychee Soup

TWG Teas, Herbal Infusions, Coffee

Four-Course Western Set B

House Made Pate
Cornichons, Pickled Onion, Artesian Mustard

Tomato Bisque, Ricotta-Basil Dumplings

Crispy Skinned Snapper Fillet
Braised Leeks, Seafood Croquette
Parmesan Velouté

Vanilla Pannacotta
Fresh Strawberry Salad, Vanilla Cream, Almond Crumble

TWG Teas, Herbal Infusions, Coffee

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Western Set Dinners-Vegetarian

Three-Course Western Set A

Semi Dried Tomato Tartar (V)
French Beans, Sour Cream, Chive Dressing, Rocket, Frisée Salad

Grilled Provençal-Style Vegetables, Crisp Goat Cheese (V)
Tapenade Dressing, Ciabatta Croute

Vanilla Cheese Cake
Caramelized Oranges, Pistachio Ice Cream

TWG Teas, Herbal Infusions, Coffee

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Western Set Dinners-Vegetarian

Four-Course Western Set A

Fresh Mozzarella, Heirloom Cherry Tomatoes (V)
Herb Oil, Balsamic,

Pumpkin Velouté, Herb Spätzle (V)

Slow Roasted Carrot Risotto (V)
Marinated Artichoke, Coriander Pesto, Curry Oil

Raspberry Pavlova
Meringue, Citrus Chantilly, Raspberry Lychee Soup

TWG Teas, Herbal Infusions, Coffee

Four-Course Western Set B

Crisp Spring Vegetable Salad (V)
Basil Hummus, Feta Cheese Crumble, Extra Virgin Olive Oil

Tortellini of Beetroot and Apple (V)
Fennel Vinaigrette, Pea Shoots, Parsley, Toasted Macadamia Nuts

Mushroom Wellington (V)
Roasted Portobello Mushroom, Mushroom Duxelle,
Spinach, Crisp Puff Pastry, Porcini Bordelaise

Vanilla Panna Cotta
Fresh Strawberry Salad, Vanilla Cream, Almond Crumble

TWG Teas, Herbal Infusions, Coffee

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ROSEWOOD
PHNOM PENH

Buffet Dinner

Western Buffet Dinner Set A

Minimum Numbers 30

Cold

Marinated Mushroom Salad, Basil Leaves, Olive Oil, Balsamic Vinegar (V)

Spiced Beef, Minted Tomato Salad

Cos Lettuce, Peppers, Cucumber, Tomato, Marinated Feta Cheese-Herb Dressing (V)

White Bean & Shrimp Salad

Mesclun Greens

Mixed Cress, Cucumbers, Carrots, Bell Peppers, Olives, Croutons (V)

French; Thousand Island, Blue Cheese, Balsamic Dressings

Soup

Pumpkin Soup, Rosemary (V)

Assorted Home Baked Breads

Hot

Harissa Roasted Lamb, Herbed Potatoes, Charred Vegetables

Grilled Sea Bass, Roasted Corn, Basil Butter

Khmer Chicken Curry

Broccoli, Carrots, Shallots

Steamed Rice

Sweets

Pear, Almond Tart (N)

Black Forest Cake

Lemon Tart

Sliced Fruits

TWG Teas, Herbal Infusions, Coffee

Buffet Dinner

Western Buffet Dinner Set B

Cold

Seafood, Glass Noodle Salad, Kaffir Lime, Lemongrass
Mozzarella, Plum Tomato, Fresh Basil, Extra Virgin Olive Oil (V)
Beetroot, Spring Onion Salad
Spicy Chicken Salad, Minted Yoghurt Dressing

Mesclun Greens (V)

Salad Greens Mixed Cress, Sliced Cucumbers,
Carrots, Bell Peppers, Olives, Croutons
French; Thousand Island; Blue Cheese; Balsamic Dressings

Soup

Mushroom Bisque, Crispy Focaccia Croutons (V)
Assorted Home Baked Breads Assorted Home Baked Breads

Hot

Lamb Kofta, Tomato Chili Compote
Garlic – Herb Marinated Chicken, Mixed Mushroom Ragout
Herb-Crusted Sea Bass Fillet Spinach, Lemon Butter Sauce
Spicy Cauliflower, Cumin, Sweet Peppers (V)
Eggplant, Tomato Rice Pilaf

Sweet

Mango Cheese Cake
Black Forest Cake Espresso Tiramisu
Lemon Tart Baked Apple Tart, Vanilla Cream
Sliced Fruits Sliced Fruits

TWG Teas, Herbal Infusions, Coffee

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Buffet Dinner

Western Buffet Dinner Set C

Cold

Roasted Duck, Honeyed Cashews, Noodles, Roasted Peppers, Coriander
Marinated Squid, Fresh Lime, Mint
Vine Tomatoes, Buffalo Mozzarella, Fresh Basil
Roasted Beetroot and Rocket Salad (V)
Gravlax of Salmon, Mustard Dill Sauce

Mesclun Greens (V)

Mixed Cress, Sliced Cucumbers, Shredded Carrots, Roasted Bell Peppers, Olives, Croutons
French, Thousand Island, Blue Cheese, Balsamic

Vegetable Antipasto (V)

Marinated Mushrooms
Grilled Onion, Roasted Sweet Garlic

Soup

Marinated Corn Bisque (V)
Home-Baked Breads

Hot

Grilled Angus Beef Medallions Roasted Shallots, Kampot Pepper
Pan-Roasted Sea Bass, Brown Mushrooms, Rosemary Herb Butter
Fricassee of Chicken, Root Vegetables, Pork Lardons
Ratatouille, Penne Pasta, Goat Cheese (v)
Potato Gratin

Sweet

Lemon Ricotta Tart
Roasted Banana Caramel Cheese Cake
Mango Pavlova
Sliced Fruits

TWG Teas, Herbal Infusions, Coffee

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Buffet Dinner

Asian Buffet Dinner

Cold

Bok Lahong – Spicy Papaya Salad, Prawns, Peanuts
Gado Gado – Vegetable Salad, Peanut Dressing (V)
Bang Bang Chicken Salad – Noodles, Crisp Vegetables, Peanut Dressing (P)
Squid, Garlic Salad, Rocket Leaves
Popiah Rolls , Seafood, Herbs, Vegetables,

Mesclun Greens (V)

Mixed Cress, Sliced Cucumbers, Shredded Carrots,
Roasted Bell Peppers, Olives, Croutons
French, Thousand Island, Blue Cheese, Balsamic Dressings

Soup

Sweet Corn Soup, Crabmeat
Prawn Crackers

Hot

Wok Fried Beef Tenderloin, Kampot Pepper, Snow Peas
Crisp Fried Sea Bass, 3 Flavored Sauce – Sweet, Sour and Spicy
Teriyaki Chicken, Bok Choy, Sesame
Bay Cha – Fried Rice, Battambang Sausage Kale, Eggs
Stir-Fried Egg Noodles, Vegetables, Tofu, Soya (V)

Sweet

Green Tea Tiramisu
Coconut, Pandan Crème Brûlée
Mango, Pineapple Sago Pudding
Banana, Coconut Milk
Fruit Salad, Lemongrass, Ginger

TWG Teas, Herbal Infusions, Coffee

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ROSEWOOD
PHNOM PENH

Morning Coffee Breaks

Morning Break Options

Option A

Lemon Madeleine
Hummus, Black Olive, Cucumber, Ciabatta Roll (v)
Freshly Baked Cookies
Sliced Fruits
Fresh Fruit Juices
TWG Teas, Herbal Infusions, Coffee

Option B

Mango Danish
Tuna Salad Red Onion, Tomato, Wheat Rolls
Freshly Baked Cookies
Sliced Fruits
Fresh Fruit Juices
TWG Teas, Herbal Infusions, Coffee

Option C

Apple and Ginger Muffin
Chicken, Bacon, Lettuce, Tomato, Crusty White Rolls
Freshly Baked Cookies
Sliced Fruits
Fresh Fruit Juices
TWG Teas, Herbal Infusions, Coffee

Option D

Berry and Custard Danish
Shaved Ham, Emmental Cheese, Soft White Roll
Freshly Baked Cookies
Sliced Fruits
Fresh Fruit Juices
TWG Teas, Herbal Infusions, Coffee

ROSEWOOD
PHNOM PENH

Afternoon Coffee Breaks

Evening Break Options

Option A

Lemon Chicken Salad, Citrus Aioli, Brown Rolls
Praline-Filled Choux
Freshly Baked Cookies
Whole Fruits
Fresh Fruit Juices
TWG Teas, Herbal Infusions, Coffee

Option B

Brie Cheese, Cranberry Relish, Wheat Rolls
Fruit Tart
Freshly Baked Cookies
Whole Fruits
Fresh Fruit Juices
TWG Teas, Herbal Infusions, Coffee

Option C

Shaved Ham, Mustard, Soft White Roll
Classic Opera Cake
Freshly Baked Cookies
Whole Fruits
Fresh Fruit Juices
TWG Teas, Herbal Infusions, Coffee

Option D

Roast Beef, Caramelized Onions, Wheat Rolls
Mini Jam and Custard-Filled Doughnut
Freshly Baked Cookies
Whole Fruits
Fresh Fruit Juices
TWG Teas, Herbal Infusions, Coffee



BRASSERIE LOUIS

Meeting Package Lunch

Lunch will be served in the function room for any meetings with more than 30 guests

Option A

Tomato and Carrot Soup
Lemon Mascarpone Mouse

Slow-Cooked Chicken Thighs
Mushroom Ragout

Vanilla Pannacotta
Berry's Salad, Almond Crumble

TWG Teas, Herbal Infusions, Coffee

Option B

Padron Pepper and Basil Green Hummus
Crispy Baguette Croutons, Crudités

Roasted Sea Bass
White Bean Ragout, Smoked Paprika Foam

Mocha Tart
Coffee Cream, Coco Nib

TWG Teas, Herbal Infusions, Coffee

Option C

Roasted Capsicums and Eggplant Tartar
Marinated Feta Cheese

Crispy Pork Trotters
Creamed Potato, Pommery Mustard Cream Sauce

Mango Tart
Coconut Mousse, Passion Fruit Gel

TWG Teas, Herbal Infusions, Coffee



Meeting Package Lunch

For meetings with not more than 30 guests

Option A

Garden Salad
Seasonal Lettuce, Micro Herb, Sesame Dressing

Dandan Maze Udon
Wheat Flour Noodles, Minced Pork, Poached Egg, Spicy Miso Sauce

Seasonal Sliced Fruits

TWG Teas, Herbal Infusions, Coffee

Option B

Garden Salad
Seasonal Lettuce, Micro Herb, Sesame Dressing

Miso Soup
Pickles
Teriyaki Chicken
Steamed Rice

Seasonal Sliced Fruits

TWG Teas, Herbal Infusions, Coffee

Option C

Garden Salad
Seasonal Lettuce, Micro Herbs, Sesame Dressing

Miso Soup
Pickles
Maguro Zuke Don
Yellow Fin Tuna, Marinated Soy Sauce, Toasted Sesame, Omelets

Seasonal Sliced Fruits

TWG Teas, Herbal Infusions, Coffee