



ROYAL BEACH
RESORT & RESIDENCE BY EHM

KOH SDACH CAMBODIA

MENU



Asian
MENU

Appetizer

1

NATAING បាយក្តាំងបំពង់

Minced Chicken, Red Chili Paste,
Peanut & Coconut Milk
served with Rice Crackers

\$10



2

DEEP FRIED SPRING ROLL ត្រឃីបំពង់

Taro, Carrots, Daikon,
Black Mushroom with Mealea Dressing

\$7



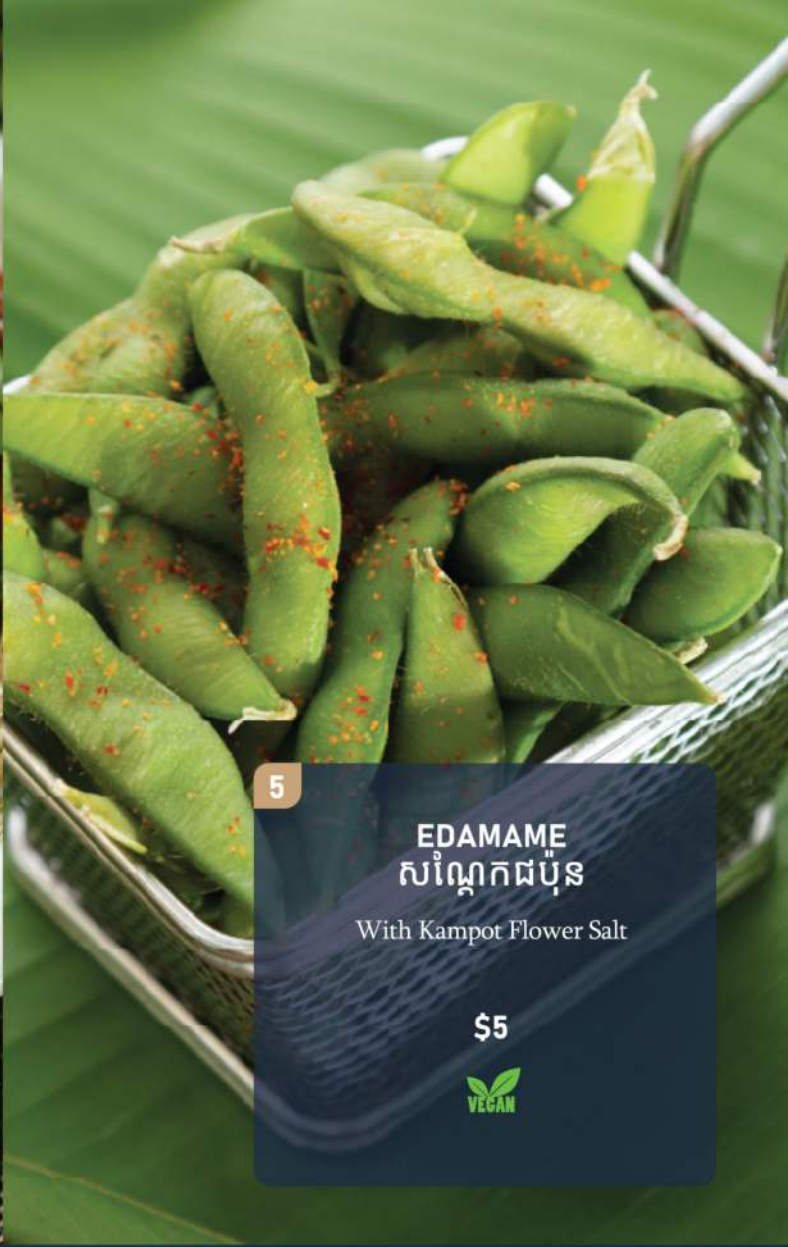
3

DEEP FRY CALAMARI មីកំបំពង់

Bread Crumb, Flour, Tartar Sauce

\$7





4

DEEP FRIED CHICKEN WINGS
ស្លាបមាន់បំពង់

Marinated Chicken Wings, Fried Garlic,
Pickled Khmer Vegetables, Koh Kong Sauce

\$7



5

EDAMAME
សណែ្តកជប៉ុន

With Kampot Flower Salt

\$5



6

DEEP FRY PRAWN
បង្កាបំពង់

With Koh Kong Sauce

\$7



7

CHICKEN TENDERS
មាន់បំពងម្សៅនំប៉័ង

With Chili Mayonnaise
Dipping Sauce, Khmer Pickles

\$7



8

COLD CUT PLATTER
ហោរាត្រីភ្លើង

With Kampot Flower Salt

\$9

• Starter Asian ម្ហូបចាប់ផ្តើមបែបអាស៊ី •

9

"LARB" STYLE SALAD

ឡាប

BEEF / FISH សាច់គោ ឬ ត្រី

Minced Meat, Lime Juice, Chili Flakes, Shallots, Toasted Rice Powder Served with Raw Vegetables

\$9



10

TRIO SASHIMI PLATTER

(TUNA, SNAPPER, SALMON)

ត្រីចៅ៣មុខ (ត្រីធ្នូណា / ត្រីអាំងគើយ / ត្រីសាលម៉ុន)

Served with Shoyu, Wasabi, Daikon Noodle, and Ginger Pickled

SMALL

\$10

LARGE

\$25



11

BOK LAHONG WITH FERMENATED MUD CRAB

បុកលុងក្តាមប្រៃ

Green Papaya Salad, Carrots, Shallots, Dried Shrimp, Peanuts, Red Chili, Fermented Crab

\$9



12

VERMICELLI SEAFOOD SALAD

ញ៉ាមីស្ក្រៀងសមុទ្រ

Local Seafood, Khmer Herbs, Noodle, Bell Pepper, Khmer Dipping Dressing

\$9



• Asian Soup & Porridge សម្លបែបអាស៊ី & បបរគ្រឿង •



13

BAH KU TE
ស៊ុបបាតុកែឆ្អឹងជំនីជ្រូក

Pork Ribs Soup with Chinese
Herbs and Spices

\$9



14

CAMBODIAN SEAFOOD PORRIDGE
បបរគ្រឿងសមុទ្រ

Local Seafood, Garlic, Mushroom,
Jasmine Rice

CLASSIC \$9.5
FAMILY \$26

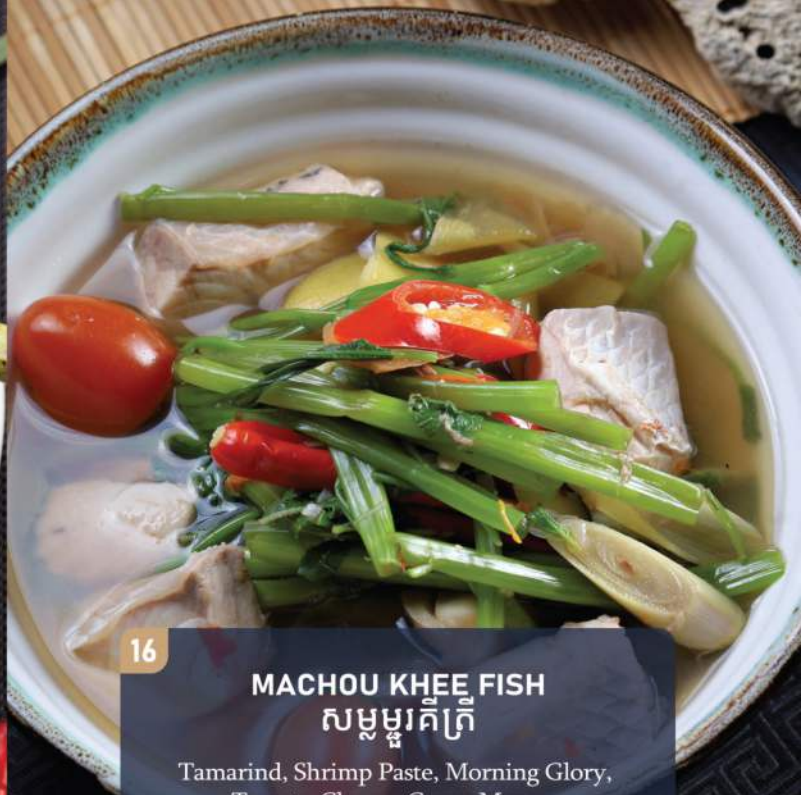


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TOM YAM SEAFOOD SOUP
សម្បុកុងយ៉ាគ្រឿងសមុទ្រ

Chili Paste, Red Chili, Cherry Tomatoes, Mushrooms, Shallots, Lemongrass, Galangal, Kaffir Lime, Prawn & Squid

CLASSIC \$10
FAMILY \$28



16

MACHOU KHEE FISH
សម្បុរគីត្រី

Tamarind, Shrimp Paste, Morning Glory, Tomato Cherry, Green Mango, Malay Red Long Chilli and Hot Basil

CLASSIC \$9.5
FAMILY \$26



17

MACHOU KROEUNG BEEF
សម្បុរគ្រឿងសាច់គោ

Prahok (fermented fish paste), yellow paste, tamarind, morning glory, malay red long chili

CLASSIC \$9
FAMILY \$25



18

SAMLOR KOR KOH
សម្បុកកូរ

PORK RIBS / CHICKEN / BEEF
ឆ្កែងជំនី/សាច់មាន់/សាច់គោ

Cambodian tick soup with Organic Pork Ribs, Prahok, Kroueng, Lemongrass

CLASSIC \$9.5
FAMILY \$26

• **Asian Main** ម្ហូបអាស៊ី •



19
AUSTRALIAN BEEF LOK LAK
ឡុកឡុកសាច់គោអូស្ត្រាលី
 Aus Diced Beef Fillet, Khmer Salad,
 Onions, Tomatoes, Fried Eggs
\$10




20
STIR-FRY GLASS NOODLE
PRAWN / CRAB
អប់មីស្ករឬ ក្តាម
PRAWN \$12
CRAB \$16



21
STIR-FRY PRAWN / CRAB
WITH YELLOW CURRY
ឆាការីបង្កា ឬ ក្តាម
PRAWN \$12
CRAB \$16

22

**STIR-FRY EGGPLANT WITH
MINCED PORK**
ឆាត្រប់សាច់ជ្រូកចិញ្ចៀន

Minced pork, Eggplant, Garlic, Ginger

\$8.5



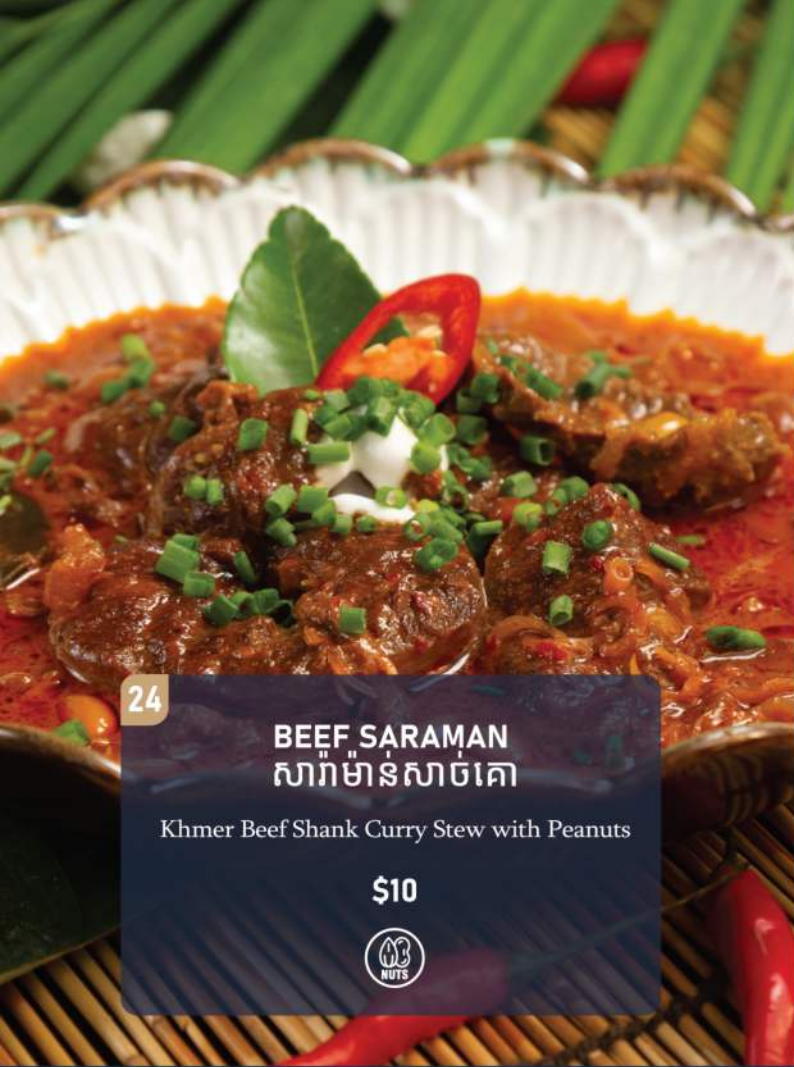
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CHICKEN KATSU
ភ្លើមាស់បំពងជាមួយទឹកជ្រូលក់កាត់ស៊ូ

Chicken Tight, Cabbage, Leeks, Katsu Sauce

\$8.5



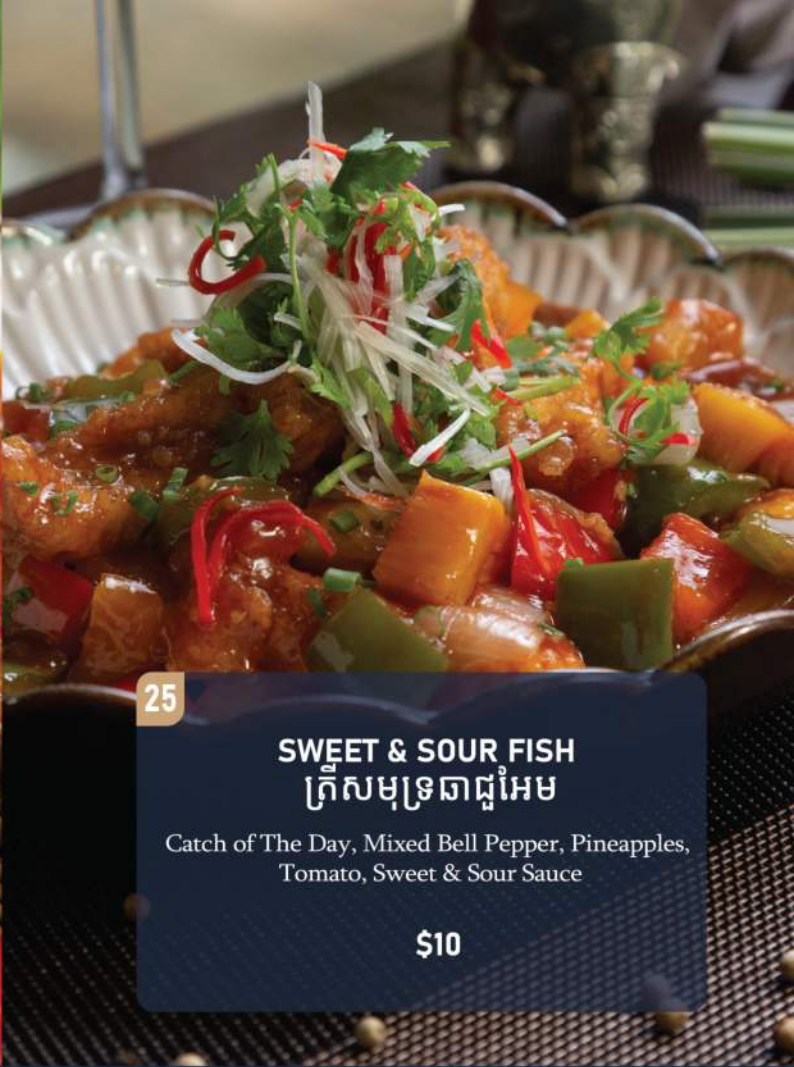


24

BEEF SARAMAN
សារ៉ាម៉ាន់សាច់គោ

Khmer Beef Shank Curry Stew with Peanuts

\$10



25

SWEET & SOUR FISH
ត្រីសមុទ្រធាតុអ៊ែម

Catch of The Day, Mixed Bell Pepper, Pineapples, Tomato, Sweet & Sour Sauce

\$10

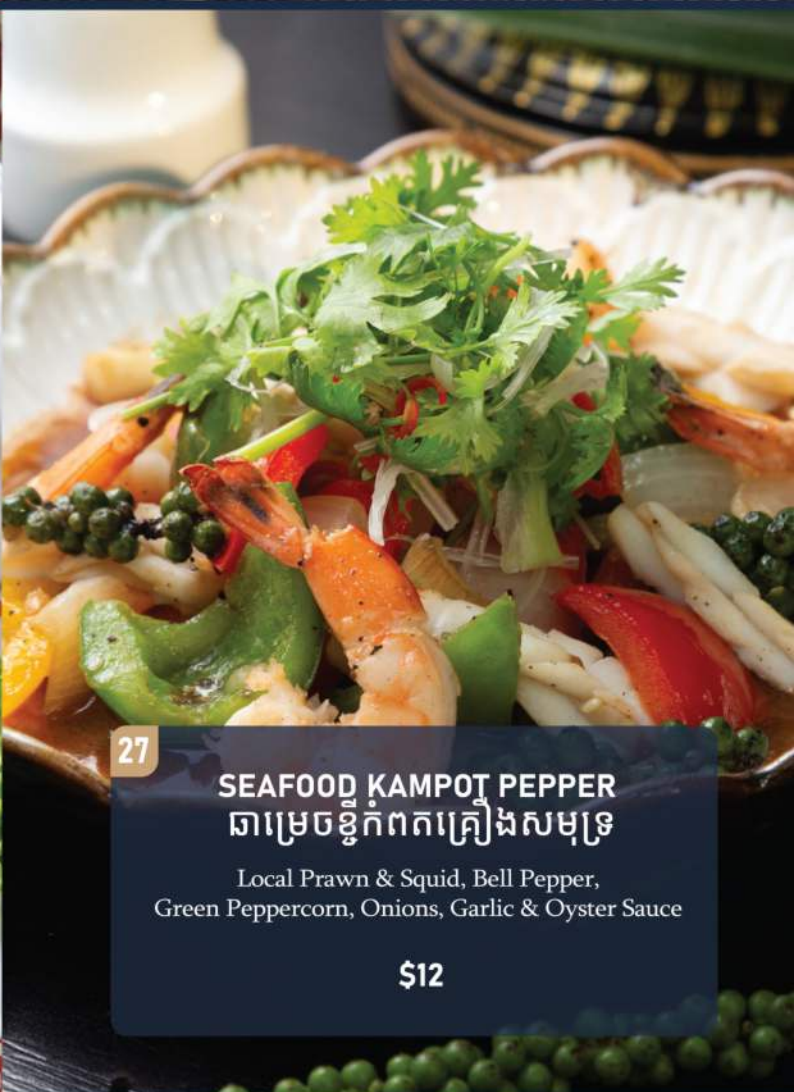


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DEEP FRY PORK RIBS
ឆ្នាំងជំនីជ្រូកបំពងខ្ទឹមស

Served with Fried Garlic

\$10



27

SEAFOOD KAMPOT PEPPER
ធាម្រេចខ្ទឹកំពតគ្រឿងសមុទ្រ

Local Prawn & Squid, Bell Pepper, Green Peppercorn, Onions, Garlic & Oyster Sauce

\$12

• Fried Rice / Fried Noodle បាយឆា / មីឆា •



28

FRIED RICE បាយឆា
VEGETABLE / CHICKEN / PORK
បន្លែ សាច់មាន់ ឬ សាច់ជ្រូក

CLASSIC \$7
FAMILY \$12

29

FRIED RICE បាយឆា
SEAFOOD / BEEF
សាច់គោ ឬ គ្រឿងសមុទ្រ

CLASSIC \$8
FAMILY \$14



30

FRIED NOODLE មីឆា
VEGETABLE / CHICKEN / PORK
បន្លែ សាច់មាន់ ឬ សាច់ជ្រូក

CLASSIC \$7
FAMILY \$12

31

FRIED NOODLE មីឆា
SEAFOOD / BEEF
សាច់គោ ឬ គ្រឿងសមុទ្រ

CLASSIC \$8
FAMILY \$14

HOT POT / BBQ ឆ្នាំងភ្លើង



32

MEAT LOVER
សាច់គោ សាច់ជ្រូក នឹងសាច់មាន់

SMALL \$35
LARGE \$65

SEAFOOD LOVER
បង្កា មីក នឹង ត្រី

SMALL \$35
LARGE \$65

MIX MEAT & SEAFOOD
សាច់គោ បង្កា មីក នឹង សាច់ជ្រូក

SMALL \$40
LARGE \$75

Prices are in USD, exclusive of 7% service charge and 10% government tax

Koh Kong Specialities

ម្ហូបប្រចាំកំបន់ខេត្តកោះកុង



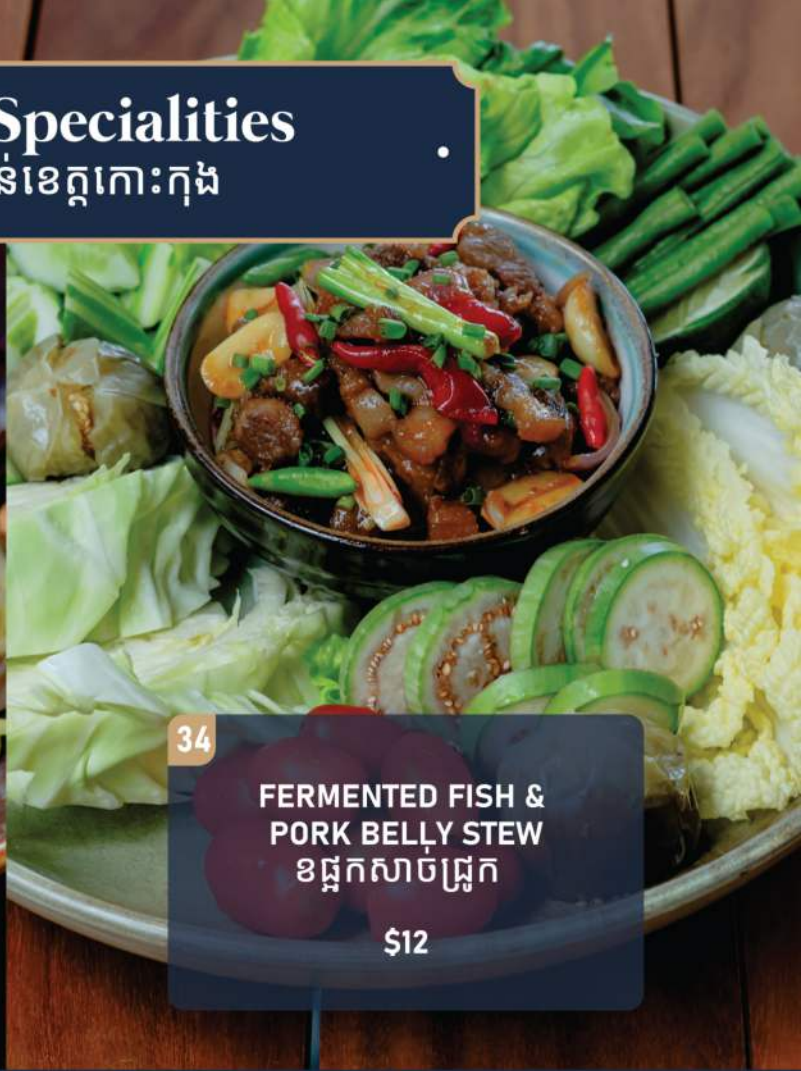
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SNAIL GREEN MANGO SALAD

ញ៉ាំងខ្យងស្វាយខ្ចី

Green Mango, Smoked Fish, Dried Shrimp, Peanuts, Carrots, Mint Leaves, Shallots, Homemade Sweet Chili Dressing

\$9



34

FERMENTED FISH & PORK BELLY STEW

ខ្នុរកំសាច់ជ្រូក

\$12



35

PAD KHA PAO SQUID

ជាម្រះព្រៅមីក

Local Squid, Holy Basil, Shallots, Garlic, Chilies, Fried Eggs, Jasmine Steam Rice

\$9



36

GREEN MANGO & FISH SOUR SOUP

ជូរកំ

\$11



Western
MENU

• Starter Western ម្ហូបចាប់ផ្តើមបែបអឺរ៉ុប •

37

TUNA TATAKI
ត្រីធូណាតាកគី

Ginger Pickled, Wasabi Mayonnaise,
Cucumber Matches, Crispy Salmon Skin

\$10



38

CAESAR SALAD
សាឡាត់ស៊ីសា

Romaine Salad, Croutons, Eggs, Bacon,
Grana Padano Cheese, caesar Dressing

ADD CHICKEN ទ្រូងមាន់ \$2.5
ADD SALMON ត្រីសាលម៉ុន \$4

\$6



39

NIÇOISE SALAD
សាឡាត់នីស៊ី VEGAN

Mixed Leaf Salad, Sundried Tomatoes, Artichoke,
Boiled Potatoes, Olives, Capers Balsamic Dressing

ADD TUNA ត្រីធូណា \$4
ADD SALMON ត្រីសាលម៉ុន \$4

\$8





40

SALMON GRAVLAX
ត្រាវីឡាក់សាលម៉ុន

Cured Norwegian Salmon,
 Fermented Green Peppercorn, Cucumber, Capers

\$11

GREEK SALAD
សាឡាត់បែតឯង

Olives, Bell Pepper, Cucumber, Onion,
 Marinated Feta Cheese

\$8.5



41



42

MUSHROOM SOUP
ស៊ុបផ្សិត

Oyster Mushroom, Onions, Garlic, Cream

\$8



43

BEEF CARPACCIO
ភាបាហ្សឺសាច់គោ

Raw Sliced Aus Beef, Capers,
 Grana Padano Shavings, Mix Salad, Lemon Dressing

\$9.5



• Pastas ប៉ាស្តា (មីអ៊ីតាលី) •



44

BEEF STROGANOFF
មីអ៊ីតាលីសាច់គោ

Tender beef stripes simmered in mustard creamy sauce with Sautéed mushrooms and Caramelized onions

\$11



45

CHICKEN NEAPOLITAN
មីអ៊ីតាលីសាច់មាន់

Chicken Tigt, Basil Tomato Sauce, Oregano

\$8.5



46

SEAFOOD KOMPOT PEPPER
មីអ៊ីតាលីម្រេចខ្ញុំកំពតគ្រឿងសមុទ្រ

Mixed Stirfry Seafood with Vegetables and Green Pepper

\$13



47

CREAMY SALMON PASTA
មីអ៊ីតាលីត្រីសាលម៉ុន

Norway Salmon, Tomatoes Sauce, Cream, Chinese Broccoli

\$12

48

CARBONARA
មីអ៊ីតាលីកាបូណារ៉ា

Crispy Bacon, Onions, Garlic,
Grana Padano, Creamy sauce

\$9.5



• **Burgers & Sandwiches** ប៊ីហ្គឺ និងសំរាំងរិច •

(ALL SERVED WITH POTATOES WEDGES OR FRIES OR GARDEN SALAD)

49

BEEF BURGER
ប៊ីហ្គឺសាច់គោ

Romaine Lettuce Tomatoes,
Onions Jam

\$12.5



50

CHICKEN BURGER
ប៊ីហ្គឺសាច់មាន់

Romaine Lettuce Tomatoes,
Onions Jam

\$10





51

BEEF TACOS
បារ៉ាតាមីន

Minced Beef Ragu, Tortillas, Pickled Cucumber,
Grana Cheese, Feta Cheese Salad

\$12



52

CHICKEN CLUB SANDWICH
សាន់វិចសាច់មាន់

Smoked bacon, Romaine Lettuce,
Tomatoes, Fried Eggs, Tartar Sauce

\$10

Pizzas ភីហ្សា



53

CLASSIC MARGHERITA ភីហ្សា ម៉ាការីតា

Tomato Sauce, Mozzarella, Basil Leaves

\$10



54

HAM & MUSHROOM ភីហ្សា សាច់ហែមនិងជូរីក

Cooked Ham, Mushroom,
Tomato Sauce, Mozzarella, Basil Leaves

\$13



55

ROYAL BEACH SEAFOOD LOVER ភីហ្សា គ្រឿងសមុទ្រ

Local Seafood, Bell Pepper, Coriander Pesto,
Tomato Sauce, Mozzarella, Basil Leaves

\$15

56

CHICKEN HAWAIIAN ភីហ្សា សាច់មាន់

Bacon, Pineapples, Chicken,
Tomato Sauce, Mozzarella, Basil Leaves

\$13

• Western Main ម្ហូបបែបអឺរ៉ុប •



57

LAMB SHANK
កក្កិនជើងចៀម

Slow Cook Australian Lamb Shank,
Garlic Confits Mash Potatoes, Roasted Cherry Tomatoes

\$25

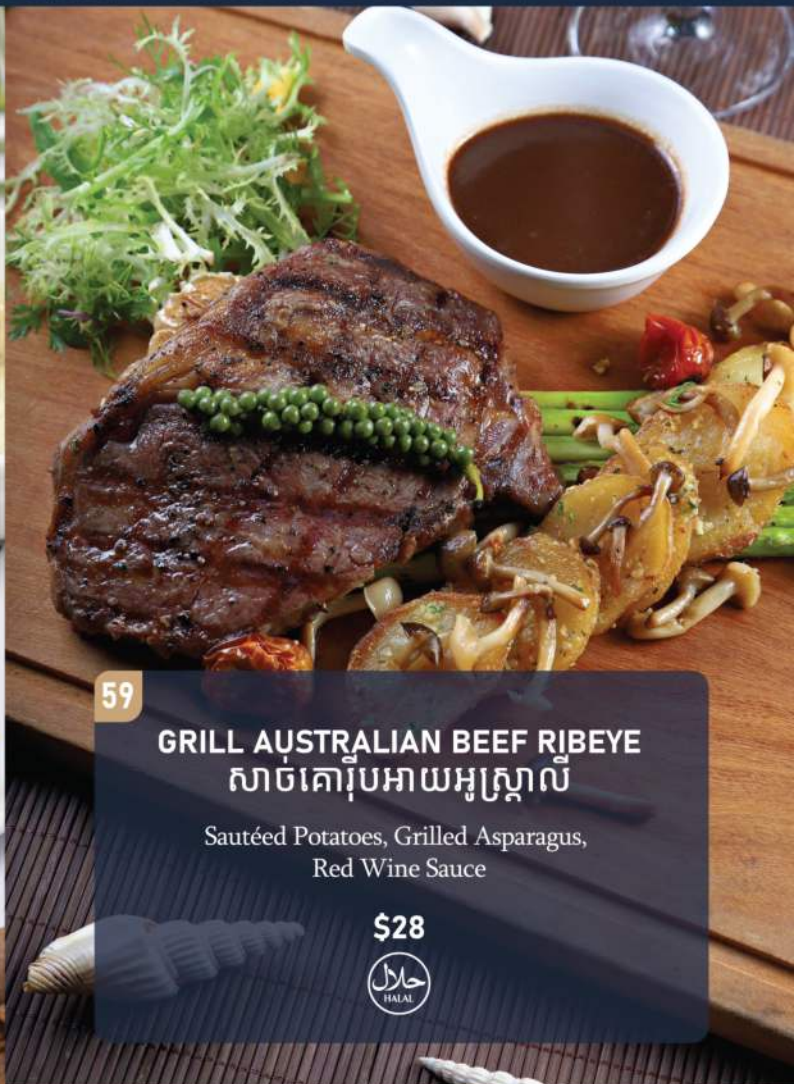


58

GRILL SALMON FILET
ត្រីសាម៉ុនចៀន

Seared Salmon, Broccoli, Mashed Potato,
Lemon Wedges, Creamy Caper Sauce

\$24



59

GRILL AUSTRALIAN BEEF RIBEYE
សាច់គោរ៉ែបអាមអូស្ត្រាលី

Sautéed Potatoes, Grilled Asparagus,
Red Wine Sauce

\$28





60

MIX SEAFOOD SKEWERS
គ្រឿងសមុទ្រចម្រុះដោតចង្កាក់អាំង

Fish squid and prawn skewer served with Rice, Salad and Koh Kong Sauce

\$15



61

GRILLED CHICKEN TIGHT
ក្ដៅមាន់ចៀន

Seared Sautéed Green Vegetables, Potatoes & Red Wine Sauce

\$11



• Sharing Food Selection មួយរួមគ្នាពី 30-50នាទី •

(ALLOW 30 TO 50 MINUTES COOKING TIME)



62

MASTER ORGANIC PORK CHOP
ជ្រូកជាប់ឆ្អឹងដុំចៀន

Green vegetables, Mashed Potatoes
Served with Creamy Mustard Sauce

\$25



63

ROASTED KHMER CHICKEN
មាន់ជុត

Served with Duo of Khmer Sauce
and Raw Vegetable

\$25



64

WHOLE SEA FISH
(ASK THE CHEF SELECTION)
ត្រីមួយក្បាលជម្រើសធ្វើមុខម្ហូប

Deep fry Sweet & Sour / Steam with Soy Sauce
បំពងធារដូរអែម ឬ ចំហុយទឹកស៊ីអ៊ី

\$25 / 1 KILO



65

GRILL TOMAHAWK
ឆ្កែងជំនីគោជាប់សាច់ចំឡុក

Grilled Asparagus, Baby Potatoes and Roasted Garlic
Choice of Sauces

\$120 / 1 KILO



66

SURF & TURF PLATTER
សាច់គោ និង គ្រឿងសមុទ្រចម្រុះអាំង

Beef Fillet Steak, Prawn & Squid Skewers
Grilled Asparagus, Roasted Garlic, Red Wine Sauce

\$42

• Vegetables & Sides Dishes •



- 67. GARLIC BUTTER MIX VEGETABLES 
- 68. STIR FRIED MORNING GLORY 
- 69. STIR-FRY BOK CHOI 

- ឆាបន្លែ \$6
- ឆាត្រកួនប្រេងខ្យង \$5
- ឆាស្ពៃភ្លើ \$5



- 70. STEAMED RICE
- 71. GARDEN SALAD 
- 72. FRENCH FRIES
- 73. POTATO WEDGES / MASHED POTATO 

- បាយស SMALL \$1.5 BIG \$5
- សាឡាត់ចម្រុះ \$4
- ដំឡូងបំពង \$5
- ដំឡូងជុក \$4

Prices are in USD, exclusive of 7% service charge and 10% government tax

សាច់ រឹង គ្រឿងសមុទ្រ គិតជាគីឡូ (ចម្អិនជូនដោយឥតគិតលុយបន្ថែម)
MEAT & SEAFOOD BY KILO (INCLUDES COOKING)

សាច់ជៀម / LAMB RACK	PACK	\$69.00	48H IN ADVANCE
ឆ្អឹងជំនី / OP RIBS GRAIN-FED	1KILO	\$115.00	48H IN ADVANCE
ឆ្អឹងជំនី / OP RIBS GRAIN-FED	1/2KILO	\$65.00	48H IN ADVANCE
សាច់គោវ៉ាហ្គូ / WAGYU BEEF TOMAHAWK	1KILO	\$120.00	48H IN ADVANCE
សាច់គោអូស្ត្រាលីសាច់ចម្អុក / STRIPLOIN AUSTRALIA	1KILO	\$79.00	48H IN ADVANCE
ភ្លៅមាន់ / CHICKEN THIGH	1KILO	\$16.00	48H IN ADVANCE
សាច់គោងៀត / DRIED BEEF	1/2KILO	\$25.00	48H IN ADVANCE
សាច់ក្រកជ្រូកម្រេច / PORK KAMPOT PEPPER SAUSAGE	1KILO	\$24.00	48H IN ADVANCE
សាច់ក្រកឈីធុឡាតា / PORK CHIPOLATA	1KILO	\$36.00	48H IN ADVANCE
សាច់ក្រកម៉េហ្គេ / MERGUEZ	1KILO	\$38.00	48H IN ADVANCE
ត្រីសាលមុន (អាំងផ្សែង) / SMOKE SALMON	1KILO	\$90.00	48H IN ADVANCE
ត្រីសាលមុន (អាំងផ្សែង) / SMOKE SALMON	1/2KILO	\$50.00	48H IN ADVANCE
បង្កា / PRAWNS	1KILO	\$23.00	12H IN ADVANCE
បង្កាខ្លា / TIGER PRAWNS	1KILO	\$35.00	12H IN ADVANCE
មីក / SQUID	1KILO	\$25.00	12H IN ADVANCE
ក្តាម / CRAB	1KILO	\$38.00	12H IN ADVANCE
ត្រី ស្នាបពី / SNAPPER FISH	1KILO	\$25.00	12H IN ADVANCE
ត្រី ហ្គូបពី / GROUPER FISH	1KILO	\$35.00	12H IN ADVANCE



Dessert
MENU

Dessert បង្កើម

74

MANGO STICKY RICE បាយដំណើបស្វាយទុំ

Ripe Mango, Sticky Rice,
Coconut Milk & Shredded, Pandan Oil

\$6.5

75

BOBOR TNOAT បបរត្នោត

Young palm fruit served
in a coconut milk with palm sugar

\$5

76

FRUIT PLATTER ផ្លែឈើតាមរដូវ

Seasonal Chef Selection

\$6

77

OPERA CAKE នំអូប៊េរ៉ា

Almond sponge in aromatic coffee syrup,
coffee buttercream and dark chocolate ganache

\$6

78

CAFÉ GOURMAND នំបរទេសចរៈ

Selection of mini dessert,
Served with a choice of Coffee or Tea

\$6



Drinks **MENU**

WATER & SOFT DRINKS

Kulen (Big / Small)

San Pellegrino 500m

Coke / Coke Zero / Fanta / Sprite / Tonic / Soda Water

Add one special Tea or others

\$3.5/\$2

\$4

\$2



SMOOTHIE

Passion	\$4.5
Mango	\$4.5
Banana	\$4.5
Strawberry	\$4.5

FRESH JUICES

Orange	\$4.5
Passion	\$3.5
Lemon	\$4
Pineapple	\$4.5
Carrot	\$4.5
Coconut	\$3.5



COFFEE & TEA

Hot Tea & Infusion (English Breakfast/Jasmine/Green/Chamomile/Ginger Lemongrass)	\$3
Ice Lemon Tea	\$2.5
Americano	\$2.5
Espresso	\$2.5
Double Espresso	\$3.5
Latte / Ice Latte	\$3.5
Cappuccino / Ice cappuccino	\$3.5

BEER

Cambodia	\$3.5
Hanuman	\$3.5
Tiger	\$3.5
Heineken	\$4
ABC	\$5
Budweiser	\$5
Hoegaarden White	\$5
Erdinger Dunkel	\$8
Erdinger Weissbeir	\$8



"ROYAL BEACH" REFRESHING'S COCKTAILS



Royal Spritz Aperol, Sparkling wine, Soda Water, Orange peel and slice	\$8.00
Organic Basil Smash Seekers Gin, Fresh Basil, Lime Juice, Sugar Syrup, Topped with Soda	\$7.00
Samai Pepper Tonic Samai Kompot Pepper Rum, Tonic Water, Fresh Kompot Pepper	\$7.00
Pink Sangria Rose Wine, dash of Vodka, Sprite, Lemon and slice Agrum Fruits	\$7.00

CLASSIC COCKTAILS \$6.00

Mojito / Margarita / Blue Margarita / Blue Hawaii
Sex on the Beach / Long Island / Pina Colada / Daiquiri
Singapore Sling / Mai Tai / Negroni



SPIRITS

Campari	\$4.5
Martini Dry	\$4.5
Martini Rosso	\$4.5
Ricard	\$4.5
Aperol	\$4.5

RUM

Mabooze White	\$4.5
Bacardi	\$4.5
Havana Club Blanco	\$5
Samai	\$5.5
Diplomatico Reserva	\$7

TEQUILA

San Louis Silver	\$5
Jose Cuervo Tradicional Silver	\$6.5
Jose Cuervo Tradicional Reposado	\$6.5

VODKA

Mabooze	\$4.5
Smirnoff	\$5
Beluga "Noble"	\$8
Belvedere	\$7



GIN

Mabooze	\$4.5
Bombay Sapphire	\$5
Mekong Seekers	\$5.5
Tanqueray	\$6
Four Pillars Dry Gin	\$7

WHISKEY & COGNAC

BLENDED

Johnnie Walker red label	\$5
Johnnie Walker black label	\$6
Chivas 12 years	\$5.5

SINGLE MALT

Glenfiddich	\$7
The Singleton 12 years	\$7
Glenmorangie "L 'Original"	\$7.5
Kavalan Concertmaster "Sherry Cask"	\$9
Macallan 12 years "Double Cask"	\$12.5



BOURBON

Jack Daniel	\$5.5
Jim Beam	\$5
Wild Turkey	\$5.5

OTHERS

Canada Club	\$5.5
Jameson	\$5.5

COGNAC

Hennessy VSOP	\$12
Hennessy XO	\$30

WINE LIST

	GLASS	BOTTLE
House Wine Red	5	25
House Wine White	5	25

ROSE WINE

W Michel Chapoutier "Marius", Syrah / Grenache Pays d'Oc, France		28
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WHITE WINE

W Woolshed, Chardonnay Australia		28
L Fantini, Trebbiano d'Abruzzo DOC Italy		30
G Saint-Peyre, Viognier France		36
W Pascal Jolivet, Sancerre AOP, Sauvignon Blanc France		98

RED WINE

W Ferraton "La Tournee", Syrah / Grenache Languedoc, France		28
W Chateau Maillard, Merlot / Cabernet Bordeaux, France		35
G Beauvignac "Vieilles Vignes", Syrah France		36
W Alan Scott, Pinot Noir New Zealand		65
W Montes Classic, Merlot Chile		38
L Chianti Classico DOCG, Cabernet Sauvignon / Sangiovese Italy		49
W Chateau Haut Saint-Brice, Merlot / Cabernet Saint Emilion Grand Cru AOC, Bordeaux		89

