

the food

La Pergola

# Starters

**FOIE GRAS / RED KAMPOT PEPPER** 13

48°C cooked foie gras, malt and hazelnut soil, home-made gingerbread, palm sugar wine jelly, red Kampot pepper, strawberry coulis

**CHICKEN / POMELO** 8

Sous-vide cooked chicken and pomelo salad, peanuts, coriander, sweet chili sauce, grapefruit coulis, banana heart, hyacinthe flower

**WAGYU BEEF** 11

Handcut wagyu beef MB7 tartare (raw meat) with kalbi marinate, red pickled shallot, crispy wonton, long Kampot pepper infusion, egg yolk

**SMOKED TOFU / ENOKI** 9

Soft smoked tofu, confit cherry tomato, soya coulis, peanuts, sautéed garlic enoki, king oyster mushroom, light mushroom broth

*Prices in USD & exclusive of 5% service charge*

## Starters *continued*

**BLUE KEP CRAB / KAFFIRE LIME** 10

Blue Kep crab meat tartare, Khmer basil tuile, ebbiko, white Kampot pepper, pomelo, kaffire lime leaf sorbet

**SEABASS CARPACCIO / AMOK SPICE** 9

Amok marinated seabass carpaccio, mango, ginger oil, baby lime dressing, amok and coconut coulis, lump fish roe, red Kampot pepper pearl

**SMOKED SALMON / MANGO** 8

In-house smoked Scottish salmon, squid ink bread, mango, water lily, tamao, popcorn, salmon roe, passion fruit, calamansi lime dressing

**TIGER PRAWN / COCONUT** 7

Tiger prawn ravioli, wok fried vegetables, fresh coconut and lime emulsion, kaffire lime oil

**RED TUNA / BLACK SESAME** 11

In tataki, Dashi jelly, pickled radish, tomato pulp, crispy seaweed, spicy beetroot coulis, sesame dressing, beetroot-balsamic vinegar sorbet

*Prices in USD & exclusive of 5% service charge*

# Mains

## **BEEF RIB-EYE**

26

300g rib-eye from La Ferme de Bassac, black truffle white cabbage, cauliflower purée, heirloom tomato confit, beef demi-glace

## **LAMB**

18

Seared tenderloin, cauliflower purée, tomato & cauliflower chips, powdered Kalamata olives, candied shallots & garlic, braised lamb leg croustis, black olive jus

## **PORK BELLY**

15

36 hour slow cooked crispy pork belly from La Ferme de Bassac, green cabbage, corn purée, confit shallots, Dijon mustard, pork demi-glace

## **BEEF TOMAHAWK** *for 2 people · allow 40 minute wait*

72

1kg chargrilled Black Angus MB3 Tomahawk, smoked mash potato, red cabbage pickles, confit shallots, smoked eggplant purée, garlic cream, sautéed enoki, beef demi-glace

## **DUCK**

15

Pan seared duck breast, smoked mash potato, tomato confit, fermented green pepper, long Kampot pepper sauce

*Prices in USD & exclusive of 5% service charge*

## Mains *continued*

### **SEABASS**

14

Lemon marinated fillet, squid ink coulis, green peas, baby carrot, edamame, corn purée, fish curry sauce

### **MACKEREL**

12

Smoked and poached fillet, grilled leeks, tomato pulp, pickled radish, seaweed salad, Dashi broth

### **SALMON**

17

Lightly torched & confit salmon in soya sauce, homemade squid ink pasta, pickled shallots, ginger and lemongrass miso broth

### **RICOTTA WONTON**

14

Home-made fresh wonton filled with ricotta from Siem Reap, sun-dried tomatos, confit tomatos, Khmer basil, Kalamata black olives, umami-bomb vegetarian fumet

*Prices in USD & exclusive of 5% service charge*

## Desserts *All \$8*

### **CHOCOLATE / CARDAMOM**

Milk chocolate-cardamom mousse, Kep sea salt chocolate crumb, cocoa jelly and sponge cake, caramelized hazelnuts, rooibos tea ice cream

### **COCONUT / MANGO**

Matcha tea biscuit, coconut mousse, fresh mango ravioli, exotic coulis, coconut chips, ginger-black sesame ice cream

### **CALAMANSI / LEMON PIE**

Crumble, lemon curd, candied lemon zest, bergamot jelly, calamansi meringue, thyme ice cream

### **ORANGE / CARROT**

Sweet creamy carrot, gingerbread, hazelnut crumble, Pursat orange supreme and coulis, baby carrot chips, honey-ginger ice cream

### **RASPBERRY / BEETROOT**

Raspberry mousse, chocolate crumble, confit spicy beetroot, palm sugar sponge cake, tuile, raspberry-beetroot sorbet

### **JASMIN / GINGER**

Jasmin and fresh ginger mousse, coated ginger, britanny shortbread, dark chocolate, coconut coulis, sponge cake, fresh turmeric ice cream

### **BUTTERNUT / BLACK KAMPOT PEPPER**

Butternut mousse, shortbread biscuit, ginger coulis, peanut butter, confit butternut, honey caramelised peanuts, black Kampot pepper ice cream

*Deserts are the specialty of our Chef Olivier, who crafts them with very low sugar and handpicked natural products.*

*Prices in USD & exclusive of 5% service charge*

## Cocktails *All \$6*

### **21 POINTS**

Samai Dark Rum, Lime, Angostura Bitters, Fresh Sugarcane & Coke

### **APEROL SPRITZ**

Aperol, Prosecco, Soda & Orange

### **ASIAN MULE**

Stolichnaya Vodka, Fresh Ginger, Lime & Lemongrass Syrup

### **THE PHENOMENAL**

Bacardi Superior Gold, Peach Liqueur, Lime & Local Brown Sugar

### **THAÏPIRINHA**

Cachaça 51, Ginger, Fresh Lime, Local Brown Sugar

### **TOM COLLINS**

Bombay Sapphire, Lime, Soda Water, Simple Syrup

### **WHISKY SOUR**

Red Label, Lime, Sugar

### **SAMAI TAI**

Samai Dark Rum, Cointreau, Pineapple Juice, Orange Juice, Angostura Bitters & a Dash of Orgeat (Almond Syrup)

### **PASSION FRUIT MOJITO**

Bacardi Superior, Passion Fruit, Mint Leaves, Lime Juice & Tonic

### **TIRAMISU MARTINI**

Stolichnaya Vodka, Espresso Shot, Khalua, Amaretto Syrup

### **MARTINI COCKTAILS**

Classic Dry, Espresso, Passion Fruit or Lychee

*Prices in USD & exclusive of 5% service charge*

# the drinks

La Pergola



# Spirits *All with your choice of mixer*

## **APERTIF**

Campari - 3.8  
Martini Bianco, Martini  
Dry, Martini Rosso - 3.8  
Ricard - 3.8

## **GIN**

Gordon - 4.8  
Bombay Sapphire - 5.8  
Hendricks - 6.8

## **TEQUILA**

Sauza Silver - 4.8  
Sauza Gold - 4.8

## **VODKA**

Stolichnaya - 4.8  
Absolut - 5.8  
Grey Goose - 6.8

## **RUM**

Plantation 3 stars white - 5.8  
Havana Club 3 años - 5.8  
Diplomatico reserve - 6.8  
Cachaça 51 Gin - 4.8

## **WHISKY**

Johnnie Walker Red - 5.8  
Johnnie Walker Black - 6.8  
Macallan 12 Years - 7.8  
Jim Beam - 4.8  
Jack Daniels - 5.8  
Jameson - 5.8

## **DIGESTIF**

Limoncino Alexander - 4.8  
Baileys - 4.8  
Malibu - 4.8

*Prices in USD & exclusive of 5% service charge*

# Beer & Softs

## BEERS

Angkor 330ml - 3

Kingdom 330ml - 4

Tiger 330ml - 4

Heineken 330ml - 4

Hoegaarden 330ml - 5

Corona 330ml - 5

## FRESH JUICE

3

Lime, Coconut, Orange,  
Pineapple, Watermelon, Passion  
Fruit, Cucumber, Mango

## SMOOTHIES

4

### Mint Cooler

Lemon & Mint Blended with Ice

### Mango Tango

Passion Fruit & Mango Shake

### Mowglee

Banana, Coconut, Vanilla,  
Peanut Butter, Milk

### Royale Colada

Pineapple, Coconut Water,  
Ginger, Yogurt & Honey

## SODA

2

Coke, Diet Coke, Sprite, Tonic,  
Soda, Dry Ginger Ale

## WATER

### Kulen Still

Small 1 / Large 3

### Evian Still

Small 3 / Large 6

### San Pellegrino Sparkling

Small 2 / Large 5

### Perrier Sparkling

Small 3 / Large 6

*Prices in USD & exclusive of 5% service charge*

# Wines *By the glass*

- **Le Poussin Rose**, France, Pays d'Oc AOC 6  
*Cinsault, Syrah, Grenache*  
The "Pink Chick" has floral, rose petal scents on the nose and a dry, well balanced palate with supple summer fruits.
- **E. Guigal 2013**, France, Côtes du Rhône AOC 7  
*60% Viognier, 15% Roussanne, 10% Marsanne, 8% Clairette, 5% Bourboulenc, 2% Grenache blanc*  
Fresh and rich, with complex aromas and flavours of honeysuckle, pear, kiwi and a deep mineral streak.
- **The Accomlice**, Australia, Riverina 5  
*50% Semillon, 50% Sauvignon Blanc*  
The nose shows lemongrass with tropical fruit aromas while the palate is fresh and juicy, finishing with soft acidity.
- **Wolf Blass Bilyara**, Australia, South Eastern 6  
*100% Chardonnay*  
A bright and fresh wine with an aromatic bouquet of tropical and stone fruits. The palate is medium-bodied, with juicy fruit flavours of white peach.
- **Il Vino dei Poeti**, Prosecco DOCG 6  
*100% Gloria*  
Pale straw colour, fine bubbles with delicate apple, citrus and hints of white fruit on the nose. Sweet flavours of green apple and citrus.
- **Maison Delas**, Rhône Valley, Ventoux 5  
*80% Grenache, 20% Syrah*  
A deep ruby colour with a predominantly blueberry and black cherry bouquet. Medium-bodied and pleasantly concentrated.
- **Wolf Blass Bilyara**, Australia, South Eastern 6  
*100% Shiraz*  
A fruit-driven wine with a nose of blackcurrants and cherries. The palate is medium-bodied with rich red berry flavours and a generous finish.
- **Trio Reserva**, Chile, Rapel Valley 7  
*51% Merlot, 48% Carmenera, 1% Syrah*  
Delicate with a pronounced presence of black fruit, smooth tannins and a balanced acidity.

*Prices in USD & exclusive of 5% service charge*

● White ● Rosé ● Red ● Sparkling

## Old World / FRANCE

- **Le Poussin Rose**, Pays d'Oc AOC 30  
*Cinsault, Syrah, Grenache*  
The "Pink Chick" has floral, rose petal scents on the nose and a dry, well balanced palate with supple summer fruits.
- **William Fèvre, Burgundy**, Petit Chablis AOC 40  
*100% Chardonnay*  
With mineral grapefruit and flinty notes on the nose, this wine opens up superbly on the palate. Long, deep and subtle in flavour.
- **E. Guigal 2013**, Côtes du Rhône AOC 38  
*60% Viognier, 15% Roussanne, 10% Marsanne, 8% Clairette*  
Fresh and rich, with complex aromas and flavours of honeysuckle, pear, kiwi and a deep mineral streak.
- **Chateau Le Grand Verdus**, Bordeaux blanc AOC 32  
*60% Sauvignon blanc, 30% Sémillon, 10% Muscadelle*  
Fresh and bright, with an enticing aromatic intensity and delightful fruity notes hints of white flowers and peaches.
- **Le Merle Blanc de Chateau Clarke 2014**, Bordeaux blanc AOC 66  
*70% Sauvignon, 15% Sémillon, 15% Muscadelle*  
Strong aromas reveal freshly squeezed grapefruit, white flowers, citrus peel and a classic stony minerality.
- **Moulin de Gassac**, Languedoc, Pays d'Oc IGP 29  
*100% Cabernet Sauvignon*  
A dark red colour with an intense nose of pear and a touch of roast coffee. The great tannic structure reveals tastes of stewed red berries.
- **Louis Jadot 2013**, Côteaux Bourguignons AOC 38  
*70% Gamay, 30% Pinot Noir*  
A bright ruby colour, fruity with aromas of red cherry, raspberry and strawberry. Lively, juicy well-rounded tannins.
- **Maison Delas**, Rhône Valley, Ventoux 25  
*80% Grenache, 20% Syrah*  
A deep ruby colour with a predominantly blueberry and black cherry bouquet. Medium-bodied.

Prices in USD & exclusive of 5% service charge

● White ● Rosé ● Red ● Sparkling

## Old World / FRANCE *cont.*

- **Chapelle de la Trinité**, Bordeaux, Saint Emilion AOC 40  
*75% Merlot, 15% Cabernet Franc, 10% Cabernet Sauvignon*  
Garnet red in colour. Notes of cherries, dried fruits and spice. Full-bodied with dark fruit flavours and toasty oak.
- **Chateau La Confession, 2013**  
Bordeaux, Saint Emilion Grand Cru 87  
*70% Merlot, 28% Cabernet Franc, 2% Cabernet Sauvignon*  
Red plums, leafy tobacco, vanilla and spicy cedar aromas. Flavours of fruitcake and brown spice with a savory finish.
- **Esprit de Pavie by Chateau Pavie, 2011**, Bordeaux 72  
*60% Merlot, 20% Cabernet Franc, 20% Cabernet Sauvignon*  
An intense nose of ripe cassis, plums and a touch of fruitcake with silky tannins.
- **Goulée by Chateau Cos d'Estournel, 2011**,  
Bordeaux, Médoc AOC 82  
*77% Merlot, 18% Cabernet Sauvignon, 5% Petit Verdot*  
Dark berries, spices and a hint of fresh herbs on the nose with supple tannins on the palate.
- **Deutz Classic Brut**, Champagne 80  
*38% Pinot Noir, 32% Pinot Meunier, 30% Chardonnay*  
The nose characteristics include peach, apricot and lemon zest, whilst the palate is full of biscuit and honey, combined with an exceptionally fine mousse.
- **Bollinger Spécial Cuvée**, Champagne 85  
*60% Pinot Noir, 25% Chardonnay, 15% Pinot Meunier*  
A golden colour with fine bubbles, beautiful aromatic complexity, with ripe fruit and spicy aromas.
- **Laurent Perrier Brut**, Champagne 89  
*50% Chardonnay, 30% Pinot Noir, 20% Pinot Meunier*  
A fine, remarkable balance of constantly shifting taste sensations and a long, satisfying finish.

*Prices in USD & exclusive of 5% service charge*

## Old World / ITALIA & SPAIN

- **Banfi “Le Rime”,** IGT Toscana 31  
*100% Pinot Grigio*  
Pale straw in colour, the wine offers impressive rich, ripe fruit aromas which hints of pear and white flowers with a well balanced acidity.
- **Barone Ricasoli,** Chianti DOCG 36  
*90% Sangiovese, 10% Merlot*  
Brilliant ruby red. Lovely fragrance of ripe fruit and menthol hints invade the nose. Round and pleasant freshness on the mouth.
- **Castello d’Albola,** Chianti Classico DOCG 40  
*100% Sangiovese*  
Ruby-red tending towards garnet. Elegant, with delicate scents of violets. Well-balanced and dry, with good structure and a velvety texture.
- **Il Vino dei Poeti,** Prosecco DOCG 32  
*100% Gloria*  
Pale straw colour, fine bubbles with delicate apple, citrus and hints of white fruit on the nose. Hint of sweetness on the palate and flavours of green apple and citrus.
- **Marques de Caceres,** D.O. Rueda 31  
*100% Verdejo*  
Intense bouquet with mineral notes, herbs, and citrus fruit. Deliciously balanced in the mouth with a vibrant flavour of green apple.
- **Marques de Riscal Tempranillo,** 33  
Tierra de Castilla y Leon  
*85% Tinta de Toro, 10% Syrah, 5% Cabernet Sauvignon*  
Intense, black cherry colour, with violet glints. High aromatic intensity, with aromas of ripe, black fruit and a smoky nuance. In the mouth, it is powerful with a presence of smooth tannins.
- **Codorniu « Anna » Brut, Blanc de Blanc,** 45  
Catalunya, D.O. Cava  
*70% Chardonnay, 15% Parellada, 15% Xarel·lo and Macabeo*  
Fine bubbles with continuous beads and a persistent mousse. Displays citrusy and tropical fruit notes along with more complex aging aromas (toast, brioche).

*Prices in USD & exclusive of 5% service charge*

## New World / AUSTRALIA & NEW ZEALAND

- **Yalumba "Y series"**, Australia, Barossa Valley

*100% Sangiovese*

Salmon pink in colour with a delicate fragrance of fresh strawberries and raspberries. The palate is refreshing with layers of grapefruit, blood orange and cranberry.

29
- **The Accomplice**, Australia, Riverina

*50% Sémillon, 50% Sauvignon Blanc*

The nose shows lemongrass with tropical fruit aromas while the palate is fresh and juicy, finishing with soft acidity.

24
- **Wolf Blass Bilyara**, Australia, South Eastern

*100% Chardonnay*

A bright and fresh wine with an aromatic bouquet of tropical and stone fruits. The palate is medium-bodied, with juicy fruit flavours of citrus and white peach.

30
- **Mud House**, New Zealand, Marlborough

*100% Sangiovese Blanc*

A deeply aromatic wine with notes of passionfruit, lemongrass and fresh herbs. A lively palate with soft grapefruit acidity, tropical and herbaceous notes.

31
- **Wolf Blass Bilyara**, Australia, South Eastern

*100% Shiraz*

A soft, fruit-driven wine with a lifted nose of blackcurrants and dark cherries. The palate is medium-bodied with rich red berry flavours and a generous, lengthy finish.

30
- **Penley Estate, Phoenix**, Australia, Coonawarra

*100% Cabernet Sauvignon*

Vibrant aromas of dark berries and black fruits and a touch of licorice. Subtle hints of smokey oak add complexity and savory notes. Medium bodied palate with fine grained tannins.

36
- **Nanny Goats**, New Zealand, Central Otago

*100% Pinot Noir*

The palate is rich and mouth filling, balanced by a fine juicy acidity. Notes of dark berry fruits, exotic spice and toast, framed by fine chalky tannins.

47

*Prices in USD & exclusive of 5% service charge*

● White ● Rosé ● Red ● Sparkling ● Sparkling Rosé ● Sweet

## New World / SOUTH AMERICA

- **Palo Alto, Chile**, Central Valley 28  
*85% Shiraz, 15% Cinsault*  
Pale pink colour, with fruity aromas, particularly red berries and pomegranate. The palate is fresh, vibrant and juicy.
- **Santa Digna Estelado Rosé**, Chile, Central Valley 38  
*100% Uva País*  
Made of one of the oldest varieties in Chile, the Uva País, who delivers fine persistent bubbles, aromas of red and citrus fruits and a fresh palate.
- **Pampas del Sur, Vineyard Expressions**, Argentina, Mendoza 28  
*100% Viognier*  
Combination of peach, pears and tropical fruit on the nose with a fresh and long palate bringing apricot, golden honey and ginger flavours.
- **Devil's Collection**, Chile, Casablanca valley 32  
*85% Chardonnay, 10% Sauvignon Blanc, 5% Gewürztraminer*  
Aromas of grapefruit and gooseberry, complemented with soft mineral and saline notes. Medium acidity and a bright palate with flavours of lime and grapefruit.
- **Puntas de Flechas, Barond Edmond de Rothschild**, Argentina, Mendoza 37  
*100% Malbec*  
A soft wine with dark berry fruit and spice on the nose. Silky textured with a full body and a balanced finish.
- **Trio Reserva, Chile**, Rapel Valley 36  
*51% Merlot, 48% Carmenere, 1% Syrah*  
Delicate with a pronounced presence of black fruit, smooth tannins and a balanced acidity.
- **35° South, San Pedro**, Chile, Central Valley 29  
*100% Cabernet Sauvignon*  
An intense and fruity wine, combining a bouquet of ripe red fruits with fresh notes. Concentrated on the palate with sweet and elegant tannins and a pleasantly persistent finish.

*Prices in USD & exclusive of 5% service charge*



## New World / SOUTH AFRICA & USA

- **The Winery of Good Hope "Bush Vine",** Stellenbosch 30  
*100% Chenin Blanc*  
An intense, fruity and beautifully balanced dry wine with citrus and honey aromas and mineral length. Offers tropical-fruit and ripe stone fruit flavours.
- **Fleur du Cap,** Stellenbosch 36  
*100% Pinotage*  
Deep red colour with purplish edges. On the nose it shows ample red berry fruit. Ripe plum flavours supported by a good tannic backbone.
- **Nederburg Wine Master Late Harvest,** Western Cape 32  
*100% Chenin Blanc*  
A bright lemon-yellow coloured wine with a slight honey character and rich aromas of dried fruit. Lovely sweet palate with pineapple and apricot flavours supported by a fresh acidity.
- **Beringer Main & Vine,** California 30  
*100% White Zinfandel*  
Red berry, citrus, and melon flavours round out with subtle hints of nutmeg and clove.
- **Gnarly Head,** California 36  
*100% Chardonnay*  
A juicy wine with bright citrusy aromas of lemon zest, honeydew melon and a hint of toasty oak. Big bold flavors of citrus and apple with a touch of vanilla.
- **Delicato Family Vineyard,** California 34  
*100% Cabernet Sauvignon*  
Shows aromas of black fruits with a hint of vanilla, confirmed on the palate by layers of brambly, black cherry and cedar.

*Prices in USD & exclusive of 5% service charge*