

the food

La Pergola

Starters

- FOIE GRAS / RED KAMPOT PEPPER** DAIRY FREE 13 / 20
48°C cooked Foie gras des Landes, red Kampot pepper, malt and hazelnut soil, home-made gingerbread, strawberry coulis
- CHICKEN / POMELO** DAIRY FREE · GLUTEN FREE 7
Sous-vide cooked chicken and pomelo salad, peanuts, coriander, sweet chili sauce, grapefruit coulis, banana heart, hyacinthe flower
- WAGYU BEEF / LONG KAMPOT PEPPER** GLUTEN FREE 11 / 17
Handcut Wagyu beef tartare (raw meat) with kalbi marinate, red pickled shallot, dehydrated black olives, egg yolk, long Kampot pepper infusion
- BURRATA / THAI BASIL** VEGETARIAN · GLUTEN FREE 11
Fresh burrata from Siem Reap, Thai Basil pesto, passion fruit and mango soup, green tomato pulp, Kep salt with 11 spices
- CAULIFLOWER / RAS EL HANOUT** VEGETARIAN · GLUTEN FREE 9
Cauliflower panna cotta, chargrilled cauliflower couscous, cauliflower mash, pickled waterlily, thai basil, cauliflower foam, salmon roe

Prices in USD & exclusive of 5% service charge

Starters *continued*

BLUE KEP CRAB / KAFFIR LIME

10 / 15

Blue Kep crab rillette, puffed rice cracker, khmer basil, smoked long chili mayonnaise, prawn roe, white Kampot pepper, pomelo, pickled cucumber, kaffir lime sorbet

TAKEO RIVER LOBSTER / PASSION FRUIT GLUTEN FREE

15

Fresh Takeo river lobster tartare in cucumber scale, passion fruit, sesame coulis, mango and kaffir lime sorbet

SMOKED SALMON / MANGO

8

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

TIGER PRAWN / COCONUT GLUTEN FREE · DAIRY FREE

7

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

RED TUNA / SESAME GLUTEN FREE · DAIRY FREE

11

Red tuna 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 GLUTEN FREE

26

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

LAMB GLUTEN FREE

18

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

PORK BELLY GLUTEN FREE

15

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

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 puree, garlic cream, sauteed enoki, beef demi-glace

DUCK GLUTEN FREE

15

Pan-seared duck breast, smoked mash potato, tomato confit and pulp, salted fresh Kampot pepper, long Kampot pepper sauce

Prices in USD & exclusive of 5% service charge

Mains *continued*

SEABASS GLUTEN FREE 14

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

MACKEREL GLUTEN FREE · DAIRY FREE 12

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

SALMON GLUTEN FREE 16

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

RICOTTA RAVIOLI VEGETARIAN 16

Home-made ravioli filled with fresh ricotta from Siem Reap, sun-dried tomato, confit tomatoes, Khmer basil, Kalamata black olive, umami-bomb vegetarian sauce

SMOKED TOFU / ENOKI 9

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

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

JASMIN / GINGER

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

RASPBERRY / PALM SUGAR

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

SMOKED CHOCOLATE / MACADAMIA

Smoked dark chocolate 70% mousse, chocolate crumble, chocolate ganache, sponge cake, caramelized macadamia, caramel and macadamia ice cream

BUTTERNUT / BLACK KAMPOT PEPPER

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

Our deserts are specially crafted with very low sugar and handpicked natural products.

Prices in USD & exclusive of 5% service charge

the drinks

La Pergola

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 liquor, lime & local brown sugar

CAMPIRINHA

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

PASSION FRUIT MOJITO

Bacardi superior, passion fruit, mint leaves, lime juice & tonic

TIRAMISU MARTINI

Stolinchaya vodka, espresso shot, khalua, amaretto syrup

MARTINI COCKTAILS

Classic dry, espresso, passion fruit or lychee

Prices in USD & exclusive of 5% service charge

Spirits *All with your choice of mixer*

APERTIF

Campari	4
Martini Bianco, Martini Dry, Martini Rosso	4
Ricard	3

GIN

Gordon	5
Bombay Sapphire	6
Hendricks	7
Seekers <i>(made in Cambodia)</i>	7

TEQUILA

Sauza Silver	5
Sauza Gold	5

VODKA

Stolichnaya	5
Absolut	6
Pyla	6
Grey Goose	7

RUM

Bacardi superior white	5
Havana Club 3 años	6
Cachaça 51 Gin	5
Samaï premium <i>(made in Cambodia)</i>	7

WHISKY

Johnnie Walker Red	6
Johnnie Walker Black	7
Macallan 12 Years	8
Jim Beam	5
Jack Daniels	6
Jameson	6

DIGESTIF

Limoncino Alexander	5
Baileys	5
Malibu	5
Cognac Hennessy VSOP	5

Prices in USD & exclusive of 5% service charge

Beer & Softs

BOTTLED BEER

Angkor 330ml	3
Kingdom 330ml	4
Tiger 330ml	4
Heineken 330ml	4
Hoegaarden 330ml	5
Corona 330ml	5
Carlsberg 330ml	4
Asahi 330ml	5

CRAFT BEER

Pilsener 330ml	4
IPA 330ml	

FRESH JUICE

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

SMOOTHIES

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

3

4

SODA

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

2

CAMBODIAN WATER

Kulen Still

Small 1 / Large 3

Aruna Still

Small 1 / Large 3

WATER

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

Wine by the glass

- **E. Guigal 2013**, France, Côtes du Rhône AOP 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 Accomplice**, 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**, Italy, Prosecco DOCG 6
100% Gloria
Pale straw colour, fine bubbles with delicate apple, citrus and hints of white fruit on the nose.
- **Chateau D'Esclans, Whispering Angel**, 2016, 6
Côtes de Provence AOP
80% Grenache, 15% Vermentino, 5% Cinsault
Extremely pale salmon pink rosé. Very fresh with lovely tangerine and passion fruit aromas.
- **Maison Delas, "Saint-Esprit"**, France 5
Côtes du Rhône, *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 cherries. The palate is medium-bodied with red berry flavours
- **Trio Reserva**, Chile, Rapel Valley 7
51% Merlot, 48% Carmenere, 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

- **Chateau Le Grand Verdus**, Bordeaux blanc AOP 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.
- **E. Guigal 2013**, Côtes du Rhône AOP 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.
- **William Fèvre, Burgundy**, Petit Chablis AOP 42
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.
- **Le Merle Blanc de Chateau Clarke 2014**, 66
Bordeaux blanc AOP
70% Sauvignon, 15% Sémillon, 15% Muscadelle
Strong aromas reveal freshly squeezed grapefruit, white flowers, citrus peel and a classic stony minerality.
- **Chateau D'Esclans, Whispering Angel**, 2016, 32
Côtes de Provence AOP
80% Grenache, 15% Vermentino, 5% Cinsault
Extremely pale salmon pink rosé. Very fresh with lovely tangerine and passion fruit aromas. Citrus pink grapefruit notes and cool river-stone minerality.
- **Louis Jadot 2013**, Côteaux Bourguignons AOP 38
70% Gamay, 30% Pinot Noir
A bright ruby colour, fruity with aromas of red cherry, raspberry and strawberry. Lively, juicy well-rounded tannins.

Prices in USD & exclusive of 5% service charge

● White ● Rosé ● Red

Old World / FRANCE *cont.*

- **Chapelle de la Trinité**, Bordeaux, Saint Emilion AOP 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 Lalande de Pez, 2014** 60
Bordeaux, Saint Estephe AOP
50% Cabernet Sauvignon, 45% Merlot 5% Petit Verdot
Bright purple tint. Structured and well balanced bouquet with a long finish.
- **Esprit de Pavie by Chateau Pavie, 2011**, Bordeaux 75
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**, 82
Bordeaux, Médoc AOP
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.
- **Chateau Villambis, 2011** 45
Bordeaux, Haut-Médoc AOP
60% Cabernet Sauvignon, 40% Merlot
A soft and juicy wine, with attractive red berry fruits. Crisp and light feel, with oaky and smooth tannins.
- **Bouchard Père et Fils**, 136
Burgundy, Vosnes Romanée AOP
100% Pinot Noir
Delicate aromas of red fruit and undergrowth on the nose. Charming and distinguished, with lovely length on the finish.

Prices in USD & exclusive of 5% service charge

● *Red*

Old World / FRANCE *cont.*

- **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. a subtle combination of structure, length and vivacity.
- **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. A mineral character with a great burst of citrus and white fruit acidity.
- **Veuve Clicquot Brut**, Champagne 89
55% Pinot noir, 30% Chardonnay, 15% Pinot Meunier
A light yellow colour with a strong aromatic harmony, beautiful complexity with a fruit and spicy aromas with vanilla and buns note.

Prices in USD & exclusive of 5% service charge

● *Sparkling*

Old World / ITALY & SPAIN

- **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. A hint of sweetness on the palate and flavours of green apple and citrus.
- **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).
- **Marques de Riscal Tempranillo**, 33
Tierra de Castilla y Leon
85% Tinta de Toro, 10% Syrah, 5% Cabernet Sauvignon
Black cherry colour, with high aromatic aromas of ripe, black fruit and a smoky nuance. In the mouth, it is powerful with a presence of smooth tannins.
- **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.

Prices in USD & exclusive of 5% service charge

● White ● Red ● Sparkling

New World / AUSTRALIA & NEW ZEALAND

- **The Accomplice**, Australia, Riverina 24
50% Sémillon, 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 30
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.
- **Mud House**, New Zealand, Marlborough 31
100% Sauvignon Blanc
A deeply aromatic wine with notes of passionfruit, lemongrass and fresh herbs. A lively palate with soft grapefruit acidity, tropical and herbaceous notes.
- **Yalumba "Y series"**, Australia, Barossa Valley 29
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.
- **Wolf Blass Bilyara**, Australia, South Eastern 30
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.
- **Nanny Goats**, New Zealand, Central Otago 52
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.

Prices in USD & exclusive of 5% service charge

● White ● Rosé ● Red

New World / SOUTH AMERICA

- **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.
- **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.

Prices in USD & exclusive of 5% service charge

● White ● Rosé ● Red ● Sparkling Rosé