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PARK HYATT SIEM REAP™

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LUXURY is PERSONAL

THE LIVING ROOM  
ALL DAY MENU



# THE LIVING ROOM

ALL DAY MENU

## Food. Thoughtfully sourced. Carefully served.

We adhere to a global philosophy rooted in our commitment to source and offer a delectable array of fresh, flavorful, and nourishing food options that exemplify environmental sustainability and ethical origins. Discover our exquisite seafood range, identified by esteemed third-party certifications that epitomize responsible practices.

Our wild-caught seafood is proudly certified under the MSC sustainable standard, attesting to the preservation of our precious marine ecosystems. Equally, our responsibly farmed seafood has earned certification under the ASC standard, reflecting both its environmental conscientiousness and social accountability.

By selecting these extraordinary products, you actively contribute to the flourishing abundance of our oceans, ensuring they remain vibrant and teeming with life for generations to come.

Look out for these symbols to assist with your menu choice.



Vegetarian



Pork



Gluten Free



Seafood



Vegan



Nut



Spicy



Signature









## CAMBODIAN FLAVOR

### APPETIZER

- Grilled Beef Salad**   15  
Eggplant, Fried Shallot, Roasted Peanut, Kampot Fish Sauce
- Grilled Squid Salad**   15  
Tomato, Capsicum, Cucumber, Banana Trunk, Crispy Rice Vermicelli, Tamarind Dressing
- Vegetable Fresh Spring Roll**     7  
Yam Bean, Carrot, Cucumber, Bean Sprouts, Rice Noodles, Mint, Basil, Roasted Peanut, Coconut Sauce
- Add-on Shrimp* 5

### NOODLE

- Noodle Soup – Chicken | Beef**  15  
Chicken Broth, Bok Choy, Kale, Straw Mushroom, Bean Sprouts, Spring Onion, Long Parsley
- Wok Fried Flat Noodle**  10  
Fried Free Range Egg, Kale, Carrot, Chives Flower, Oyster Sauce
- Add-ons Shrimp / Beef / Chicken* 5

### MAIN DISH

- Seafood Amok**  20  
Prawn, Calamari, River Fish, Curry Paste, Coconut Milk, Noni Leaves, Steamed Brown Rice
- Beef Lok Lak**  18  
Wok Fried Beef Sirloin, Tomato, Kampot Green Pepper, Cresson, Fried Free Range Egg, Steamed Rice
- Honey Glazed Baby Pork Ribs**   15  
Grilled Eggplant, Lime-pepper Sauce, Steamed Rice
- Roasted Half Chicken**  15  
Free-Range Chicken, Annatto Seed, Lemongrass, Garlic, Lime-Pepper Sauce, Steamed Rice



## ASIAN FLAVOR

- Mapo Tofu**  15  
Minced Pork, Black Bean Paste, Ginger, Spring Onion, Steamed Rice
- Kung Pao Chicken**  15  
Spring Onion, Dried Chili, Roasted Peanut, Soy Sauce
- Beef Chow Mein**  15  
Stir-Fried Egg Noodle, Cabbage, Capsicum, Carrot, Broccoli, Oyster Sauce, Sesame Oil
- Prawn Wonton Soup**  15  
Chicken Broth, Bok Choy, Ginger, Sesame Oil, Soy Sauce
- Chicken Satay**  15  
Chicken Thigh, Roasted Peanut Dip, Spring Onion, Sweet Soy Sauce, Shallot, Chili

- Pad Kra Pao**    15  
Thai - Stir Fried Minced Pork, Holy Basil, Chili, Spring Onion, Fried Egg, Steamed Rice
- Wok Fried Egg and Vegetable Rice**  10  
Carrot, Green Bean, Young Corn, Kale, Soy Sauce
- Vegetable Curry**  12  
Sweet Potato, Pumpkin, Carrot, Cauliflower, Long Bean, Coconut Milk, Steamed Rice
- Aloo Paratha with Yogurt Sauce**  8  
Potato, Red Onion, Cumin Seeds, Coriander Seeds, Garam Masala, Tamarind Powder

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## WESTERN FLAVOR

### STARTERS

<b>Tuna Niçoise Salad</b>  	15
Green Bean, Baby Potato, Quail Egg, Cherry Tomato, Red Onion Confit, Lemon Dressing	
<b>Chicken Caesar Salad</b>  	15
Romaine Lettuce, Crispy Pork Bacon, Crouton, Parmesan, Caesar Dressing	
<b>Chef's Salad</b>  	12
Avocado, Ricotta Cheese, Broccoli, Snap Peas, Tomato, Red Radish, Mixed Lettuce, Citrus Vinaigrette	
<b>Chicken Consommé</b> 	12
Chicken Breast, Carrot, Cherry Tomato, Celery, Potato, Chives	
<b>Pumpkin Soup</b>  	10
Sundried Tomato, Sour Cream, Pumpkin Seeds, Parsley	



### SANDWICHES / BURGER

Served with Choice of French Fries or Green Salad

<b>Cheese Burger</b> 	20
Australian Beef Patty, Pork Bacon, Cheddar Cheese, Gherkin Pickle, Lettuce, Tomato	
<b>Club Sandwich</b>  	18
Chicken Breast, Bacon, Fried Egg, Cheddar Cheese, Lettuce, Tomato, Multigrain Toast Bread	
<b>Avocado Open Sandwich</b> 	12
Lemony Cream Cheese, Arugula, Cherry Tomato, Red Radish, Sour Dough Bread	

### PASTA

<b>King Prawn Spaghetti</b> 	20
Asparagus, Tomato Sauce, Cherry Tomato Confit, Cayenne Pepper, Parsley	
<b>Lasagna</b>	15
Meat Sauce, Mozzarella Cheese, Parmesan Cheese, Parsley	
<b>Carbonara Spaghetti</b> 	15
Pork Bacon, Free Range Egg, Chives, Parmesan Cheese	
<b>Bolognese Tagliatelle</b>	15
Beef Ragu, Parmesan Cheese	
<b>Aglio e Olio Tagliatelle</b> 	12
Garlic, Dried Chili, Broccoli, Arugula	

### MAIN DISH

<b>Grilled US Beef Tenderloin (200g)</b>	45
Angus Beef, Grain- fed	
<b>Grilled US Rib Eye (250g)</b>	45
Angus Beef, Grain- fed	
<b>Roasted Black Tiger King Prawn (3 Pcs)</b>	35
Kampot Pepper, Shallot, Thyme	
<b>Pan Seared Sustainable Salmon Fillet or Local Sea Bass Fillet</b>	30

All Western Main Dishes are served with your choice of a side dish and sauce.

### SIDE DISH

<b>Sautéed Green Vegetable, Shallot, Almonds</b>   	5
<b>Steamed Broccoli, Garlic Flakes</b>  	5
<b>Green Salad, Citrus Vinaigrette</b>  	5
<b>Wok Fried Vegetable Rice</b> 	5
<b>Steamed Rice</b>  	5

### SAUCE

Red Wine Sauce | Green Peppercorn Sauce | Creamy Mushroom Sauce | Beurre Blanc

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## DESSERT



<b>Crème Brûlée</b> 	8
Passion Fruit, Berries	
<b>Assorted Khmer Sweets</b>  	7
Steamed Banana Cake, Pumpkin Cake, Akor Cake	
<b>Pandan Sticky Rice Custard with Mango</b>  	7
<b>Strawberry Shortcake</b> 	6
<b>Tiramisu</b>  	5
<b>Seasonal Fruit Platter</b>  	6

## HOMEMADE ICE CREAMS AND SORBETS

2 per scoop

Chocolate | Vanilla | Pistachio | Blue Berry  
Yogurt | Khmer Coffee | Green Tea

Coconut | Mango | Strawberry

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