

ROOM SERVICES

MENU

PARK HYATT SIEM REAP™

LUXURY is PERSONAL

BREAKFAST A LA CARTE MENU

AVAILABLE FROM 6:00 AM - 11:00 AM

WESTERN BREAKFAST HEALTHY BREAKFAST TWO FARM EGGS ANY STYLE (5) SEASONAL FRESH FRUITS (9) Scrambled, Omelet, Fried, Poached or Boiled Served with Pork Bacon, Pork Sausage, COCONUT & CHIA SEED PUDDING (9) (#) 5 Mushroom, Potato, Tomato Fresh Coconut Water, Seasonal Fruit Puree, Orange Juice, Lemongrass, Lime Leaves, EGGS BENEDICT (©) 10 Local Wild Honey Choice of Ham or Smoked Salmon, Hollandaise Sauce, English Muffin BIRCHER MUESLI 5 Served with Mushroom, Potato, Tomato Yogurt, Oatmeal, Banana, Apple, Raisin, Almonds, Pumpkin Seeds SMOKED SUSTAINABLE SALMON @ # 8 PLAIN YOGURT (SO (SE) Avocado Puree, Cream Cheese, Caper, Red Onion 5 MANGO YOGURT (S) (III) 5 BERRY YOGURT (S) (III) CHEESE PLATE. Dried Fruits, Nuts @ @ 5 5 COLD CUTS, Cornichon, Pearl Onion 😥 🗐 HOMEMADE GRANOLA 🕪 7 MUESLI 🕪 5 ALL BRAN 🕯 **PANCAKES** 5 CORN FLAKES (So) Caramelized Banana, Mango Compote, Maple Syrup 5 COCO BALL 5 Choice of Full Cream Milk, Low Fat Milk, Skim Milk, Soy Milk KHMER BREAKFAST ORGANIC QUINOA SALAD 🗑 🗐 6 KUYTEAV TEOK @ 10 Red Radish, Green Bean, Bell Pepper, Choice of Chicken or Beef, Flat Rice Noodle Soup, Red Onion, Mint, Citrus Vinaigrette Beansprouts, Saw Leaves, Spring Onion WHITE OMELET (#) 8 PRAWN OMELET 12 Steamed Broccoli, Cherry Tomato Salad, Red Onion, Spring Onion, Chili Sauce Sliced Avocado Served with Steamed Jasmine Rice AVOCADO ON TOAST 🔗 BAY MOAN (12 Poached Farm Egg, Local Avocado Purée, Grilled Khmer Style Marinated Chicken, Cherry Tomato, Walnut Bread, Red Onion, Mint Vegetable Pickles, Chili Dressing Served with Steamed Jasmine Rice **BAKERY** NUM PANG KHOR KO @ 15 Slow Cooked Beef Shank, Tomato Broth, BAKERY BASKET -6 Cherry Tomato, Sliced Onion, Saw Leaf Served with Slice of Baguette Bread Freshly Baked Bread and Pastries LOT CHAR 15 TOAST BREAD BASKET Wok Fried Short Rice Noodle, Beef, Fried Egg, Beansprouts, Chives

Prices are quoted in US dollars and subject to Service Charge and applicable Government Taxes

















ALL DAY DINING MENU

AVAILABLE FROM 11:00 AM - 12:00 AM

APPETIZER				
CAESAR SALAD © Romaine Lettuce, Chicken Breast, Crispy Pork Bacon, Crouton, Parmesan, Caesar Dressing	18	TUNA NIÇOISE SALAD © Green Beans, Baby Potatoes, Cherry Tomatoes, Quail Egg, Red Onion, Confit Lemon Dressing	18	
FRENCH ONION SOUP Comté Cheese, Parmesan, Sourdough Bread	15	VEGETABLE FRESH SPRING ROLL SYam Bean, Carrot, Cucumber, Bean Sprouts, Rice Noodles, Mint, Basil, Roasted Peanuts,	10	
ROASTED TOMATO SOUP Parmesan Bread, Sweet Basil	10	Coconut Sauce		
MA	AIN C	COURSE		
AVOCADO ALT (§) Lemony Cream Cheese, Arugula, Cherry Tomatoes, Red Radish, Sourdough Bread	12	CHICKEN FRIED RICE Egg, Carrot, Green Beans, Young Corn, Kale, Soy Sc CHEESEBURGER	15 auce 22	
CLUB SANDWICH © Chicken Breast, Bacon, Fried Egg, Cheddar Cheese, Lettuce, Tomato, Whole Wheat Toast Served with French Fries, Homemade Ketchup, Mayonnaise, Mustard	20	Australian Beef Patty, Pork Bacon, Cheddar Cheese, Gherkin Pickle, Lettuce, Tomato Served with French Fries, Homemade Ketchup, Mayonnaise, Mustard		
FISH & CHIPS ®	20	CHICKEN FAJITA Bell Peppers, Tortilla, Guacamole, Sour Cream	18	

Seabass, French Fries, Tartar Sauce, Lemon

SEAFOOD AMOK 20 Amok Paste with Coconut Cream, Calamari,

Mekong River Prawns, Tonle Sap Lake Fish, Noni Leaves

25 BEEF LOK LAK

Beef Striploin, Green Peppercorns, Lok Lak Sauce, Local Watercress, Fried Garlic, Cherry Tomato, Onion, Poached Egg

FOCACCIA PIZZA MARGHERITA © © 18

Tomato Sauce, Cherry Tomatoes, Parmesan, Mozzarella, Basil

Additional Toppings:

• Salami	3
 Mushroom 	2
 Arugula 	1
 Jalapeño Pickles 	1

DESSERT

CRÈME BRÛLÉE 🕲	10	STRAWBERRY SHORTCAKE 🕪	8
Passion Fruits Berries		SEASONAL FRUIT PLATTER 🗑	10
TIRAMISU 🕯	10		10

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