

THE DINING ROOM

STARTERS

Prawn Cocktail   	20
Avocado, Cherry Tomato, Cucumber, Cauliflower, Marie Rose Sauce	
Seared Scallops   	18
Asparagus, Semi Dried Tomato, Red Onion Confit, Potato Mousseline, Pesto Cream Sauce	
Crab Cake 	18
Pomelo, Asparagus, Red Radish, Lettuce Frisée, Remoulade Sauce	
Grilled Squid  	18
Fresh Herb Sauce Marinade, Grilled Vegetable, Charred Lemon	
Charcuterie Board 	25
Marinated Olives, Cornichon, Whole Grain Mustard, Homemade Lavosh	
Local Burrata Cheese Salad   	15
Grilled Fresh Tomato, Balsamic Tomato Pickle, Basil Pesto, Arugula	
<i>Add on Sliced Parma Ham</i>	3

SOUPS

Seafood Bisque 	20
Scallop, Prawn, Fish, Potato, Carrot, Crème Fraiche, Parsley	
French Onion Soup	15
Comté Cheese, Parmesan Cheese, Sour Dough Bread	

FROM THE CHARCOAL GRILL

Wagyu Beef Sirloin (200g)	45
MB4-5, Grain-fed, Australia	
US Beef Tenderloin (200g)	45
Angus Beef, Grain- fed	
US Beef Rib Eye (250g)	45
Angus Beef, Grain- fed	
Australian Grass-fed Beef Tenderloin (200g)	40
Free Range & Farm Assured	
Black Tiger King Prawn (3pcs)	35

All Charcoal Grilled selection are included your choice of one side dish and one sauce.

SIDE DISH

Gratinated Baby Potatoes, Raclette Cheese, Parsley  	5
Homemade Sweet Potato Fries, Parmesan  	5
Mashed Potato  	5
French Fries  	5
Grilled Vegetable, Herb, Pesto   	5
Sautéed Green Vegetable, Shallot, Almonds   	5
Steamed Broccoli, Garlic Flakes  	5
Green Salad, Citrus Vinaigrette  	5
Wok Fried Vegetable Rice 	5
Steamed Rice  	5

SAUCES

Green Peppercorn Sauce	Creamy Mushroom Sauce
Red Wine Sauce	Horseradish Sauce
Béarnaise Sauce	Café De Paris Butter

MAIN

Steak au Poivre  	45
AUS Wagyu Mb4-5 Beef Sirloin, Homemade Sweet Potato Fries, Cognac Cream Sauce	
Slow Cooked Beef Short Rib 	30
Korean Soy Sauce Marinade, Baby Potato, Chestnut, Carrot, Mushroom, Steamed Rice, Kimchi	
Grilled Seabass Fillet 	25
Mixed Salad, Fresh Herb Salsa, Spicy Tomato Relish	
Pan Seared Sustainable Salmon Fillet 	25
Olive, Caper, Shallot, Cherry Tomato, Beurre Blanc Sauce	

DESSERTS

Artisan Cheese Selection  	25
Apricot Chutney, Nuts, Homemade Lavosh	
Chocolate Fondant  	15
Berry Compote, Vanilla Ice Cream	
Profiterole 	12
Choux, Vanilla Ice Cream, Dark Chocolate Sauce, Strawberry	
Crème Brûlée 	8
Passion Fruit, Berries	
Paris – Brest 	8
Raspberry and Rose Mousse, Strawberry	

*OPTIONS OF WINE PAIRING

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





PARK HYATT SIEM REAP™

LUXURY is PERSONAL

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