



RECOMMENDED BY THE CHEF

- TONLE SAP FISH TARTARE** 10
A delicious dish of marinated freshwater fish, peanuts, bell peppers, and garlic toast.
- LOK LAK SAKOR** 12
Mouth-watering beef stir-fry accompanied by onions, tomatoes, and lettuce, served with steaming hot rice and a fried egg.

SIGNATURE DISH

- HOT POT CHNANG KDAO** 24
Coconut milk-based soup stock infused with Khmer spices awaits you! Enjoy a vast selection of chicken, beef, pork, fish, shrimp, and veggies, which you can add to the steaming pot.
Minimum order is for two people, with a per-person price.

HOT OR COLD SOUPS

- SAMLOR KOKOR** 8
A Cambodian delicacy: This delicious soup is made by combining fish, vegetables and fruits in a savory broth.
- CREAMY BROCCOLI SOUP & WONTON** 8
Taste the perfect blend of creamy broccoli soup with minced prawn, all wrapped in a wonton ravioli and seasoned to perfection.
- ASIAN GAZPACHO** 8
Cold soup made from juicy tomatoes, crisp cucumbers, and red bell peppers, topped with savory sesame and coriander.

CAMBODIAN FAVORITES

- AMOK** 10
Delicious aromatic coconut fish curry that is steamed in banana leaves. This dish can also be prepared with chicken or tofu for a vegetarian option.
- GRILLED EGGPLANTS** 10
A tasty dish of stir-fried minced pork and char-grilled eggplant with fermented soybeans.
- BANH CHHEV** 8
A delectable crepe stuffed with minced pork, prawns, shredded carrots, and bean sprouts.
- DELICIOUS PORK SPARE RIBS** 12
Tenderized with palm sugar, coriander, and star anise, and accompanied by steamed rice and vegetables.
- KHMER CURRY** 10
Chicken or Pork in a coconut cream Red paste curry with khmer spices, sweet potatoes, carrots, and onions.

SALADS & POKE BOWL

- POMELO SALAD & PRAWNS** 8
Pomelo, like grapefruit, is sliced and combined with peanuts, basil, and grilled prawns for a delectable dish.
- GREEN MANGO SALAD** 8
Delicious salad made with fresh green mango, carrots, mixed red and green bell peppers, and prawns.
- GRILLED BEEF SALAD** 8
Refreshing salad dish featuring lightly marinated grilled beef infused with fragrant herbs. Drizzled with a classic Cambodian dressing of lime juice, fish sauce, and garlic.
- SALA POKE BOWL** 12
Try out this delicious and nutritious poke bowl recipe, featuring an assortment of shredded carrots, diced cucumber and edamame, along with avocado, rice and fresh salmon.

WESTERN FLAVORS

- GRILLED TONLE SAP FISH** 14
Tasty grilled cod fish paired with kaffir lime sauce, served alongside golden French fries and a refreshing green salad.
- PERFECTLY GRILLED BEEFSTEAK** 24
Mouth-watering grilled tenderloin steak served with fresh French beans, drizzled with red wine sauce and a side of crispy sautéed potatoes.
- TASTY GRILLED CHICKEN DRUMSTICKS** 12
Savor the flavor of grilled chicken drumsticks infused with Khmer spices and paired with bok choy vegetables and steamed rice.

Vegetarian option available

Please let us know if you have any food allergies or dietary restrictions that we should be aware of.

Please note that our rates are subject to a 5% service charge and a 10% VAT.

APPETIZERS

- FRESH SPRING ROLLS** 5
Slender, smooth, and delicate Rice Wrappers with juicy shredded pork, carrots, cucumber, and basil – 4 pieces.
- FRIED SPRING ROLLS** 5
Savory fried dough filled with succulent shredded pork, shrimp, carrots, and red and green bell peppers – 6 pieces.

VEGETARIAN MENU

- LENTIL CAKE** 10
Delicious lentil patties mixed with potatoes, Khmer spices, and spinach, topped off with mushroom sauce.
- WATER LILY SALAD** 7
Astonishingly, the stems of water lilies – which are long and tinged with pink – are served with roasted coconut, pomelo pulp, and a palm sugar dressing.
- VEGETARIAN TASTY CURRY** 10
This dish features a creamy coconut-based curry highlighting onions, beans, eggplant, and potatoes.

DESSERTS

- PASSION FRUIT CREME BRULEE** 6
Tropical twist on the classic french dessert.
- PANDAN CREME BRULEE** 6
Our Pandanus Leaf Creme Brul  e is made by infusing the finest leaves, hand-picked from our garden, in milk.
- BANANA SAGO** 6
Tasty banana cooked in coconut cream and sago pearls.
- CHOCOLAT MOELLEUX** 8
Indulge in a delicious dessert featuring a warm chocolate cake with caramelized banana, vanilla ice cream, and cashew nuts.
- MANGO STICKY RICE** 8
A traditional delight: coconut milk, sticky rice, sweet ripe local mango, and vanilla ice cream.
- SEASONAL TROPICAL FRUIT PLATTER** 5

SANDWICHES

- CLUB SANDWICH** 10
Classic Club Sandwich and French Fries
- GRILLED HAM & CHEESE** 8
Honey ham, cheddar cheese and green salad.
- GRILLED VEGETABLES** 8
Grilled eggplant, zucchini, bell peppers, and onion sandwiched in crusty bread.

APPRECIATED BY EVERYONE

- CHEF'S MINI BURGER TRIO** 12
Enjoy a delicious burger – chicken, beef, or pork – served with a side of crispy French fries.
- FISH & CHIPS** 12
Enjoy some deliciously grilled fish paired with a side of crispy French fries.
- TAGLIATELLE, PENNE, SPAGHETTI** 10
Take your pick of Pesto, Carbonara, Tomato, or Bolognese sauce.
- CHIKEN BOXING** 10
Indulge in the crispy goodness of deep-fried chicken served with a side of French fries and coleslaw salad.
- CAESAR SALAD** 10
A Chicken Caesar Salad topped with crispy bacon, shredded cheese, boiled egg, and fresh tomatoes.

ICE CREAM

- PANDAN CARAMEL ICE CREAM** 4
Introducing the Pandan-Infused Vanilla Ice Cream, exclusively crafted for Sala Lodges.
- KAREM SOKOLAT KAMPOT**
Indulge in our creamy 80% organic dark chocolate with a hint of Kampot pepper.
- KAREM VANILLA**
Indulge in the rich and creamy goodness of Fior di Latte ice cream infused with Tahiti vanilla beans.
- MANGO SORBET - LIME SORBET**

Vegetarian option available

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WINE MENU



CHAMPAGNE

TAITTINGER, CHARDONNAY, BRUT RESERVE, REIMS

Experience a balanced, round, and creamy champagne with elegant bubbles.

80

JACQUES PICARD. CHARDONNAY, PINOT MEUNIER, BRUT

Indulge in the perfect combination of freshness and finesse with our elegantly crafted bubbles.

55

SPARKLING WINE

TOMMASI TENUTA FILODORA, PROSECCO DOC, ITALY

Hints of citrus and fruit tree are also present, making it a refreshing and enjoyable sip.

8/40

WHITE WINE

LE GRAND NOIR, VIOGNIER, PAYS D'OC, 2020

With its citrus, mineral, and honey undertones, semi-dry and sweet.

6/30

ALIGOTE, BOURGOGNE, LOUIS JADOT, 2020

This wine has a dry and acidic taste, accompanied by hints of apple, grapefruit, and yeast.

45

6ème SENS, CHARDONNAY, LANGUEDOC ROUSSILLON, 2021

Our best-selling product is a medium-powered, dry beverage with hints of citrus and honey.

5/25

MARIE, MAISON VENTENAC, COLOMBARD, VERMENTINO, PAYS D'OC, 2021

A blend of colombard and chenin produces a tart, very fresh wine with a strong character.

30

THE STUM JUMP, RIESLING, MARSANNE, SAUVIGNON BLANC, 2021

This light and dry wine has a subtle acidity, highlighting citrus and tropical fruit notes.

30

THE WINERY OF GOOD HOPE, CHENIN BLANC, STELLENBOSCH, 2020

Aroma of green apples and white peaches.

30

ROSE WINE

GRIS BLANC, GRENACHE, PAYS D'OC, GERARD BERTRAND, 2021

Light, dry with a hint of acidity. Stays well in the mouth with notes of fruit tree, red fruit and citrus.

30

DOMAINE DE LA PASSION, MERLOT & MARSELAN, LES FRERES LAFITTE, 2021

Light, dry with a hint of acidity. Remains well in mouth with floral and red fruit notes.

5/25

RED WINE

TRENEL, GAMAY, COTEAUX BOURGUIGNON, BOURGOGNE, 2020

This light, dry, and supple wine has a subtle acidic taste with woody notes and red and black fruits

6/30

FOLIE ROUGE, MALBEC, BLAYE COTE DE BORDEAUX, 2020

This wine features a tannic, dry taste with a lingering rounded texture.

6/30

CHATEAU HAUT SAINT BRICE, CABERNET SAUVIGNON, 2014

Powerful, tannic and dry. It has notes of chocolate, tobacco, cooking, and red fruit.

50

CLOS HENRI ESTATE PINOT NOIR, NEW ZEALAND, 2019

Organic wine, light, subtle and dry. Aromas of violet, rose, red cherries and rosemary stem.

50

MASI AGRICOLA, CORNAVA, VALPOLICELLA CLASSICO, VENETO, 2019

Organic wine, light, subtle and dry. It has notes of black fruit, red fruit, and woody notes.

50

ARGENTO, MALBEC, MENDOZA, 2018

Excellent Malbec from Argentina. Bright berry aromas.

30

DOMAINE DE LA PASSION, MERLOT & MARSELAN, LES FRERES LAFITTE, 2021

Light, dry with a hint of acidity. Remains well in mouth with floral and red fruit notes.

5/25

THE ACOMPLICE SHIRAZ, DE BORTOLI, RIVERNO, 2021

Redcurrants and dark cherry flavours with a hint of sweetness.

5/25



DRINK MENU

COFFEE From BON CAFE

COFFEE, ESPRESSO, CAPUCCINO	
LATTE , ICE LATTE	3
CHOCOLATE MILK	

TEA

English Breakfast tea, Supreme Earl Grey, Lemon grass Lemon Green tea, Oriental Jasmine Green tea, Pure Chamomile, Lemongrass Ginger, Pure Peppermint .	3
HOME MADE ICE TEA, PANDAN LEAVE ICE TEA	3

SOFT DRINKS

COCA COLA, COCA COLA ZERO, SPRITE, GINGER ALE	
SODA WATER, TONIC WATER	3
GRENADINE SIRUP, MINT SIRUP	

FRUIT JUICES

FRESH FRUIT JUICES	
LIME SODA, PASSION SODA	5
SMOOTHIES, FROSTIES SHAKE	
FRESH COCONUT	

WATER

SAN PELLEGRINO, 0.75 dl.	6
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DID YOU KNOW....

The Sala Lodges' Daily Cocktails and Healthy Juices

In Cambodia, a fascinating tradition influenced by Hindu mythology assigns a unique color to each day of the week based on the God that protects it. This tradition follows an astrological rule and is still observed by Khmer people today. They wear these colors in Sam pot, their traditional dress, during special events like weddings and ceremonies. At Sala Lodges, we embrace this tradition by offering daily cocktails and healthy juices that represent the colors of each day.



DRINK MENU

BEERS

HANUMAN PREMIUM LAGER

Cambodian beer named after Hindu Monkey god

ANGKOR BEER - 33 CL

It is the most widely consumed beer in Cambodia.

CAMBODIA BEER CAN

Cambodian beer brewed by Cambrew brewery in Sihanoukville

3

APERITIF

MARTINI DRY, MARTINI ROSSO, MARTINI BIANCO

CAMPARI

SUZE

RICARD, PASTIS 51

5

CLASSIC

VODKA

STOLICHNAYA, SMIRNOFF, ABSOLUTE

GIN

GORDON'S, BOMBAY SAPPHIRE, HENDRICK'S, SEEKERS

TEQUILA

JOSE CRUCRUO, SUZA WHITE

RHUM

HAVANNA GOLD, MYSTER'S DARK, RHUM DIPLOMATICO

5

LIQUEUR & COGNAC

BAILEYS, BENEDICTINE, CHERRY BRANDY

JAGERMEISTER, SAMBUCA

BLUE CURACAO, MALIBU

COINTREAU, GRAND MARNIER

KALUAH

COGNAC CAMUS VSOP

6

10

WHISKIES

PREMIUM

Glenlivet 15 years old

Glenfiddich 12 years old

Laphroaig 10 years old

10

CLASSIC

Chivas Regal

Johnny Walker Red or Black

J & B Rare

Jim Bean

Jameson

6



→ MA OM ←

7 USD

SALA PASSION

SALA LODGES'S SIGNATURE COCKTAIL - Mix of passion fruit, lemongrass, ginger, and mint. To add a little kick, we throw in some rum for a fun twist, and a hint of Sprite for sweetness.

GIN GARDEN

A team from l'Ecole Hotelière de Lausanne has created a refreshing gin cocktail that's sure to satisfy any gin enthusiast. The cocktail is made by mixing gin with fresh lime juice from the garden, cucumber, ginger, and a hint of sugar syrup.

CAMBODIAN CATAPULT

By adding freshly squeezed lime from our garden, a dash of mint, and a homemade sugar syrup into a shaker, the mixture becomes a refreshing beverage with a zesty twist.

THE CLASSIC'S

APEROL SPRITZ

Prosecco, Aperol, soda water

NEGRONI

Gin, Martini Rosso, Campari, slice of orange

MOJITO

White rum, soda water, mint leaves, sugar syrup, lime juice, mint sprigs

COSMOPOLITAN

Vodka, orange liqueur, lime twist, cherry brandy, lime juice

PINA COLADA

Rum, pineapple juice, coconut cream, and a little coconut liquor.

SIEM REAP SLING

Gin, cherry brandy, grenadine, sugar syrup, pineapple juice

MARGARITA

Tequila, orange liqueur, lime juice

MANGO DAIQUIRI

White rum, fresh lime juice, sugar syrup, fresh chopped mango

VIRGIN MOJITO

Soda water, mint leaves, sugar syrup, lime juice, mint sprigs

SALA VIRGIN PASSION

Mix of passion fruit, lemongrass, ginger, and mint.

5

5