

STARTERS

Soupe à l'Oignon <i>Gratinated French Onion Soup</i>	12	Tartinade de Fèves à la Menthe, Légumes Marinés, Huile d'Olive Extra Vierge (VE) ♥ 12 <i>Broad Bean and Mint Dip, Marinated Vegetables, Extra Virgin Olive Oil</i>
Consommé de Champignons, Tofu, Champignons, Purée d'Ail Noir (VE) ♥ <i>Mushroom Consommé, Tofu, Mushrooms, Black Garlic Purée</i>	12	Salade d'Aubergines et de Tomates Cerises, Betteraves Marinées, Burrata, Basilic 🌿✳️ 18 <i>Eggplant and Cherry Tomato Salad, Pickled Beets, Burrata, Basil</i>
Thon Mi-cuit au Poivre de Kampot à la Niçoise <i>Kampot Pepper-crusted Tuna, Marinated Vegetables, Kalamata Olives, Quail Egg</i>	16	Foie Gras Poêlé, Crevettes Grillées, Brioche, Réduction de Vin Rouge, Compote d'Ananas 23 <i>Pan-seared Foie Gras, Grilled Prawns, Brioche, Red Wine Reduction, Pineapple Compote</i>
Salade de Bœuf Wagyu, Tomates Cerises, Câpres, Manchego, Sauce Romesco 22 <i>Wagyu Oyster Blade Salad, Cherry Tomatoes, Capers, Manchego Cheese, Romesco Sauce</i>		Tarte Flambée Alsacienne 16 <i>Gratinated Crispy Flatbread Topped with Sour Cream, Comté Cheese, Smoked Bacon, Onions</i>
Steak Tartare, Frites 28 <i>Hand-cut Beef Tenderloin, Dijon Mustard, Egg Yolk, French Fries</i>		Tarte Flambée Végétarienne 🌿 14 <i>Gratinated Crispy Flatbread, Sour Cream, Zucchini, Comté Cheese, Onion</i>
Escargots à la Bourguignonne 15 <i>Escargots, Garlic-Herb Butter</i>		

SALADS

Salade Verte (VE) ♥ 8 <i>Green Salad, Fine Herbs, Dijon Mustard Vinaigrette</i>	
Salade de Chèvre Chaud 🌿 16 <i>Goat Cheese Salad, Toasted Walnuts, Apples, Arugula, Dijon Mustard Dressing</i>	
Salade César 14 <i>Romaine Hearts, Coddled Egg, Bacon Crumbs, Chicken, Parmesan</i>	

FROM THE SEA

Les Huitres Sauce Mignonette 35 / 70 <i>Oysters with Mignonette Sauce Half Dozen / One Dozen</i>	
Plateau de Fruits de Mer 145 <i>Whole Lobster, Six Oysters, Six Prawns, Marinated Salmon</i>	

CHARCUTERIE ET FROMAGES

Foie Gras de Canard au Torchon, Compotée de Figue et Fruits Rouges, Brioche 22 <i>Cured Duck Foie Gras, Figs and Red Fruits Compote, Brioche</i>	
Pâté de Campagne Maison ✳️ 14 <i>Housemade French Pâté, Artisanal Mustard, Gherkins, Radish</i>	
La Planche de Charcuterie 31 <i>Cured Meats Selection, Salmon Rillettes, Pâté, Foie Gras</i>	
Pata Negra (80gr) 41 <i>Jamón Ibérico “Bellota”, Toasted Baguette</i>	
Sélection de Fromages Affinés 15 / 19 <i>Selection of Cheese (three / five pieces)</i>	

TO SHARE

Homard Thermidor 72 <i>Grilled Whole Boston Lobster Thermidor, Mashed Potatoes</i>	
Fricassée de Volaille aux Morilles, Petit Pois, Lardon Fumé ✳️ 48 <i>Roasted Chicken, Morels, Green Peas, Smoked Bacon</i>	
Terre et Mer (pour six) 250 Côte de Bœuf (800gr), Homard Thermidor (500gr), Six Crevettes Argentines, Bavette de Porc Ibérique « Pluma » (250gr) Servi avec deux accompagnements au choix <i>Surf & Turf (for six) Bone in Rib Eye (800gr), Lobster Thermidor (500gr), Six Argentinean Prawns, Iberian Pork Skirt Steak “Pluma” (250gr) Served with two sides of your choice.</i>	

MAIN COURSES

Entrecôte de Bœuf ✳️ 39 <i>Grilled Australian Rib Eye Steak, Kampot Pepper Sauce</i>	Ragoût de Champignons, Gnocchis de Patates Douces, Sauge 🌿 18 <i>Mushroom Ragout, Sweet Potato Gnocchi, Sage</i>
Contre-Filet Wagyu Kagoshima Grillé (400gr), Légumes Rôtis, Purée de Pomme de Terre à la Truffe 185 <i>Grilled Wagyu Kagoshima Striploin (400gr), Roasted Vegetables, Truffle Mashed Potato</i>	Côtelettes d'Agneau Grillées, Asperges Vertes, Harissa 41 <i>Grilled Lamb Cutlets, Green Asparagus, Harissa Sauce</i>
Filet de Bœuf Rossini, Foie Gras Poêlé, Jus de Truffe 38 <i>Australian Grass-fed Beef Tenderloin, Sautéed Foie Gras, Truffle Jus</i>	Risotto d'Orge, Tomates Séchées, Chou-Fleur, Curcuma et Parmesan 🌿 18 <i>Barley Risotto, Sundried Tomato, Cauliflower, Turmeric, Parmesan</i>
Bavette de Porc Ibérique Grillée "Pluma" (250gr), Pommes Grenailles, Sauce Moutarde 38 <i>Grilled Iberian Pork Skirt Steak “Pluma” (250gr), Baby Potatoes, Mustard Sauce</i>	Crevettes Argentines, Sauce au Vin Blanc Épicée 28 <i>Argentinian Prawns, Spicy White Wine Sauce</i>
Brasserie Burger 19 <i>Prime Beef Patty, Foie Gras, Black Truffle Aioli, Comté</i>	Filet de Poisson Empereur Poêlé, Sauce Meunière, Purée de Pommes de Terre 24 <i>Pan-seared Orange Roughy Fillet, Meunière Sauce, Mashed Potatoes</i>
Confit de Canard à l'Ancienne 25 <i>Slow-cooked Duck Leg, Grilled Kale, Morning Glory, Bok Choy, Carrot, Mashed Potatoes</i>	Saumon Poêlé, Broccolini, Beurre Persillé à l'Ail, Sauce aux Anchois 28 <i>Pan-seared Salmon, Broccolini, Garlic Parsley Butter, Anchovy Sauce</i>
Cuisses de Poulet, Crème aux Champignons et Cidre 22 <i>Chicken Thighs, Creamy Mushroom, Cider Sauce</i>	Brocoli Rôti, Grenade, Sauce Brava Fumée (VE) ♥ 16 <i>Roasted Broccoli, Pomegranate, Smoky Brava Sauce</i>

KHMER DISHES

សាច់គោបំពង់ល្អៗ Deep-fried Beef with Sesame Seeds 16 <i>Khmer Local Beef, Sesame Seeds, Lemongrass, Kaffir Leaves</i>	ហល្លុក្តី Hor Mok ✳️ 17 <i>Steamed White Freshwater Fish, Lemongrass Paste, Red Pepper Paste, Shrimp Paste, Coconut Cream, Steamed Rice</i>
សាច់គោច្រូទ្វឆ្មាំង Sach Ko Chronuoch Ang 17 <i>Beef, Lemongrass Paste, Cucumber Salad, Sticky Rice</i>	បាយឆា Bay Cha 14 <i>Fried Rice with Herbal Paste, Eggs, Green Beans, Carrots, Choice of Beef or Chicken</i>
ស៊ុបកន្ទុយគោ Traditional Khmer Beef Soup (Sharing) ✳️ 40 <i>Green Papaya, Carrot, Khmer Herbs, Beef Oxtail, Beef Feet, Beef Tendon</i>	ទ្រុកទ្រូក់ Lok Lak 21 <i>Sautéed Beef with Kampot Pepper Sauce, Steamed Rice</i>
ញ៉ាំមីស្វរ្យត្រៀងសមុទ្រ Nhuam Mi Sour Seafood 17 <i>Noodles, Shrimp, Squid, Cucumber, Bell Pepper, Mint</i>	
គុយទាវសាច់គោ Kuy Teav Sach Kor ✳️ 18 <i>Rice Noodle, Five-hour Pork Broth, Beef Tenderloin, Sliced Beef Shin</i>	
ការីសាច់មាន់ Cari Sach Mouan ✳️ 16 <i>Chicken Thigh, Shrimp Paste, Lemongrass Paste, Red Pepper Paste, Coconut Cream, Cambodian Rice Noodles</i>	

OUR TEAM IS AT YOUR SERVICE FOR ANY SPECIAL DIETARY RESTRICTION

🌿 VEGETARIAN ✳️ PARTNERS IN PROVENANCE
♥️ HEALTHY CHOICE (VE) VEGAN

Rosewood's Partners in Provenance commitment stems from a deep respect for local farmers, indigenous agriculture, and a dedication to delivering the highest quality foods. Rosewood Phnom Penh collaborates with local farms and purveyors to provide our guests with fresh, seasonal produce throughout the year. This includes free-range eggs from Eggscellent, pork and fish from Smiling Gecko Farm, vegetables from Prosit Farm, and rice from the Ratanak PulRoth Samaki Agriculture Cooperative. The overall concept places emphasize on maintaining a seasonal and diverse menu featuring local fare.

If you have a food allergy or intolerance, please inform your server upon placing your order. Prices in USD excluding applicable taxes and 7% service charge.

DESSERT

ទឹកកកល្អៗស Teuk Kork Chhous 8 <i>Red Bean, Mung Bean, Taro, Sweet Potato, Basil Seeds, Jelly, Palm Sugar, Coconut Cream</i>	
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WINE BY THE GLASS

SPARKLING WINE AND CHAMPAGNE

GLS BTL

Desiderio 'Jeio' Prosecco di Valdobbiadene DOCG, Veneto, Italy <i>Glera</i>	13	63
Billecart-Salmon Brut Réserve NV, Champagne, France <i>Pinot Meunier, Pinot Noir, Chardonnay</i>	25	125

WHITE

Camille - Croix de Labrie, Vin de France, France <i>Chardonnay</i>	10	45
Reguta, Friuli-Venezia Giulia, Italy <i>Pinot Grigio</i>	11	53
M. Chapoutier Schieferkopf, Baden, Germany <i>Riesling</i>	13	63
Craggy Range, Martinborough, New Zealand <i>Sauvignon Blanc</i>	14	68
Pascal Jolivet Attitude, Loire Valley, France <i>Sauvignon Blanc</i>	16	74

ROSÉ

GLS BTL

Le Novi Côté Levant, Luberon, Côtes de Provence, France <i>Syrah, Grenache, Cinsault</i>	11	53
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RED

Telmo Rodríguez LZ, Rioja, Spain <i>Tempranillo, Graciano, Garnacha</i>	11	53
Allegrini Palazzo Della Torre, Veneto, Italy <i>Corvina</i>	15	73
Closerie de Camensac, Bordeaux, France <i>Merlot, Cabernet Sauvignon</i>	15	73
Deliance, Burgundy, France <i>Pinot Noir</i>	15	73
Decoy California, United States <i>Cabernet Sauvignon</i>	16	80

CHAMPAGNES

Lanson Rosé Label, Reims <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	NV	138
Taittinger Brut Réserve, Reims <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	NV	145
Taittinger Prestige Rosé <i>Pinot Noir, Pinot Meunier</i>	NV	230
Laurent-Perrier Rosé <i>Chardonnay, Pinot Meunier, Pinot Noir</i>	NV	250
Billecart-Salmon Brut Rosé, Marne, Montagne de Reims <i>Chardonnay, Pinot Meunier, Pinot Noir</i>	NV	180
Cuvée Nicolas-François Billecart <i>Pinot Noir, Chardonnay</i>	2006	420
Moët et Chandon 'Dom Pérignon' Brut, Épernay <i>Chardonnay, Pinot Noir</i>	2013	450

SWEET AND FORTIFIED WINES

LANGUEDOC-ROUSSILLON M. Chapoutier Banyuls Vin Doux Naturel (50cl) <i>Grenache Noir</i>	2014	60
MÁLAGA Telmo Rodríguez (MR) Mountain Wine <i>Moscatel</i>	2015	56

WINE BY THE BOTTLE

WHITE WINES

FRANCE Alsace Luc Faller <i>Gewürztraminer</i>	2014	72
Loire Valley Pascal Jolivet Sancerre <i>Sauvignon Blanc</i> Pascal Jolivet 'Clos du Roy' <i>Sauvignon Blanc</i>	2018 2020	75 92
Burgundy Laroche Grand Cru Chablis Les Blanchots <i>Chardonnay</i>	2022	250
Vin de France Viret Dolia Paradis Ambré <i>Clairette, Bourboulenc, Muscat Blanc, Roussanne, Grenache Blanc</i>	2015	150
Rhône Valley Laurent Habrard Crozes-Hermitage <i>Marsanne, Roussanne</i>	2016	75
Bordeaux Château Laville Haut-Brion <i>Sauvignon Blanc, Sémillon</i> Château Haut-Brion 1er Grand Cru Classé, Pessac-Léognan <i>Sémillon, Sauvignon Blanc</i> Grand Cru Classé, Pessac-Léognan <i>Sémillon, Sauvignon Blanc</i> Grand Cru Classé, Pessac-Léognan <i>Sémillon, Sauvignon Blanc</i>	2007 2010 2003 2009	1,200 1,800 1,900 3,900
ITALY Abruzzo Talamonti Trebi d'Abruzzo DOC <i>Trebbiano</i>	2015	42
Tuscany Castiglion del Bosco IGT <i>Chardonnay</i>	2021	68
Piedmont Gaja Gaia & Rey Langhe <i>Chardonnay</i>	2013	520
AUSTRALIA South Australia Penfolds Koonunga Hill <i>Chardonnay</i> D'Arenberg The Hermit Crab <i>Marsanne, Viognier</i>	2022 2022	45 55
SOUTH AFRICA Stellenbosch Redford Dale <i>Chenin Blanc</i>	2017	110
UNITED STATES California Simi Sonoma County <i>Chardonnay</i> The Prisoner Unshackled <i>Sauvignon Blanc</i>	2020 2021	70 78

RED WINES

FRANCE Loire Valley Pascal Jolivet Sancerre <i>Pinot Noir</i>	2021	80
Burgundy Albert Bichot Bourgogne Hautes-Côtes de Nuits <i>Pinot Noir</i> Bernard Dugat-Py "Cœur de Roy," Gevrey-Chambertin <i>Pinot Noir</i>	2020 2013	90 310
Beaujolais Marcel Lapierre Morgon <i>Gamay</i>	2022	90
Bordeaux Château Tencin Bordeaux Supérieur <i>Merlot, Cabernet Sauvignon, Cabernet Franc</i>	2018	55
Pauillac Château d'Armailhac <i>Cabernet Sauvignon, Merlot, Cabernet Franc</i>	2013	260
Margaux Le Relais de Durfort-Vivens <i>Cabernet Sauvignon, Merlot</i> Château Durfort-Vivens, 2ème Grand Cru Classé <i>Cabernet Sauvignon, Merlot</i> Château Ferrière, 3ème Grand Cru Classé <i>Cabernet Sauvignon, Merlot</i>	2015 2014 2015	112 280 250
Saint-Émilion Château Cartier, Saint-Émilion Grand Cru <i>Merlot</i> Château Croix de Labrie, Saint-Émilion Grand Cru <i>Merlot, Cabernet Sauvignon</i>	2018 2016	112 340
Rhône Valley Laurent Habrard Crozes-Hermitage <i>Syrah</i> Font du Loup Châteauneuf-du-Pape <i>Grenache, Mourvèdre, Syrah, Cinsault</i>	2018 2020	80 120
Languedoc-Roussillon Moulin de Gassac Classic <i>Grenache, Mourvèdre, Syrah, Cinsault</i>	2017	45
ITALY Piedmont Gaja Sperss Langhe <i>Nebbiolo</i>	2013	420
Ribera Del Duero Vega Sicilia Alión <i>Tempranillo</i>	2009	250
SPAIN Rioja Alvaro Palacios La Vendimia <i>Tempranillo, Garnacha</i>	2014	55
UNITED STATES California Robert Mondavi Napa Valley <i>Cabernet Sauvignon</i> Coup de Foudre 37.2 Cuvée Napa Valley <i>Merlot, Cabernet Sauvignon, Petit Verdot</i> Opus One Napa Valley <i>Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc, Malbec</i>	2019 2017 2018	92 200 1,000
Magnum Schrader Cellars Old Sparky Beckstoffer <i>Cabernet Sauvignon</i> Schrader Cellars Old Sparky Beckstoffer <i>Cabernet Sauvignon</i>	2008 2010	3,500 2,150

* Our wide-ranging wine list with 300 selected labels is available upon request, please contact our sommelier for food and wine pairing suggestions.
Prices in USD excluding applicable taxes and 7% service charge.

CHILE Colchagua Valley Montes Limited Selection <i>Cabernet Sauvignon, Carménère</i> Montes Purple Angel <i>Carménère, Petit Verdot</i>	2021 2019	48 190
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AUSTRALIA South Australia D'Arenberg The High Trellis <i>Cabernet Sauvignon</i> Penfolds Bin 389 <i>Shiraz, Cabernet Sauvignon</i>	2013 2020	63 240
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Adelaide Hills Penfolds Bin 23 <i>Pinot Noir</i>	2019	138
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NEW ZEALAND Martinborough Craggy Range Te Muna Vineyard <i>Pinot Noir</i> Matua <i>Pinot Noir</i>	2019 2018	120 62
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ROSÉ		
FRANCE Languedoc-Roussillon Gérard Bertrand Gris Blanc <i>Grenache</i>	2021	42
Provence Château d'Esclans Les Clans <i>Grenache, Vermentino, Syrah</i> BYOTT <i>Grenache, Cinsault, Syrah</i> Ott 'Clos Mireille' <i>Grenache, Cinsault</i>	2014 2021 2021	160 70 138

APERITIFS Suze Pastis de Marseille	10
BEERS Vattanac Premium Dragon Krud Heineken 0.0 Rosewood Pilsner - Cold Matured, Deep Gold * Rosewood IPA - Malty, Full Bodied *	7
CLASSIC COCKTAILS Bellini Rossini Mimosa Kir Kir Royal	12
REFRESHERS Passion Fruit Soda Passion Fruit Iced Tea Lemon Iced Tea Fresh Fruit Juices Soft Drinks	7 7 7 7 6
SIGNATURE JUICE BLENDS Detox Immune Antioxidant	8
MINERAL WATER Acqua Panna 500ml/ 750ml San Pellegrino 500ml/ 750ml	6 / 7 6 / 7

