

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) ♥ <i>Broad Bean and Mint Dip, Marinated Vegetables, Extra Virgin Olive Oil</i>	12
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 🌿✳️ <i>Eggplant and Cherry Tomato Salad, Pickled Beets, Burrata, Basil</i>	18
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, Brioché, Réduction de Vin Rouge, Compote d'Ananas <i>Pan-seared Foie Gras, Grilled Prawns, Brioché, Red Wine Reduction, Pineapple Compote</i>	23
Salade de Bœuf Wagyu, Tomates Cerises, Câpres, Manchego, Sauce Romesco <i>Wagyu Oyster Blade Salad, Cherry Tomatoes, Capers, Manchego Cheese, Romesco Sauce</i>	22	Tarte Flambée Alsacienne <i>Gratinated Crispy Flatbread Topped with Sour Cream, Comté Cheese, Smoked Bacon, Onions</i>	16
Steak Tartare, Frites <i>Hand-cut Beef Tenderloin, Dijon Mustard, Egg Yolk, French Fries</i>	28	Tarte Flambée Végétarienne 🌿 <i>Gratinated Crispy Flatbread, Sour Cream, Zucchini, Comté Cheese, Onion</i>	14
Escargots à la Bourguignonne <i>Escargots, Garlic-Herb Butter</i>	15		

SALADS

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

FROM THE SEA

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

CHARCUTERIE ET FROMAGES

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

TO SHARE

Homard Thermidor <i>Grilled Whole Boston Lobster Thermidor, Mashed Potatoes</i>	72
Fricassée de Volaille aux Morilles, Petit Pois, Lardon Fumé ✳️ <i>Roasted Chicken, Morels, Green Peas, Smoked Bacon</i>	48
Terre et Mer (pour six) 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)</i> <i>Bone in Rib Eye (800gr), Lobster Thermidor (500gr), Six Argentinean Prawns, Iberian Pork Skirt Steak “Pluma” (250gr)</i> <i>Served with two sides of your choice.</i>	250

MAIN COURSES

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

KHMER DISHES

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

DESSERT

ទឹកកកឈូស Teuk Kork Chhous <i>Red Bean, Mung Bean, Taro, Sweet Potato, Basil Seeds, Jelly, Palm Sugar, Coconut Cream</i>	8
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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.

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>	2018	75
Pascal Jolivet 'Clos du Roy' <i>Sauvignon Blanc</i>	2020	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>	2007	1,200
Château Haut-Brion 1er Grand Cru Classé, Pessac-Léognan <i>Sémillon, Sauvignon Blanc</i>	2010	1,800
Grand Cru Classé, Pessac-Léognan <i>Sémillon, Sauvignon Blanc</i>	2003	1,900
Grand Cru Classé, Pessac-Léognan <i>Sémillon, Sauvignon Blanc</i>	2009	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>	2022	45
D'Arenberg The Hermit Crab <i>Marsanne, Viognier</i>	2022	55
SOUTH AFRICA Stellenbosch Redford Dale <i>Chenin Blanc</i>	2017	110
UNITED STATES California Simi Sonoma County <i>Chardonnay</i>	2020	70
The Prisoner Unshackled <i>Sauvignon Blanc</i>	2021	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>	2020	90
Beaujolais Marcel Lapierre Raisin Gaultois <i>Gamay</i>	2017	65
Marcel Lapierre Morgon <i>Gamay</i>	2022	90
Bordeaux Château Tenein 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>	2015	112
Château Durfort-Vivens 2ème Grand Cru Classé <i>Cabernet Sauvignon, Merlot</i>	2014	280
Château Ferrière, 3ème Grand Cru Classé <i>Cabernet Sauvignon, Merlot</i>	2015	250
Saint-Émilion Château Cartier, Saint-Émilion Grand Cru <i>Merlot</i>	2018	112
Château Croix de Labrie, Saint-Émilion Grand Cru <i>Merlot, Cabernet Sauvignon</i>	2016	340
Rhône Valley Laurent Habrard Crozes-Hermitage <i>Syrah</i>	2018	80
Font du Loup Châteauneuf-du-Pape <i>Grenache, Mourvèdre, Syrah, Cinsault</i>	2020	120
ITALY Piedmont Gaja Sperss Langhe <i>Nebbiolo</i>	2013	420
Ribera Del Duero Vega Sicilia Alión <i>Tempranillo</i>	2009	250
UNITED STATES California Robert Mondavi Napa Valley <i>Cabernet Sauvignon</i>	2019	92
Beaux Frères, Willamette Valley <i>Pinot Noir</i>	2011	100
Opus One Napa Valley <i>Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc, Malbec</i>	2018	1,000
Magnum Schrader Cellars Old Sparky Beckstoffer <i>Cabernet Sauvignon</i>	2008	3,500
Schrader Cellars Old Sparky Beckstoffer <i>Cabernet Sauvignon</i>	2010	2,150

CHILE Colchagua Valley Montes Limited Selection <i>Cabernet Sauvignon, Carménère</i>	2021	48
Montes Purple Angel <i>Carménère, Petit Verdot</i>	2019	190
AUSTRALIA South Australia D'Arenberg The High Trellis <i>Cabernet Sauvignon</i>	2013	63
Penfolds Bin 389 <i>Shiraz, Cabernet Sauvignon</i>	2020	240
Adelaide Hills Penfolds Bin 23 <i>Pinot Noir</i>	2019	138
NEW ZEALAND Martinborough Craggy Range Te Muna Vineyard <i>Pinot Noir</i>	2019	120
ROSÉ		
FRANCE Languedoc-Roussillon Gérard Bertrand Gris Blanc <i>Grenache</i>	2021	42
Provence Château d'Esclans Les Clans <i>Grenache, Vermentino, Syrah</i>	2014	160
BY.O.T.T <i>Grenache, Cinsault, Syrah</i>	2021	70
Ott 'Clos Mireille' <i>Grenache, Cinsault</i>	2021	138

APERITIFS

Suze	10
Pastis de Marseille	

BEERS

Vattanac Premium Dragon Krud Heineken 0.0 Rosewood Pilsner - Cold Matured, Deep Gold * Rosewood IPA - Malty, Full Bodied *	7
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CLASSIC COCKTAILS

Bellini Rossini Mimosa Kir Kir Royal	12
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REFRESHERS

Passion Fruit Soda	7
Passion Fruit Iced Tea	7
Lemon Iced Tea	7
Fresh Fruit Juices	7
Soft Drinks	6

SIGNATURE JUICE BLENDS

Detox Immune Antioxidant	8
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MINERAL WATER

Acqua Panna 500ml/ 750ml	6 / 7
San Pellegrino 500ml/ 750ml	6 / 7



BRASSERIE LOUIS

* 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.