

## STARTERS

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

## SALADS

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

## FROM THE SEA

<b>Les Huîtres Sauce Mignonette</b> <i>Oysters with Mignonette Sauce</i> Half Dozen / One Dozen	35 / 70
<b>Plateau de Fruits de Mer</b> <i>Whole Lobster, Six Oysters, Six Prawns, Marinated Salmon</i>	165

## CHARCUTERIE ET FROMAGES

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

## TO SHARE

<b>Homard Thermidor</b> <i>Grilled Whole Boston Lobster Thermidor, Mashed Potatoes</i>	95
<b>Fricassée de Volaille aux Morilles, Petit Pois, Lardon Fumé *</b> <i>Roasted Chicken, Morels, Green Peas, Smoked Bacon</i>	48
<b>Terre et Mer (pour six)</b> <b>Côte de Bœuf (800gr), Homard Thermidor (500gr), Six Crevettes Argentines, Bavette de Porc Ibérique « Pluma » (250gr)</b> <b>Servi avec deux accompagnements au choix</b> <i>Surf &amp; 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>	270

## MAIN COURSES

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

## SIDE DISHES

<b>Betterave Rôtie, Ail, Thym, Huile d'Olive au Chili (VE) ♥</b> <i>Roasted Beetroot, Garlic, Thyme, Chili E.V.O.</i>	6
<b>Petits Pois à la Française</b> <i>Green Peas, Smoked Bacon, Spring Onions</i>	6
<b>Gratin d'Épinards à la Crème 🌿*</b> <i>Spinach and Cream Gratin</i>	6
<b>Asperges Vertes Grillées, Citron Grillé, Parmesan Râpé 🌿</b> <i>Grilled Green Asparagus, Charred Lemon, Grated Parmesan</i>	6
<b>Pommes Frites, Parmesan 🌿</b> <i>French Fries, Parmesan</i>	6
<b>Aligot au Cantal et Ail 🌿</b> <i>Mashed Potatoes, Cantal Cheese, Garlic</i>	9

## KHMER DISHES

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

## DESSERT

<b>ទឹកកកល្អៗ Teuk Kork Chhous</b> <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 Eggcellent, 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.

## 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

### RED

Telmo Rodríguez LZ, Rioja, Spain <i>Tempranillo, Graciano, Garnacha</i>	11	53
Allegrini Palazzo Della Torre, Veneto, Italy <i>Corvina</i>	15	73
Closierie 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>	2015	500

## 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

<b>FRANCE</b> <b>Alsace</b> Luc Faller <i>Riesling</i>	2017	64
<b>Loire Valley</b> Pascal Jolivet Sancerre <i>Sauvignon Blanc</i>	2024	75
Pascal Jolivet 'Clos du Roy' <i>Sauvignon Blanc</i>	2023	92
<b>Burgundy</b> Laroche Grand Cru Chablis Les Blanchots <i>Chardonnay</i>	2022	250
<b>Vin de France</b> Viret Dolia Paradis Ambré <i>Clairette, Bourboulenc, Muscat Blanc, Roussanne, Grenache Blanc</i>	2015	150
<b>Rhône Valley</b> Laurent Habrard Crozes-Hermitage <i>Marsanne, Roussanne</i>	2018	75
<b>Bordeaux</b> 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
<b>ITALY</b> <b>Tuscany</b> Castiglioni del Bosco IGT <i>Chardonnay</i>	2024	68
<b>Piedmont</b> Gaja Gaia & Rey Langhe <i>Chardonnay</i>	2013	520
<b>AUSTRALIA</b> <b>South Australia</b> Penfolds Koonunga Hill <i>Chardonnay</i>	2022	45
D'Arenberg The Hermit Crab <i>Marsanne, Viognier</i>	2024	55
<b>SOUTH AFRICA</b> <b>Stellenbosch</b> Redford Dale <i>Chenin Blanc</i>	2017	110
<b>UNITED STATES</b> <b>California</b> Simi Sonoma County <i>Chardonnay</i>	2022	70
The Prisoner Unshackled <i>Sauvignon Blanc</i>	2021	78

### RED WINES

<b>FRANCE</b> <b>Loire Valley</b> Pascal Jolivet Sancerre <i>Pinot Noir</i>	2021	80
<b>Burgundy</b> Albert Bichot Bourgogne Hautes-Côtes de Nuits <i>Pinot Noir</i>	2022	90
Bernard Dugat-Py "Cœur de Roy," Gevrey-Chambertin <i>Pinot Noir</i>	2013	310
<b>Beaujolais</b> Marcel Lapierre Morgon <i>Gamay</i>	2022	90
<b>Bordeaux</b> Château Tencin Bordeaux Supérieur <i>Merlot, Cabernet Sauvignon, Cabernet Franc</i>	2020	55
<b>Pauillac</b> Château d'Armailhac <i>Cabernet Sauvignon, Merlot, Cabernet Franc</i>	2013	260
<b>Margaux</b> Le Relais de Durfort-Vivens <i>Cabernet Sauvignon, Merlot</i>	2017	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
<b>Saint-Émilion</b> 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
<b>Rhône Valley</b> Laurent Habrard Crozes-Hermitage <i>Syrah</i>	2022	80
Font du Loup Châteauneuf-du-Pape <i>Grenache, Mourvèdre, Syrah, Cinsault</i>	2020	120
<b>Languedoc-Roussillon</b> Moulin de Gassac Classic <i>Grenache, Mourvèdre, Syrah, Cinsault</i>	2017	45
<b>ITALY</b> <b>Piedmont</b> Gaja Sperss Langhe <i>Nebbiolo</i>	2013	420
<b>Ribera Del Duero</b> Vega Sicilia Alíon <i>Tempranillo</i>	2009	250
<b>SPAIN</b> <b>Rioja</b> Marqués de Riscal, Reserva <i>Tempranillo, Graciano, Garnacha</i>	2019	85
<b>UNITED STATES</b> <b>California</b> Robert Mondavi Napa Valley <i>Cabernet Sauvignon</i>	2021	92
Coup de Foudre 37.2 Cuvée Napa Valley <i>Merlot, Cabernet Sauvignon, Petit Verdot</i>	2017	200
Opus One Napa Valley <i>Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc, Malbec</i>	2018	1,000
<b>Magnum</b> 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

<b>Colchagua Valley</b> Montes Limited Selection <i>Cabernet Sauvignon, Carménère</i>	2023	48
Montes Purple Angel <i>Carménère, Petit Verdot</i>	2019	190

### AUSTRALIA

<b>South Australia</b> D'Arenberg The High Trellis <i>Cabernet Sauvignon</i>	2021	63
Penfolds Bin 389 <i>Shiraz, Cabernet Sauvignon</i>	2023	240

### Adelaide Hills

Penfolds Bin 23 <i>Pinot Noir</i>	2019	138
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### NEW ZEALAND

<b>Martinborough</b> Craggy Range Te Muna Vineyard <i>Pinot Noir</i>	2023	120
Matua <i>Pinot Noir</i>	2018	62

### ROSÉ

### FRANCE

<b>Languedoc-Roussillon</b> Gérard Bertrand Gris Blanc <i>Grenache</i>	2024	42
<b>Provence</b> Château d'Esclans Les Clans <i>Grenache, Vermentino, Syrah</i>	2014	160
BY.O.T.T. <i>Grenache, Cinsault, Syrah</i>	2023	70
Ott 'Clos Mireille' <i>Grenache, Cinsault</i>	2023	138

### COCKTAILS

Suze	12
Pastis de Marseille	
Aperol Spritz	
Hugo Spritz	
Passionfruit Spritz	
Negroni	
Espresso Martini	
Kir Royal	
Mimosa	
Bellini	
Rossini	

### BEERS

Vattana Premium	7
Dragon	
Krud	
Heineken 0.0	
Rosewood Pilsner - Cold Malted, Deep Gold *	
Rosewood IPA - Malty, Full Bodied *	

### REFRESHERS

Passion Fruit Soda	7
Passion Fruit Iced Tea	7
Brasserie Louis Lemon Iced Tea	7
Coconut Juice	7
Soft Drinks	6

### SIGNATURE JUICE BLENDS

Detox, Lemon, Spinach, Celery, Mint, Cucumber, Pear	8
Immune, Watermelon, Lemon, Fresh Ginger	
Antioxidant, Pineapple, Spinach, Cucumber, Ginger	

### 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.