

# ROSEWOOD

PHNOM PENH



礼篮  
HAMPER

马年大吉礼篮  
YEAR OF THE HORSE  
AUSPICIOUS HAMPER

328

马年大吉优质礼篮  
YEAR OF THE HORSE  
AUSPICIOUS PREMIUM HAMPER

498

年年有余黄金年糕  
Golden Nian Gao  
(Sticky Rice Flour Cake with Coconut Cream)

澳洲罐头鲍鱼  
Australian Abalone in Can

泸州老窖特曲白酒  
Lu Zhou Lao Jiao White Wine

云南松茸  
Yunnan Matsutake Mushroom

花菇皇  
Giant Flower Mushroom

花胶筒  
Dried Fish Maw

广式鸡仔饼  
Cantonese Chicken Cookies

巧克力曲奇  
Chocolate Cookies

柑橘  
Mandarin Oranges

瑰丽红包  
Rosewood Red Envelope

年年有余黄金年糕  
Golden Nian Gao  
(Sticky Rice Flour Cake with Coconut Cream)

澳洲罐头鲍鱼  
Australian Abalone in Can

泸州老窖特曲白酒  
Lu Zhou Lao Jiao White Wine

红参  
Red Ginseng

云南松茸  
Yunnan Matsutake Mushroom

花菇皇  
Giant Flower Mushroom

花胶筒  
Dried Fish Maw

云南羊肚菌  
Yunnan Morel

日本瑶柱  
Japanese Dried Scallop

广式鸡仔饼  
Cantonese Chicken Cookies

巧克力曲奇  
Chocolate Cookies

柑橘  
Mandarin Oranges

瑰丽红包  
Rosewood Red Envelope



ZHAN LIANG  
嶄 亮

马年行大运外卖菜品

YEAR OF THE HORSE GOOD  
FORTUNE TAKEAWAY MENU

鸿运全体乳猪 228

Good Fortune Roasted  
Whole Suckling Pig

财源滚滚烧鹅 138

Roasted Goose

吉祥烧鸭 68

Roasted Duck

年年有余黄金年糕 38/ 2 个Pieces

Golden Nian Gao  
(Sticky Rice Flour Cake  
with Coconut Cream)

马到成功桂花马蹄糕 28

Water Chestnut Cake  
with Osmanthus

富贵腊味萝卜糕 28

White Radish Cake  
with Chinese Sausages



## 马年行大运外卖套餐

### YEAR OF THE HORSE GOOD FORTUNE TAKEAWAY SET MENU



#### 陈醋舟山海蜇头

Zhoushan Jellyfish with Dated Vinegar

#### 石榴汁百香果

Passion Fruit with Pomegranate Sauce

#### 金不换陈醋汁灼花甲

Poached Clam with Basil Vinegar Sauce

#### 山城口水土鸡

Chilled Free-range Chicken with Chili and Peanut Sauce

#### 菜胆土鸡野生竹笙炖松茸汤

Free-range Chicken, Bamboo Pith with Matsutake Mushroom Soup

#### 脆皮乳鸽

Roasted Crispy Pigeon

#### 团圆金汤聚宝盆

大头虾, 鲍鱼, 猪蹄筋, 虾猪肉丸, 带子, 西葫芦, 莲藕, 枝竹, 山药  
Reunion Treasures Pot, Golden Broth  
River Lobster, Abalone, Pork Tendon, Shrimp and Pork Ball, Scallops, Zucchini, Lotus Root, Tofu Stick, Yam

#### 鲍汁花胶鹅掌

Braised Fish Maw with Goose Web, Abalone Sauce

#### 清蒸海星斑

Steamed Spotted Grouper, Premium Soy

#### 膏蟹腊味糯米饭

Sticky Rice with Female Crab, Pork Sausages

#### 包菜鲜肉饺子

Pork Dumpling with Round Cabbage

#### 十年陈皮桃胶炖香梨 (冷)

Pear with Peach Gum, Ten-year Dated Tangerine (Cold)

#### 黑芝麻球

Black Sesame Ball

**988 供6-8位享用 For Six to Eight Persons**

包含一瓶店选葡萄酒

Including one bottle of house wine

Order at least 24 hours in advance. Available until March 3, 2026  
Price in USD including applicable taxes.



ZHAN LIANG  
斬 亮

马年行大运迎春套餐  
YEAR OF THE HORSE GOOD  
FORTUNE SET MENU

幸福美满  
HAPPINESS

合家团圆  
REUNION

丰衣足食  
BOUNTIFUL

福寿安康  
HEALTH AND LONGEVITY

富贵荣华  
WEALTHY



幸福美满  
**HAPPINESS**

风生水起三文鱼吞拿鱼捞生  
Prosperity Tossed Salmon, Tuna Yee Sang

金不换陈醋汁灼花甲皇  
Poached King Clams with Basil Vinegar Sauce

麻辣鸭舌  
Duck Tongue with Sichuan Chili, Peanut Sauce

红参瑶柱炖黑鸡汤  
Double-Boiled Black Chicken Soup with Red Ginseng, Dried Scallops

脆皮乳鸽  
Crispy Roasted Pigeon

XO 酱青龙虾  
Steamed Green Lobster with XO Sauce

团圆鲍汁聚宝盆  
Reunion Treasure Pot in Abalone Sauce  
Abalone, Fish Maw, Shiitake Mushroom, Goose Web, Dried Oyster, Baby Cabbage, Zucchini

年年有余古法蒸笋壳鱼  
Traditional-Style Steamed Goby Fish

荷叶膏蟹腊味蒸糯米饭  
Lotus Leaf-Steam Glutinous Rice with Crab Roe, Chinese Sausages

包菜干墨鱼鲜肉饺子  
Pork Dumplings with Cabbage, Dried Cuttlefish

十年陈皮红豆沙汤圆  
Ten-Year Aged Tangerine Peel Red Bean Soup with Black Sesame Glutinous Rice Dumplings

马到成功·桂花马蹄糕  
Osmanthus-Scented Water Chestnut Cake

步步高升煎椰汁年糕  
Pan-fried Nian Gao (Sticky Rice Flour Cake with Coconut Cream)

168 每位 Per Person  
供四位起用 Minimum of Four Persons

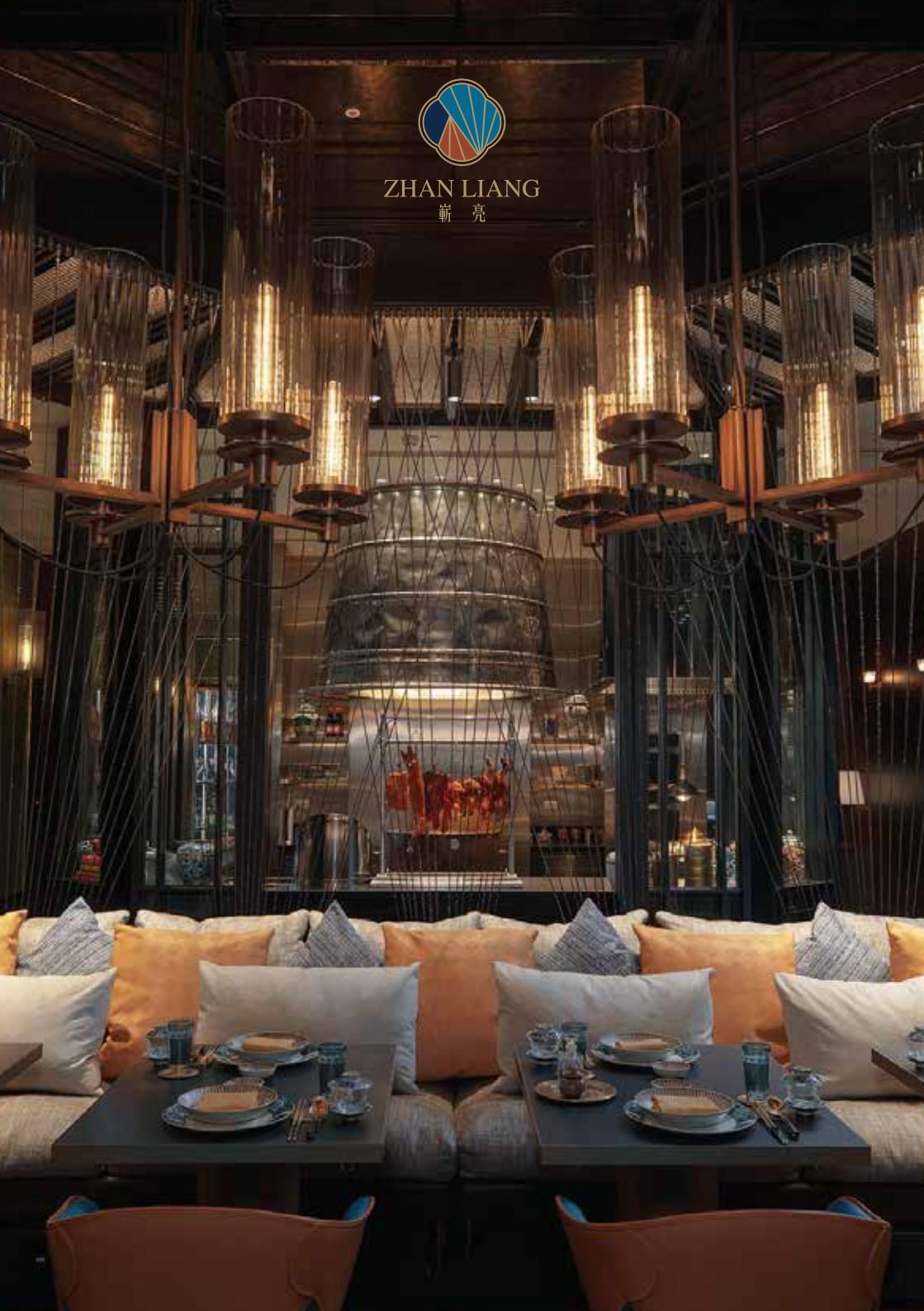
每位包含一杯鸡尾酒  
Including one cocktail per person

If you have food allergies or intolerances, please inform your server upon placing your order.  
Price in USD excluding applicable taxes and 7% service charge.



ZHAN LIANG

嶄 亮



# 合家团圆 REUNION

# 丰衣足食 BOUNTIFUL

风生水起三文鱼吞拿鱼捞生  
Prosperity Tossed Salmon, Tuna Yee Sang

陈醋舟山海蜇头  
Zhoushan Jellyfish with Aged Vinegar

金不换陈醋汁灼花甲皇  
Poached King Clams with Basil Vinegar Sauce

麻辣鸭舌  
Duck Tongue with Sichuan Chili, Peanut Sauce

高汤瑶柱龙胆螺炖鲍鱼  
Double-Boiled Abalone Soup with Dragon Conch, Dried Scallops

深井烧鹅  
Roasted Goose

脆皮乳鸽  
Crispy Roasted Pigeon

椒盐青龙虾  
Deep-Fried Green Lobster with Spicy Garlic, Pepper

鲍汁花胶海菇鹅掌  
Braised Fish Maw, Shiitake Mushrooms, Goose Web in Abalone Sauce

XO酱滑蛋蒸富贵虾  
Steamed Mantis Shrimp with Silky Egg, XO Sauce

年年有余清蒸海星斑  
Steamed Spotted Grouper with Premium Soy Sauce

上汤松茸胜瓜  
Poached Luffa with Matsutake Mushroom in Supreme Broth

荷叶膏蟹腊味蒸糯米饭  
Lotus Leaf-Steam Glutinous Rice with Crab Roe, Chinese Sausages

包菜干墨鱼鲜肉饺子  
Pork Dumplings with Cabbage, Dried Cuttlefish

新疆红枣炖官燕  
Double-Boiled Bird's Nest with Xinjiang Red Dates

马到成功·桂花马蹄糕  
Osmanthus-Scented Water Chestnut Cake

步步高升煎椰汁年糕  
Pan-fried Nian Gao (Sticky Rice Flour Cake with Coconut Cream)

风生水起富贵虾龙虾捞生  
Prosperity Tossed Mantis Shrimp, Lobster Yee Sang

金不换陈醋汁灼花甲皇  
Poached King Clams with Basil Vinegar Sauce

陈醋舟山海蜇头  
Zhoushan Jellyfish with Aged Vinegar

麻辣牛脸颊  
Beef Cheek with Sichuan Chili, Peanut Sauce

红参瑶柱黑鸡炖花胶皇  
Double-Boiled Black Chicken Soup with Fish Maw, Red Ginseng, Dried Scallops

鸿运乳猪全体  
Roasted Whole Suckling Pig

脆皮乳鸽  
Crispy Roasted Pigeon

鲍汁原只澳洲鲍鱼  
Braised Whole Australian Abalone in Abalone Sauce

活帝皇蟹两吃 (蒜茸蒸, 椒盐)  
Live King Crab, Two Cooking Styles  
(Steamed with Garlic, Deep-Fried with Spicy Garlic)

椒麻煎澳洲和牛 M5  
Pan-Fried Australian M5 Wagyu Beef  
with Green Sichuan Pepper, Dried Chili

年年有余清蒸海星斑  
Steamed Spotted Grouper with Premium Soy Sauce

上汤松茸胜瓜  
Poached Luffa with Matsutake Mushroom in Supreme Broth

大头虾膏炒饭  
River Lobster Roe Fried Rice

包菜干墨鱼鲜肉饺子  
Pork Dumplings with Cabbage, Dried Cuttlefish

新疆红枣炖官燕  
Double-Boiled Bird's Nest with Xinjiang Red Dates

马到成功·桂花马蹄糕  
Osmanthus-Scented Water Chestnut Cake

步步高升煎椰汁年糕  
Pan-fried Nian Gao (Sticky Rice Flour Cake with Coconut Cream)

## 2,388 供十位用 For Ten Persons

包含10杯鸡尾酒或者一瓶店选葡萄酒  
Including ten cocktails or a bottle of house wine

## 3,888 供十位用 For Ten Persons

包含10杯鸡尾酒或者一瓶店选葡萄酒  
Including ten cocktails or a bottle of house wine



ZHAN LIANG  
軒亮



福壽安康  
HEALTH AND LONGEVITY

风生水起富贵虾龙虾捞生  
Prosperity Tossed Mantis Shrimp, Lobster Yee Sang

樱桃红酒鹅肝  
Cherry-Glazed Foie Gras with Red Wine

陈醋舟山海蜇头  
Zhoushan Jellyfish with Aged Vinegar

麻辣牛脸颊  
Beef Cheek with Sichuan Chili, Peanut Sauce

高汤佛跳墙  
"Monk Jumps Over the Wall"

鸿运乳猪全体  
Roasted Whole Suckling Pig

脆皮乳鸽  
Crispy Roasted Pigeon

鲍汁原只牛头南非干鲍  
Braised Whole South African Dried Abalone (10-Head)

活帝皇蟹两吃 (XO 酱蒸, 椒盐)  
Live King Crab, Two Cooking Styles  
(Steamed with XO Sauce, Deep-Fried with Spicy Garlic)

椒麻煎日本 A4 和牛  
Pan-Fried Japanese A4 Wagyu Beef with Green Sichuan Pepper, Dried Chili

蒜茸粉丝蒸蛏子  
Steamed Razor Clams with Garlic, Bean Vermicelli

年年有余清蒸法国多宝鱼  
Steamed French Turbot with Premium Soy Sauce

龙虾汤花甲皇厦门面线  
Xiamen Flour Noodles in Lobster Broth with King Clams

包菜干墨鱼鲜肉饺子  
Pork Dumplings with Cabbage, Dried Cuttlefish

新疆红枣炖官燕  
Double-Boiled Bird's Nest with Xinjiang Red Dates

马到成功 · 桂花马蹄糕  
Osmanthus-Scented Water Chestnut Cake

步步高升煎椰汁年糕  
Pan-fried Nian Gao (Sticky Rice Flour Cake with Coconut Cream)

4,988 供十位用 For Ten Persons

包含10杯鸡尾酒或者一瓶店选葡萄酒  
Including ten cocktails or a bottle of house wine



富贵荣华  
WEALTHY

风水起鲍鱼蛏子皇捞生

Prosperity Tossed Abalone, Razor Clam Yee Sang

澳洲龙虾刺身拼盘 (吞拿鱼, 阿根廷红虾)

Australian Lobster Sashimi Platter, Tuna, Argentine Red Shrimp

陈醋舟山海蜇头

Zhoushan Jellyfish with Aged Vinegar

麻辣牛脸颊

Beef Cheek with Sichuan Chili, Peanut Sauce

红参瑶柱黑鸡炖辽参花胶皇

Double-Boiled Black Chicken Soup with Fish Maw, Sea Cucumber, Red Ginseng, Dried Scallops

鸿运乳猪全体鱼子酱

Roasted Whole Suckling Pig with Caviar

鲍汁原只澳洲活鲍鱼

Braised Whole Live Australian Abalone in Abalone Sauce

活帝皇蟹两吃 (蒜茸蒸, 葱爆)

Live King Crab, Two Cooking Styles

(Steamed with Garlic, Wok-Fried with Spring Onion)

椒盐富贵虾

Deep-Fried Mantis Shrimp with Spicy Garlic

生抽煎日本A4和牛

Pan-Fried Japanese A4 Wagyu Beef with Premium Soy Sauce

花菇皇扒广东芥兰

Braised King Oyster Mushroom with Guangdong Kailan

年年有余松茸蒸海星斑

Steamed Spotted Grouper with Matsutake Mushroom and Premium Soy Sauce

龙虾头肉汤厦门面线

Xiamen Flour Noodles in Lobster Head and Meat Broth

包菜干墨鱼鲜肉饺子

Pork Dumplings with Cabbage, Dried Cuttlefish

新疆红枣炖官燕

Double-Boiled Bird's Nest with Xinjiang Red Dates

马到成功 · 桂花马蹄糕

Osmanthus-Scented Water Chestnut Cake

步步高升煎椰汁年糕

Pan-fried Nian Gao (Sticky Rice Flour Cake with Coconut Cream)

**6,688 供十位用 For Ten Persons**

包含10杯鸡尾酒或者一瓶店选葡萄酒

Including ten cocktails or a bottle of house wine



## 新年特惠 AN AUSPICIOUS STAY

农历新年即将到来之际，金边瑰丽酒店特别推出独家节日优惠，迎接喜庆洋溢的佳节。

Celebrate the vibrant spirit of Chinese New Year at Rosewood Phnom Penh with our exclusive festive offer.

入住可享尊贵住宿体验如下：

Enjoy a luxurious stay with:

- 入住一晚，尽享次日清晨于Brasserie Louis餐厅精心呈献的双人早餐。  
One-night accommodation, including breakfast for two at Brasserie Louis.
- 赠送100美元酒店消费额，可在六处餐饮场所享用佳肴，并在Sense, A Rosewood Spa 水疗中心畅享愉悦护理体验。  
USD100 hotel credit, valid at our six distinctive dining outlets and at Sense, A Rosewood Spa.
- 免费客房升级。  
Complimentary room upgrade.

即日起至3月3日预订，可于2026年3月3日前任意时间入住。

Book from Now to March 3 and stay anytime until March 3, 2026.

如需预订，请发送电子邮件至 [phnompenh.reservations@rosewoodhotels.com](mailto:phnompenh.reservations@rosewoodhotels.com) 或致电 +855 23 936 888

To book, contact [phnompenh.reservations@rosewoodhotels.com](mailto:phnompenh.reservations@rosewoodhotels.com) or +855 23 936 888



## 农历新年公司团圆宴 LUNAR NEW YEAR CORPORATE CELEBRATION

十人桌, 每桌净单价 988 美元起  
(最低预订七桌)

Menu starts from USD988 net per table of ten persons  
(A minimum of seven tables is required)

有效期至 2026 年 3 月 3 日  
Valid until March 3, 2026

### 套餐包含 PACKAGE INCLUDES:

- 中式家庭菜单  
Chinese family-style menu
- 每10 人桌送两瓶招牌酒  
Two bottles of house wine per table of 10 persons
- 免收包间费  
Waived room rental fee
- 液晶投影仪和屏幕  
LCD projector and screen
- 四个无线麦克风  
Four wireless microphones
- 所有自带酒水免开瓶费  
Corkage fee waived for all bottles brought in
- 入住行政客房一晚, 含双人早餐、参加公司抽奖  
One-night stay in an Executive Room, including breakfast for two, for the company's lucky draw

如需预订, 请发送电子邮件至 [phnompenh.events@rosewoodhotels.com](mailto:phnompenh.events@rosewoodhotels.com) 或致电 +855 23 936 888 | 086 777 392  
To book, contact [phnompenh.events@rosewoodhotels.com](mailto:phnompenh.events@rosewoodhotels.com) or +855 23 936 888 | 086 777 392

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