

ROSEWOOD

PHNOM PENH



礼篮 HAMPER

马年大吉礼篮 YEAR OF THE HORSE AUSPICIOUS HAMPER

328

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

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

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

崭 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

陈醋舟山海蜆头
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

十年陈皮桃胶炖雪梨 (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



ZHAN LIANG

嶄 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

福壽安康
HEALTH AND LONGEVITY

富贵荣华
WEALTHY





幸福美满

HAPPINESS

凤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

荷叶青蟹腊味蒸糯米饭

Lotus Leaf-Steamed 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

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

陈醋舟山海蜆头
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

鲍汁花胶花菇鹅掌
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

荷叶青蟹腊味蒸糯米饭
Lotus Leaf-Steamed 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)

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

丰衣足食
BOUNTIFUL

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

陈醋舟山海蜆头
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)

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

展亮



福壽安康
HEALTH AND LONGEVITY

凤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

鲍汁原只十头南非干鲍
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

蒜茸粉丝蒸蛭子
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

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.



富贵荣华 WEALTHY

风水起鲍鱼蛭子皇捞生
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 或致电 +855 23 936 888
To book, contact, phnompenh.reservations@rosewoodhotels.com or +855 23 936 888

Price in USD excluding applicable taxes and 7% service charge.



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 或致电 +855 23 936 888 | 086 777 392
To book, contact, phnompenh.events@rosewoodhotels.com or +855 23 936 888 | 086 777 392

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