STARTERS

Soupe à l'Oignon 12
Gratinated French Onion Soup

Consommé de Champignons, Tofu, Champignons, Purée d'Ail Noir (VE) 12
Mushroom Consommé, Tofu, Mushrooms, Black Garlic Purée

Thon Mi-cuit au Poivre de Kampot à la Niçoise 16
Kampot Pepper-crusted Tuna, Marinated Vegetables, Kalamata Olives, Quail Egg

Salade de Bœuf Wagyu, Tomates Cerises, Câpres, Manchego, Sauce Romesco 22
Wagyu Oyster Blade Salad, Cherry Tomatoes, Capers, Manchego Cheese, Romesco Sauce

Steak Tartare, Frites 28
Hand-cut Beef Tenderloin, Dijon Mustard, Egg Yolk, French Fries

Escargots à la Bourguignonne 15
Escargots, Garlic-Herb Butter

Tartinade de Fèves à la Menthe, Légumes Marinés, Huile d'Olive Extra Vierge (VE) 12
Broad Bean and Mint Dip, Marinated Vegetables, Extra Virgin Olive Oil

Salade d'Aubergines et de Tomates Cerises, Betteraves Marinées, Burrata, Basilic 18
Eggplant and Cherry Tomato Salad, Pickled Beets, Burrata, Basil

Foie Gras Poêlé, Crevettes Grillées, Brioche, Réduction de Vin Rouge, Compote d'Ananas 23
Pan-seared Foie Gras, Grilled Prawns, Brioche, Red Wine Reduction, Pineapple Compote

Tarte Flambée Alsacienne 16
Gratinated Crispy Flatbread Topped with Sour Cream, Comté Cheese, Smoked Bacon, Onions

Tarte Flambée Végétarienne 14
Gratinated Crispy Flatbread, Sour Cream, Zucchini, Comté Cheese, Onion

SALADS

Salade Verte (VE) 8
Green Salad, Fine Herbs, Dijon Mustard Vinaigrette

Salade de Chèvre Chaud 16
Goat Cheese Salad, Toasted Walnuts, Apples, Arugula, Dijon Mustard Dressing

Salade César 14
Romaine Hearts, Coddled Egg, Bacon Crumbs, Chicken, Parmesan

FROM THE SEA

Les Huîtres Sauce Mignonette 35 / 70
Oysters with Mignonette Sauce
Half Dozen / One Dozen

Plateau de Fruits de Mer 145
Whole Lobster, Six Oysters, Six Prawns, Marinated Salmon

CHARCUTERIE ET FROMAGES

Foie Gras de Canard au Torchon, Compotée de Figue et Fruits Rouges, Brioche 22
Cured Duck Foie Gras, Figs and Red Fruits Compote, Brioche

Pâté de Campagne Maison 14
Housemade French Pâté, Artisanal Mustard, Gherkins, Radish

La Planche de Charcuterie 31
Cured Meats Selection, Salmon Rillettes, Pâté, Foie Gras

Pata Negra (80gr) 41
Jamón Ibérico "Bellota", Toasted Baguette

Sélection de Fromages Affinés 15 / 19
Selection of Cheese (three / five pieces)

TO SHARE

Homard Thermidor 72
Grilled Whole Boston Lobster Thermidor, Mashed Potatoes

Fricassée de Volaille aux Morilles, Petit Pois, Lardon Fumé 48
Roasted Chicken, Morels, Green Peas, Smoked Bacon

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
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.

MAIN COURSES

Entrecôte de Bœuf 39
Grilled Australian Rib Eye Steak, Kampot Pepper Sauce

Contre-Filet Wagyu Kagoshima Grillé (400gr), Légumes Rôtis, Purée de Pomme de Terre à la Truffe 185
Grilled Wagyu Kagoshima Striploin (400gr), Roasted Vegetables, Truffle Mashed Potato

Filet de Bœuf Rossini, Foie Gras Poêlé, Jus de Truffe 38
Australian Grass-fed Beef Tenderloin, Sautéed Foie Gras, Truffle Jus

Bavette de Porc Ibérique Grillée "Pluma" (250gr), Pommes Grenailles, Sauce Moutarde 38
Grilled Iberian Pork Skirt Steak "Pluma" (250gr), Baby Potatoes, Mustard Sauce

Brasserie Burger 19
Prime Beef Patty, Foie Gras, Black Truffle Aioli, Comté

Confit de Canard à l'Ancienne 25
Slow-cooked Duck Leg, Grilled Kale, Morning Glory, Bok Choy, Carrot, Mashed Potatoes

Cuisses de Poulet, Crème aux Champignons et Cidre 22
Chicken Thighs, Creamy Mushroom, Cider Sauce

Ragoût de Champignons, Gnocchis de Patates Douces, Sauge 18
Mushroom Ragout, Sweet Potato Gnocchi, Sage

Côtelettes d'Agneau Grillées, Asperges Vertes, Harissa 41
Grilled Lamb Cutlets, Green Asparagus, Harissa Sauce

Risotto d'Orge, Tomates Séchées, Chou-Fleur, Curcuma et Parmesan 18
Barley Risotto, Sundried Tomato, Cauliflower, Turmeric, Parmesan

Crevettes Argentines, Sauce au Vin Blanc Épicée 28
Argentinian Prawns, Spicy White Wine Sauce

Filet de Poisson Empereur Poêlé, Sauce Meunière, Purée de Pommes de Terre 24
Pan-seared Orange Roughy Fillet, Meunière Sauce, Mashed Potatoes

Saumon Poêlé, Broccolini, Beurre Persillé à l'Ail, Sauce aux Anchois 28
Pan-seared Salmon, Broccolini, Garlic Parsley Butter, Anchovy Sauce

Brocoli Rôti, Grenade, Sauce Brava Fumée (VE) 16
Roasted Broccoli, Pomegranate, Smoky Brava Sauce

SIDE DISHES

Betterave Rôtie, Ail, Thym, Huile d'Olive au Chili (VE) 6
Roasted Beetroot, Garlic, Thyme, Chili E.V.O.

Petits Pois à la Française 6
Green Peas, Smoked Bacon, Spring Onions

Gratin d'Épinards à la Crème 6
Spinach and Cream Gratin

Asperges Vertes Grillées, Citron Grillé, Parmesan Râpé 6
Grilled Green Asparagus, Charred Lemon, Grated Parmesan

Pommes Frites, Parmesan 6
French Fries, Parmesan

Aligot au Cantal et Ail 9
Mashed Potatoes, Cantal Cheese, Garlic

KHMER DISHES

សាច់គោបំពងល្ងរ Deep-fried Beef with Sesame Seeds 16
Khmer Local Beef, Sesame Seeds, Lemongrass, Kaffir Leaves

សាច់គោច្រនួចអាំង Sach Ko Chronuoch Ang 17
Beef, Lemongrass Paste, Cucumber Salad, Sticky Rice

ស៊ីបកន្ទុយគោ Traditional Khmer Beef Soup (Sharing) 40
Green Papaya, Carrot, Khmer Herbs, Beef Oxtail, Beef Feet, Beef Tendon

ញ៉ាំមីសួរគ្រឿងសមុទ្រ Nhuam Mi Sour Seafood 17
Noodles, Shrimp, Squid, Cucumber, Bell Pepper, Mint

គុយទាវសាច់គោ Kuy Teav Sach Kor 18
Rice Noodle, Five-hour Pork Broth, Beef Tenderloin, Sliced Beef Shin

ការីសាច់មាន់ Cari Sach Mouan 16
Chicken Thigh, Shrimp Paste, Lemongrass Paste, Red Pepper Paste, Coconut Cream, Cambodian Rice Noodles

ហហ្ុក Hor Mok 17
Steamed White Freshwater Fish, Lemongrass Paste, Red Pepper Paste, Shrimp Paste, Coconut Cream, Steamed Rice

បាយឆា Bay Cha 14
Fried Rice with Herbal Paste, Eggs, Green Beans, Carrots, Choice of Beef or Chicken

ឡុកឡាក់ Lok Lak 21
Sautéed Beef with Kampot Pepper Sauce, Steamed Rice

DESSERT

ទឹកកកឈូស Teuk Kork Chhous 8
Red Bean, Mung Bean, Taro, Sweet Potato, Basil Seeds, Jelly, Palm Sugar, Coconut Cream

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 *Glera*	13	63
Billecart-Salmon Brut Réserve NV, Champagne, France *Pinot Meunier, Pinot Noir, Chardonnay*	25	125

ROSÉ

	GLS	BTL
Le Novi Côté Levant, Luberon, Côtes de Provence, France *Syrah, Grenache, Cinsault*	11	53

WHITE

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

RED

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

CHAMPAGNES

Lanson Rosé Label, Reims *Chardonnay, Pinot Noir, Pinot Meunier*	NV	138
Taittinger Brut Réserve, Reims *Chardonnay, Pinot Noir, Pinot Meunier*	NV	145
Taittinger Prestige Rosé *Pinot Noir, Pinot Meunier*	NV	230
Laurent-Perrier Rosé *Chardonnay, Pinot Meunier, Pinot Noir*	NV	250
Billecart-Salmon Brut Rosé, Marne, Montagne de Reims *Chardonnay, Pinot Meunier, Pinot Noir*	NV	180
Cuvée Nicolas-François Billecart *Pinot Noir, Chardonnay*	2006	420
Moët et Chandon 'Dom Pérignon' Brut, Épernay *Chardonnay, Pinot Noir*	2015	500

SWEET AND FORTIFIED WINES

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

WINE BY THE BOTTLE

WHITE WINES

FRANCE

Alsace

Luc Faller *Riesling*	2017	64

Loire Valley

Pascal Jolivet Sancerre *Sauvignon Blanc*	2024	75
Pascal Jolivet 'Clos du Roy' *Sauvignon Blanc*	2023	92

Burgundy

Laroche Grand Cru Chablis Les Blanchots *Chardonnay*	2022	250

Vin de France

Viret Dolía Paradis Ambré *Clairette, Bourboulenc, Muscat Blanc, Roussanne, Grenache Blanc*	2015	150

Rhône Valley

Laurent Habrard Crozes-Hermitage *Marsanne, Roussanne*	2018	75

Bordeaux

Château Laville Haut-Brion *Sauvignon Blanc, Sémillon*	2007	1,200
Château Haut-Brion 1er Grand Cru Classé, Pessac-Léognan *Sémillon, Sauvignon Blanc*	2010	1,800
Grand Cru Classé, Pessac-Léognan *Sémillon, Sauvignon Blanc*	2003	1,900
Grand Cru Classé, Pessac-Léognan *Sémillon, Sauvignon Blanc*	2009	3,900

ITALY

Tuscany

Castiglion del Bosco IGT *Chardonnay*	2024	68

Piedmont

Gaja Gaia & Rey Langhe *Chardonnay*	2013	520

AUSTRALIA

South Australia

Penfolds Koonunga Hill *Chardonnay*	2022	45
D'Arenberg The Hermit Crab *Marsanne, Viognier*	2024	55

SOUTH AFRICA

Stellenbosch

Redford Dale *Chenin Blanc*	2017	110

UNITED STATES

California

Simi Sonoma County *Chardonnay*	2022	70
The Prisoner Unshackled *Sauvignon Blanc*	2021	78

BRASSERIE LOUIS

RED WINES

FRANCE

Loire Valley

Pascal Jolivet Sancerre *Pinot Noir*	2021	80

Burgundy

Albert Bichot Bourgogne Hautes-Côtes de Nuits *Pinot Noir*	2022	90
Bernard Dugat-Py "Cœur de Roy," Gevrey-Chambertin *Pinot Noir*	2013	310

Beaujolais

Marcel Lapierre Morgon *Gamay*	2022	90

Bordeaux

Château Tenein Bordeaux Supérieur *Merlot, Cabernet Sauvignon, Cabernet Franc*	2020	55

Pauillac

Château d'Armailhac *Cabernet Sauvignon, Merlot, Cabernet Franc*	2013	260

Margaux

Le Relais de Durfort-Vivens *Cabernet Sauvignon, Merlot*	2017	112
Château Durfort-Vivens, 2ème Grand Cru Classé *Cabernet Sauvignon, Merlot*	2014	280
Château Ferrière, 3ème Grand Cru Classé *Cabernet Sauvignon, Merlot*	2015	250

Saint-Émilion

Château Cartier, Saint-Émilion Grand Cru *Merlot*	2018	112
Château Croix de Labrie, Saint-Émilion Grand Cru *Merlot, Cabernet Sauvignon*	2016	340

Rhône Valley

Laurent Habrard Crozes-Hermitage *Syrah*	2022	80
Font du Loup Châteauneuf-du-Pape *Grenache, Mourvèdre, Syrah, Cinsault*	2020	120

Languedoc-Roussillon

Moulin de Gassac Classic *Grenache, Mourvèdre, Syrah, Cinsault*	2017	45

ITALY

Piedmont

Gaja Sperss Langhe *Nebbiolo*	2013	420

Ribera Del Duero

Vega Sicilia Alión *Tempranillo*	2009	250

SPAIN

Rioja

Marqués de Riscal, Reserva *Tempranillo, Graciano, Garnacha*	2019	85

UNITED STATES

California

Robert Mondavi Napa Valley *Cabernet Sauvignon*	2021	92
Coup de Foudre 37.2 Cuvée Napa Valley *Merlot, Cabernet Sauvignon, Petit Verdot*	2017	200
Opus One Napa Valley *Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc, Malbec*	2018	1,000

Magnum

Schrader Cellars Old Sparky Beckstoffer *Cabernet Sauvignon*	2008	3,500
Schrader Cellars Old Sparky Beckstoffer *Cabernet Sauvignon*	2010	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 *Cabernet Sauvignon, Carménère*	2023	48
Montes Purple Angel *Carménère, Petit Verdot*	2019	190

AUSTRALIA

South Australia

D'Arenberg The High Trellis *Cabernet Sauvignon*	2021	63
Penfolds Bin 389 *Shiraz, Cabernet Sauvignon*	2023	240

Adelaide Hills

Penfolds Bin 23 *Pinot Noir*	2019	138

NEW ZEALAND

Martinborough

Craggy Range Te Muna Vineyard *Pinot Noir*	2023	120
Matua *Pinot Noir*	2018	62

ROSÉ

FRANCE

Languedoc-Roussillon

Gérard Bertrand Gris Blanc *Grenache*	2024	42

Provence

Château d'Esclans Les Clans *Grenache, Vermentino, Syrah*	2014	160
BY.OTT *Grenache, Cinsault, Syrah*	2023	70
Ott 'Clos Mireille' *Grenache, Cinsault*	2023	138

COCKTAILS — 12

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

BEERS — 7

Vattanac Premium
Dragon
Krud
Heineken 0.0
Rosewood Pilsner - Cold Matured, 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 — 8

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

MINERAL WATER

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