

## STARTERS

<b>SPICED CARROTS</b> 🌿	10
<i>Hummus, Extra Virgin Olive Oil</i>	
<b>BLACK ANGUS BEEF CARPACCIO</b>	21
<i>Capers, Parmesan, Creole Mustard</i>	
<b>CRAB LOUIS</b> ✨	32
<i>Avocado, Asparagus, Tomato Confit</i>	
<b>BEEF TARTARE</b>	35
<i>Red Onion, Capers, White Anchovies, Cured Egg Yolk</i>	
<b>SEARED TOFU</b> 🌿	12
<i>Marinated Shimeji Mushroom, Kale Chips, Roasted Pumpkin</i>	
<b>ROASTED BONE MARROW</b>	21
<i>Sweet and Sour Shallots, Mushroom Cream, Sourdough</i>	
<b>LOBSTER CROQUETTES</b>	28
<i>Charred Lime Aioli</i>	
<b>SEARED FOIE GRAS</b>	25
<i>Grilled Pear, Mustard Seeds, Duck Croquette</i>	
<b>HOKKAIDO SCALLOPS</b>	27
<i>Tomato Chimichurri, Smoked Bacon, Almond Garlic Sauce</i>	
<b>SOUPS</b>	
<b>CELERIAC, HAZELNUT SOUP</b> 🌿	10
<b>SEAFOOD AND TOMATO SOUP</b>	12
<i>Coriander, Chili Oil</i>	
<b>KAMPOT CRAB AND SWEET CORN SOUP</b> ✨	14
<i>Crab Salad, Roasted Corn Kernels</i>	

### ✨ PARTNERS IN PROVENANCE

Rosewood's Partners in Provenance commitment is borne out of respect for local farmers, indigenous agriculture and a dedication to delivering the highest quality foods. Rosewood Phnom Penh partners with local farms and purveyors that provide the guests with fresh, seasonal produce throughout the year.

OUR TEAM IS AT YOUR SERVICE FOR ANY SPECIAL DIETARY RESTRICTION

## SALADS

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**CRISPY GREENS** 10

*Crispy Lettuce, Apples, Enoki Mushrooms, Mustard Dressing*

**COLD SMOKED AND ROASTED BEETROOT** 12

*Greens, Whipped Goat Cheese, Toasted Walnuts, Herb Vinaigrette*

**LOBSTER COBB SALAD** 46

*Poached Canadian Lobster, Candied Bacon, Cherry Tomato,  
Quail Eggs, Grapefruit Vinaigrette*

## FLAT BREADS

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**PORCINI MUSHROOM** 16

*Onion Confit, Brie Cheese*

**CHORIZO SAUSAGE** 16

*Shiitake Mushrooms, Sweet Pepper Confit, Spring Onion*

**RICOTTA AND ROSEMARY** 16

*Smoked-Pork Lardons, Honey, Pine Nuts*

# THE CRUDO BAR

<b>RED SNAPPER CEVICHE</b>	18
<i>Sweet Potato, Red Onion, Corn, Avocado, Chili, "Leche de Tigre"</i>	
<b>NORWEGIAN SALMON CARPACCIO</b>	19
<i>Cured Cucumber, Radish</i>	
<b>SHRIMP COCKTAIL</b>	27
<i>Smoked Chili Horseradish Sauce</i>	
<b>ALASKAN KING CRAB LEGS</b>	83
<i>Citrus Soya, Wasabi, Cocktail Sauce</i>	
<b>WHOLE POACHED CANADIAN LOBSTER</b>	76
<i>Citrus Soya, Wasabi, Cocktail Sauce</i>	

## OYSTERS

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**FINE DE CLAIRE N° 2 - FRANCE** Half Dozen / One Dozen 42 | 84

Market's Selection Oysters - Please ask our team for today's selection  
Half Dozen / One Dozen - Market Price

## SEAFOOD PLATTER

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**SMALL** 165  
**LARGE** 310

## CAVIAR

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Caspian Beluga - Le Comptoir du Caviar, Paris  
Creamy, buttery, smooth flavor and hints of walnut  
**50 grams** 740

Caspian Oscietra - Le Comptoir du Caviar, Paris  
Slightly fruity flavor that lingers on the tongue  
**20 grams** 140  
**50 grams** 300

Served with traditional condiments

## THE JOSPER

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<b>SPICED-CAULIFLOWER STEAK</b> 🌱	17
<i>Green Tomato Salad, Romesco, Herbs</i>	
<b>MARINATED FREE-RANGE CHICKEN</b> ✨	23
<i>Roasted Carrots, Grain Mustard Poultry Jus</i>	
<b>ATLANTIC COD</b>	36
<i>Spinach, Green Beans, Sautéed Mussel, Emulsified Butter</i>	
<b>HARISSA-RUBBED AUSTRALIAN LAMB SHOULDER – FOR TWO</b>	46
<i>Slow-Cooked with Chickpeas, Charred Asparagus, Grilled Pumpkin</i>	
<b>CUTS ANGUS BURGER</b>	21
<i>Prime Beef Patties, Caramelized Onions, Pickles, Cheddar Cheese, CUTS Aioli</i>	
<b>CUTS VEGAN BURGER</b> 🌱	18
<i>Plant-Based Meat Patty, Grilled Onions, Soya Bean Cheese, Hand Cut Fries, Dill Pickle</i>	

## CUTS SPECIALTIES

<b>PORCINI MUSHROOM RAVIOLI</b>	22
<i>Mushroom Jus, Parmesan, Olive Oil</i>	
<b>12-HOUR-SLOW-COOKED WAGYU BEEF CHEEK</b>	26
<i>Celery Root, Honey-Glazed Carrots, Potato Purée, Roasted Bone Marrow</i>	
<b>ROASTED “LA FERME DE BASSAC” PORK BELLY</b> ✨	24
<i>Confit Apple, Crispy Skin, Pork Jus</i>	
<b>GRILLED TIGER PRAWN RISOTTO</b>	42
<i>Prawn Bisque, Parmesan, Garlic</i>	
<b>HANDMADE LOBSTER PAPPARDELLE</b>	52
<i>Roasted Boston Lobster, Charred Cherry Tomatoes, Lobster Broth, Spiced Lobster Oil</i>	

## THE GRILL

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### AUSTRALIAN BLACK ANGUS, GRAIN-FED BEEF

*Australian Premium Black Angus Beef, raised in Gippsland, North East Victoria, where their diets are controlled to ensure a premium cut of beef - Black Angus has a proven reputation of superior eating quality beef with a good flavor and texture.*

<b>Tenderloin</b>	<i>200 grams</i>	<b>48</b>
<b>Striploin</b>	<i>300 grams</i>	<b>43</b>
<b>Rib Eye</b>	<i>300 grams</i>	<b>46</b>

### SNAKE RIVER FARMS AMERICAN WAGYU BEEF MBS 6-8

*Snake River Farms based in Boise, Idaho in the United States, produce purebred Wagyu cow and Bull Herds from renowned Japanese bloodlines. The SRF Black Label Beef is richly marbled premium Wagyu beef with a nicely defined grain with a memorable, rich flavor.*

<b>Striploin - Black Label</b>	<i>300 grams</i>	<b>68</b>
<b>Rib Eye - Black Label</b>	<i>300 grams</i>	<b>78</b>

### TAJIMA AUSTRALIAN BEEF "TOMAHAWK" MBS 4-6

*Tajima Wagyu has been described as some of the best quality beef in the world, produced by a selected group of farmers in New South Wales and Victoria from Tajima bloodline cattle renowned for their distinctive marbling, tenderness and flavor due to the cattle being grain-fed for a minimum of 350 days which leads to greater marbling of the beef*

<b>1.5 Kg - For two to four</b>		<b>218</b>
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### AUSTRALIAN BLACK ANGUS CHATEAUBRIAND

*Premium Black Angus Beef has a proven reputation of superior eating quality beef with a good flavor and texture*

<b>Chateaubriand Cut - For two</b>	<i>400 grams</i>	<b>94</b>
<b>Additional Cut - Per person</b>		<b>42</b>

### CHOPS

<b>Australian Veal Chop</b>	<i>300 grams</i>	<b>43</b>
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*Sourced from the Northern Rivers Region of New South Wales with a tender texture light, pink flesh and mild flavor*

<b>La Ferme de Bassac Pork Chop *</b>	<i>300 grams</i>	<b>28</b>
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*From organic, hormone-free pork,  
Raised in the Phnom Basidth Mountain, Kandal Province*

### ADDITIONS TO YOUR STEAK OR CHOP

Grilled Half Boston Lobster		<b>38</b>
Grilled Alaskan King Crab Legs		<b>83</b>
Grilled Shrimp		<b>26</b>
Pan-Seared Foie Gras		<b>18</b>

## SIDES

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**Mashed Potatoes**

*Roasted Garlic, Salted Butter*

**Hand-Cut Potato Fries**

*Grana Padano, Chives*

**Mac & Cheese**

**Spinach**

*Cream, Nutmeg*

**Roasted Sweet Potatoes**

*Sweet and Sour Cream*

**Broccolini and Garlic** 

**Grilled Asparagus**

*Hollandaise Sauce*

**Roasted Seasonal Vegetables** 

*Fresh Parsley, Capers, Olive Oil*

**Arugula Salad**

*Charred Lemon, Parmesan*

*\*All Side Dishes are priced at*

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## SAUCES

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**Béarnaise**

**Truffle Jus**

**Chimichurri**

**Romesco**

**Kampot Pepper**

**Horseradish Cream**

## WINE BY THE GLASS

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### CHAMPAGNE & SPARKLING

GLASS      BOTTLE

#### Champagne, France

Brut Réserve NV- BILLECART-SALMON

21      103

#### Veneto, Italy

Prosecco Di Valdobbiadene - Desiderio - JEIO

13      64

### WHITE

#### Languedoc-Roussillon, France

Vermentino - Solal - HAUT-BLANVILLE

8      36

#### Valdeorras, Spain

Gaba do Xil - Godello - TELMO RODRÍGUEZ

10      50

#### Marlborough, New Zealand

Sauvignon Blanc - ALLAN SCOTT

10      50

#### Alsace, France

Riesling - PAUL BLANCK

11      55

#### Friuli-Venezia Giulia, Italy

Pinot Grigio - PRIMOSIC

11      55

#### Burgundy, France

Chablis - Les Chanoines - LAROCHE

15      73

### ROSÉ

#### Rhône, France

Coté Levant Luberon - LE NOVI

8      40

#### Provence, France

Whispering Angel - CHÂTEAU D'ESCLANS

14      71

### RED

#### Abruzzo, Italy

Montepulciano - Moda' - TALAMONTI

8      40

#### Colchagua Valley, Chile

Cabernet Sauvignon Carménère - Limited Selection - MONTES

9      45

#### Rioja, Spain

LZ - TELMO RODRIGUEZ

9      45

#### Barossa Valley, Australia

Shiraz Viognier - Y Series - YALUMBA

11      55

#### Bordeaux, France

La Closerie de CAMENSAC

15      69

## APERITIFS

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<b>Spritz</b>	<b>8</b>
<b>American</b>	<b>8</b>
<b>Negroni</b>	<b>9</b>
<b>Kir Royal</b>	<b>19</b>

## COCKTAILS

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<b>THE LIMONCELLO TOUCH</b>	<b>8</b>
<i>Gin, Mancino Vermouth Bianco, Limoncello, Grapefruit Soda</i>	
<b>SANGRIA ROSADA</b>	<b>8</b>
<i>Rosé Wine, Maraschino Liqueur, Strawberry, Pomelo, Cantaloupe, Lemon Soda</i>	
<b>SANGRIA BLANCA</b>	<b>8</b>
<i>White Wine, Peach Liqueur, Melon, Asian Pear, Dried Apricot, Lemon Soda</i>	
<b>WHISKY SMASH</b>	<b>9</b>
<i>Scotch, Chinato Vermouth, Cointreau, Bitter</i>	
<b>CUTS SANGRIA</b>	<b>10</b>
<i>Red Wine, Orange Liqueur, Apple, Orange, Fig, Cranberry, Raisins, Cinnamon, Star Anise, Lemon Soda</i>	
<b>SMOKY</b>	<b>11</b>
<i>Diplomático Reserva Exclusiva Rum, Homemade Rosemary Texture, Brown Sugar, Bitter</i>	

## BEERS

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<b>Tiger</b>	<b>6</b>
<b>Heineken</b>	<b>7</b>
<b>Rosewood Pilsner</b>	<b>8</b>
<b>Rosewood IPA</b>	<b>8</b>
<b>Rosewood White</b>	<b>8</b>



## REFRESHERS

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<b>Soft Drink</b>	<b>5</b>
<b>Lychee Soda</b>	<b>7</b>
<b>Passion Iced Tea</b>	<b>7</b>
<b>Lemon Iced Tea</b>	<b>7</b>

## FRUIT JUICES

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<b>Watermelon</b>	<b>7</b>
<b>Apple</b>	<b>7</b>
<b>Orange</b>	<b>7</b>

## MINERAL WATER

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### STILL

<b>Evian 330ml / 750ml</b>	<b>5 / 7</b>
<b>Acqua Panna 500ml / 750ml</b>	<b>6 / 7</b>

### SPARKLING

<b>Ferrarelle 500ml / 750ml</b>	<b>5 / 7</b>
<b>San Pellegrino 500ml / 750ml</b>	<b>6 / 7</b>