

FOOD MENU

APPETIZERS

FRESH SPRING ROLLS SHRIMP SHRIMP, CARROT, LETTUCE, RICE PAPER, BEAN SPROUTS, BASIL LEAVES, KHMER DRESSING	\$7.00
FRESH SPRING ROLLS VEGGIES CARROT, LETTUCE, RICE PAPER, BEAN SPROUTS, BASIL LEAVES, KHMER DRESSING	\$7.00
KEP CRAB KAMPOT PEPPER CRAB, KAMPOT PEPPER, CORN, LEEK, CAPSICUM, CARROT, TAMARIND SAUCE	\$12.00
PRAWN TEMPURA PRAWN, SERVED WITH WASABI MAYONNAISE, HYDROLAT GINGER, EGG, BREAD CRUMBS	\$10.00
PRAWN BACON WEDDING PRAWNS, BACON EMULSION, BACON CHIPS, LEEKS, CREAM SAUCE	\$8.00
GREEN MANGO SALAD PRAWN GREEN MANGO, CAPSICUM, PRAWN, CARROT, CABBAGE, PEANUTS, KHMER DRESSING, HYDROLAT LEMON GRASS	\$8.00
SQUID TEMPURA SQUID, SERVED WITH WASABI MAYONNAISE, LEMON	\$11.00
GAMBAS A LA JILLO PRAWN, GARLIC, CHILI, FRESH LIME, PARSLEY	\$12.00
CHICKEN BANANA FLOWER CHICKEN BREAST, KHMER DRESSING, BANANA FLOWER, CAPSICUM, PEANUTS, CARROT, TOMATO, BASIL	\$8.00
CHICKEN FINGERS CHICKEN BREAST, BREAD CRUMBS, EGG, FRENCH FRIES	\$9.00
FISH FINGERS FISH FILLET, BREAD CRUMBS, EGG, FRENCH FRIES	\$9.00



HERITAGE
SUITES HOTEL
SIEM REAP ANGKOR

APPETIZERS

CAESAR SALAD SHRIMP OR CHICKEN \$11.00
ROMAINE LETTUCE, CAESAR SAUCE, BREAD CROUTONS,
PARMESAN CHEESE, SHRIMP OR CHICKEN

CRAB MEAT WITH AVOCADO TAR TARE \$11.00
CRAB MEAT, AVOCADO, MAYONNAISE, TOMATO,
CORIANDER PARSLEY, SHALLOT, LIME, BREADS

HERITAGE CHEF SALAD \$13.00
CHICKEN BREAST, HAM, TUNA, BOILED EGG, SALAD,
TOMATO, SHALLOT, VINAIGRETTE DRESSING

SEARED RED TUNA NICOISE SALAD \$14.00
RED TUNA, ANCHOVY, MIX LETTUCE, POTATO, FRENCH BEAN,
BOILED EGG, OLIVE, TOMATO, VINAIGRETTE DRESSING

SOUPS

CARROT GINGER COCONUT CREAM SOUP \$8.00
CARROT, GINGER, ORANGE JUICE, COCONUT MILK,
ONION, POTATO, GARLIC BREADS

FRENCH ONION SOUP \$8.00
FRESH ONION, DEME GLACE BROTH, GRUYERE CHEESE,
BUTTER AND OLIVE OIL

PUMPKIN CREAM SOUP \$8.00
PUMPKIN, ONION, CREAM, BUTTER, BACON AND GARLIC BREAD

MAIN COURSES

HERITAGE KHMER CHICKEN CURRY \$13.00
CHICKEN LEGS, SWEET POTATO, CARROT, ONION,
KHMER CURRY SAUCE, COCONUT MILK, STEAMED RICE

CAMBODIAN KHMER DUCK CURRY \$15.00
DUCK BREAST, SWEET POTATO, CARROT, ONION, GRAPES,
KHMER CURRY SAUCE, COCONUT MILK, STEAMED RICE

MAIN COURSES

CAMBODIAN FISH AMOK NHO LEAVES, BAR FISH, AMOK SAUCE, COCONUT MILK, STEAMED RICE	\$11.00
HERITAGE BEEF LOK LAK (IMPORTED) BEEF TENDERLOIN, LOK LAK SAUCE, FRIED EGG, GARLIC, STEAMED RICE, HYDROLAT PEPPER	\$17.50
FRIED RICE CHOICE OF MEATS PORK, CHICKEN, BEEF OR VEGETABLES	\$10.00
FRIED NOODLES CHOICE OF MEATS PORK, CHICKEN, BEEF OR VEGETABLES	\$10.00
SOUR SOUP WITH (FISH, BEEF, SEAFOOD OR CHICKEN) MUSHROOM, ONION, TOMATO, KAFFIR LIME LEAVE, LEMON GRASS, STEAMED RICE	\$9.00
SEAFOOD TOM YAM SOUP KING SCALLOP, PRAWN, CALAMARI, MUSHROOM, LEMONGRASS, CHILI, LOTUS ESSENCE OIL, SHALLOT	\$11.00
RIB EYE STEAK 300GR (AUSTRALIAN) CHOICE OF SAUCE PEPPER OR MUSHROOM, RIB EYE (ENTRECOTE), SAUTÉED POTATOES, BEANS	\$27.00
BEEF TENDERLOIN 200GR (IMPORT) BEEF TENDERLOIN, GREEN PEPPERCORN SAUCE, GLAZED CARROTS, POTATOES, SNOW BEANS	\$20.50
BEEF SIRLOIN STEAK 300 GR (AUSTRALIAN) CHOICE OF SAUCE GREEN PEPPERCORN OR MUSHROOM SERVE WITH MASHED POTATO, BEAN, CARROT	\$25.00
CHICKEN BREAST WITH MASHED POTATO, STEAMED VEGETABLE CHICKEN STEAK, CHOICE OF SAUCE MUSHROOM OR OLIVE TOMATO	\$15.00

MAIN COURSES

JOHN DORY FISH with POTATOES, CAPER BUTTER SAUCE \$16.50
PAN FRIED FISH, STEAMED POTATOES, CAPER,
LIME, BUTTER, PARSLEY

JOHN DORY FISH, BEURRE BLANC \$16.50
POACHED DORY FISH, LEEK, BLACK RICE,
BEURRE BLANC LIME, HYDROLAT GALANGAL

SEA BASS A L'ORANGE \$17.50
SAUTÉ SEA BASS, CITRUS SAUCE, ORANGE,
CHERRY TOMATOES

ROASTED SEA BASS with MARINATED LIME OLIVE \$17.50
STEAMED MIX VEGETABLES, GREEN, BLACK OLIVE,
SUN-DRIED TOMATO, LIME, PARSLEY

RED TUNA STEAK with RICE, VEGETABLE, TOMATO SAUCE \$20.00
PAN-FRIED RED TUNA, STEAM VEGETABLE,
RICE, TOMATO SAUCE

VEGETARIAN

BAKED EGGPLANT TOMATO, TOFU SAUCE \$9.00
EGGPLANT, TOFU, TOMATO, GARLIC, GALANGAL ESSENCE OIL

MUSHROOM TRUFFLE RISOTTO \$13.00
RISOTTO, STRAW MUSHROOM, KING STRAW MUSHROOM,
TRUFFLE OIL, MUSHROOM EMULSION, CREAM PARMESAN

PIZZA & SANDWICHES

MARGARITA PIZZA \$8.00
NAPOLITANA SAUCE, MOZZARELLA CHEESE, OREGANO

VEGGIE PIZZA \$8.00
ONION, MUSHROOM, BELL PEPPER,
CHERRY TOMATOES, OREGANO

PIZZA & SANDWICHES

HAWAIIAN PIZZA NAPOLITANA SAUCE, MOZZARELLA CHEESE, HAM, PINEAPPLE, OREGANO	\$8.00
SEAFOOD PIZZA NAPOLITANA SAUCE, MOZZARELLA CHEESE, PRAWN, SQUID, BELL PEPPER, OREGANO	\$11.00
CLUB SANDWICH TOAST, CHICKEN, TOMATO, ONION, BACON, EGG, FRENCH FRIES, MAYONNAISE	\$13.00
CHICKEN BURGER (150 GR) CHICKEN STEAK, GOUDA CHEESE, CRISPY BACON, TOMATO, ONION, LETTUCE, FRENCH FRIES	\$13.00
CLASSIC CHEESE BURGER (150 GR) BEEF, GOUDA CHEESE, TOMATOES, ONION, BACON, FRENCH FRIES	\$13.00
PANINI SANDWICH CHICKEN, ONION, TOMATO MOZZARELLA CHEESE, PESTO, MIXED SALAD	\$11.00
STEAK SANDWICH (150 GR) BEEF TENDERLOIN, CHEESE, MUSHROOM, ONION, GREEN PEPPER SAUCE, MIXED SALAD	\$13.00
FRENCH FRIES	\$4.00

PASTA

PENNE CHOICE OF SAUCE BOLOGNAISE, TOMATO OR CARBONARA	\$13.00
SPAGHETTI CHOICE OF SAUCE BOLOGNAISE, TOMATO OR CARBONARA	\$13.00
SPAGHETTI WITH FRESH SALMON BASIL CREAM SAUCE	\$13.00

DESSERTS

MANGO VARIATIONS	\$7.00
MANGO MOUSSE, MANGO PURÉE, FRESH MANGO, LIME, MERINGUE TUILE, VANILLA MERINGUE, MINT	
KAFFIR LIME MOUSSE	\$7.00
KAFFIR LIME, YOGHURT, WHIPPED CREAM	
BANANA AND CASHEW NUT SPRING ROLL	\$6.00
CRÈME CARAMEL	\$5.00
BANANA TEMPURA	\$6.00
SEASONAL FRUIT PLATTER	\$6.00
CHOCOLATE TRUFFLE	\$7.00
OPERA CAKE	\$7.00