

THE MANSION

ALL-DAY COMFORT CUISINE, GLOBALLY AND LOCALLY INSPIRED



SALAD

ASIAN

Papaya Salad 🌶️🥥

Chicken, Beef or Prawn | \$14.00

Spicy green papaya, eggplant, peanut & crispy rice.

“Takéo” Prawn

Mango Salad 🥭🌿🥑 | \$14.00

Green mango, capsicum, tomato & shallot. Lime juice & local herbs.

Smoked Duck & Foie Gras | \$18.00

Pan-seared Foie Gras, smoked duck breast, tomato, onion, celery with hoisin sauce & mixed herbs.

WESTERN

Chickpea & Avocado 🌿🥑 | \$12.00

Cherry tomato, cucumber, red onions, olives, parsley with citric *Dijon* vinaigrette, Parmesan cheese, feta cheese (optional).

FCC Caesar Salad

Salmon, Prawns or Chicken | \$18.00

Lettuce, crispy *prosciutto*, cappers, chopped boiled egg & Parmesan cheese.

Jersey Royals & Smoked Salmon | \$15.00

Baby potato salad with truffle oil vinaigrette, smoked salmon, garden lettuce, boiled quail's egg & cappers. *Dijon* mustard mayonnaise.

BURGER, SANDWICH & OPEN SANDWICH

BBQ Brisket | \$16.00

Slow-cooked beef in barbecue, light coleslaw, lettuce, onion rings, jalapenos, Tomme de *Savoie* cheese.

Salmon 🐟 | \$16.00

Pan-seared salmon marinated with tasty sesame, sriracha mayonnaise, *Morbier* cheese.

Green Burger 🌿 | \$12.00

Smokey black bean & sweet potato, red pepper, onions. Served with avocado, pesto & potato wedges.

Chicken Pitta Bread | \$12.00

Morbier, tomato, avocado, grilled mushrooms, fried egg with spiced aioli & red cabbage pickle served with green salad & sweet potato wedges.

Smoked Salmon | \$16.00

Tomato, cucumber, red onion, ricotta cheese & avocado, capper chopped chive on sourdough bread & lemon wedge.

Prosciutto & Egg | \$16.00

Sliced Italian bread topped with ricotta cheese, poached egg, tomato radish, roasted red pepper, basil leaves & walnuts.

Caprese Avocado 🌿 | \$16.00

Roasted balsamic cherry tomato, avocado, basil leaves & balsamic reduction. Make it your favourite with burrata cheese.

Poached Egg & Goat Cheese | \$16.00

Multigrain avocado toast topped with two poached eggs, baked goat cheese, mixed herbs, walnuts, honey and beetroot.



All prices on the menu are inclusive of taxes and service charge



NOODLES

Cambodian Tradition 🍴 | \$14.00

Stir-fried yellow egg noodles, julienne seasonal vegetables & egg. Add pork & prawn as a topping.

Braised glazed Beef | \$19.00

Short ribs with fresh noodles, green vegetable & chopped spring onion.

Tumeric Chicken 🍴 | \$14.00

Spicy creamy soup, rice noodles, baby bok choy, sliced shallot, julienne spring ginger.

Char Kway Teow 🍴 | \$18.00

Wok-fried fresh rice flat noodles, bean sprout, chive leaves. Topped with your favorite local traditional sausage, prawns and fish cake.

Lobster Pad Thai 🍴 | \$30.00

Stir-Fried lobster with garlic chili served with Pad Thai noodle.

RICE BOWLS

Spicy Honey

"Takéo" River Prawn 🍴 | \$18.00

Soy sauce, ginger & chili flakes, spring onion.

Spicy Tuna Poke 🍴 | \$18.00

Avocado, tobiko, fried garlic chips & nori.

Pad Krapow Gai 🍴 | \$14.00

Wok-fried minced chicken with chili shallot, basil, oyster sauce.

Spicy Beef & Broccoli 🍴 | \$18.00

Bok choy, Dry red chili and soy sauce, coriander, sesame seeds.

PASTA

Beef Ragù | \$18.00

Freshly grated parmesan cheese.

Lobster Pasta | \$30.00

Salt pepper lemon with creamy white wine sauce, spinach, caper & lemon wedges.

Chili Chicken 🍴 | \$18.00

Basil leaves, parmesan cheese.

Spinach Pesto & Mushroom | \$14.00

Sautéed Rigatoni.

WESTERN DELICACIES



Four Spices Duck Breast | \$24.00

Lentil salsa, sauteed veggies, chocolate jus & balsamic reduction.

Roasted Chicken | \$24.00

With lemon chili & garlic, green salad, lemon vinaigrette.

Pan-Seared Sea Bass | \$20.00

Celery-cauliflower puree, fresh local spinach, tomato, and caper salsa.

Cod Fish & Cauliflower

Couscous | \$22.00

Homemade cauliflower couscous, with pistachio nut, mint and lime.



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ASIAN SPECIALTIES



Amok Salmon | \$30.00

Steamed marinated spices Cambodian Amok, noni leaves, coconut milk, young coconut served with pickles, chili.

Beef Lok Lak | \$18.00

With crusted *Kampot* pepper, soya & oyster sauce. Served with crispy root, homemade salt & pepper lime dipping.



Red Duck Curry 🌶️ | \$18.00

Spicy creamy coconut curry with eggplants, cherry tomatoes, pineapple, lychee & holy basil.

Nasi Goreng 🌶️ | \$18.00

Indonesian-style fried rice with chicken & prawn sambal chili, served chicken satay, sambal prawn Ikan bilis, shredded egg & pickle.

DESSERTS

Black Sticky Rice 🌿🌿 | \$10.00

Mung beans served with coconut milk, fresh mango & mango ice cream

Nom Ansaom Chek Ang 🌿🌿 | \$10.00

Grilled steamed banana sticky rice, pandan sago, coconut sauce, coconut ice cream

Choux Bun 🌿 | \$10.00

Choux pastries, vanilla ice cream

Chilled Strawberries Soup 🌿 | \$10.00

With vanilla ice cream

Selection of Ice Cream 🌿 | \$7.00

chocolate, vanilla, coconut, mango, strawberry, passion



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WINE LIST SPECIAL SELECTION

BY THE GLASS

WHITE WINE

2022 New Zealand / Marlborough | \$9.00
Mussel Bay (Sauvignon Blanc)

2022 Germany / Baden | \$12.00
Schieferkopf "Troken sec" (Riesling)

**2022 France / Burgundy /
Petit Chablis | \$15.00**
Louis Jadot (Chardonnay)

RED WINE

2018 Portugal / Douro | \$9.00
Ramos Pinto "Duas Quintas" (Touriga
Nacional, Touriga Franca)

2021 New Zealand / Marlborough | \$12.00
Te Pa, Pa Road (Pinot Noir)

2014 France / Bordeaux / Medoc | \$14.00
Chateau Escot "Cru Bourgeois"
(Merlot & Cabernet Sauvignon)

ROSE WINE

2021 France / Cotes de Provence | \$12.00
Marie Christine "Cru Classé" (Grenache,
Cinsault, Syrah)

CHAMPAGNE

**N.V France / Champagne / Bollinger
"Special Cuvee Brut" | \$19.00**
60% Pinot Noir / 25% Chardonnay / 15%
Meunier

LEGENDARY & SPECIALTY BEERS

LOCAL

Indochine Draft Mango (IPA 5%) 330ml | \$5.00

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Indochine (White 5%) 330ml | \$5.00

Hanuman (4.9%) | \$4.00

Cambodia (Blue 5%) | \$4.00

IMPORTED

Hoegarden Draft White Beer | \$5.00

Corona (Lager 4.5%) 330ml | \$5.00

Chang Draft | \$5.00

SOFT DRINKS & WATERS

Soft Drinks | \$3.00

Coca Cola / Sprite / Soda / Tonic Water / Ginger ale

**Acqua Panna mineral water
(500ml / 1000ml) | \$6.00 | \$9.00**

**San Pellegrino, sparkling water
(500ml / 1000ml) | \$6.00 | \$9.00**

SHAKES, LASSI & FRESH JUICE

All | \$6.00

Cambodia Fresh Fruit Shake

Blend of fresh milk with Cambodia seasonal tropical fresh fruits.
Choose your favorite from our selection: passion fruit / banana / dragon
fruit / pineapple / watermelon / mango or any combination

Milk Shake

Blend of fresh milk with vanilla / chocolate / coconut ice cream

Mint cooler

Orange juice / Lime / Mint leaves Fresh / Sprite

Fruit Juice

Orange juice / Pineapple juice / Watermelon juice / Passion Juice or any
combination

Cambodia Fresh Fruit Lassi

Blend of homemade yogurt with Cambodia seasonal tropical fresh
fruits please choose of passion fruit / banana / dragon fruit / pineapple /
mango or any combination

Fresh Coconut

COFFEES & TEAS

All | \$3.50

Earl grey / English breakfast / Peppermint / Jasmine / Chamomile

Espresso

Double espresso

Black coffee

Flat white

Cappuccino

Café latte

Hot chocolate

Frappuccino

Mocha

Mocha Frappuccino