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**'BREAKFAST CAN CURE ANYTHING' - THE FCC SIGNATURE BREAKFAST**

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**SEASONAL  
FRUIT SALAD**

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**SELECTION OF  
FRESH JUICE**

Pineapple

Apple

Orange

Watermelon

ABC-Apple, Beetroot & Carrot  
(175 ml / 75 kcal)

Mango, Chili, & Ginger  
(250 ml / 153 kcal)



**DETOX  
DRINK**

Fresh Lemon, Mint &  
Cucumber (250 ml / 35 kcal)

Pandan & Lemon Juice  
(250 ml / 64 kcal)



**SMOOTHIE OF THE DAY**

Please ask our team for the recommendation (205 ml / 230 kcal)



**MILK CHOICE**

Full Cream Milk, Semi-Skimmed (200 ml / 121 kcal)

Milk, Almond Milk & Soya Milk (240 ml / 60 kcal,  
240 ml / 40 kcal)

**COFFEE**

Freshly Brewed Coffee  
(Regular or Decaffeinated)

Single or double Espresso

Cappuccino

Latte



**TEA SELECTION**

Earl Grey, Darjeeling, English  
Breakfast, Jasmine & Green Tea



**CHOCOLATE**

Hot or Ice

# BREAKFAST

TO 7:00 AM  
10:00 AM



## YOGHURT

Natural Plain Yogurt (227 g / 138 kcal)  
Fruit Compote Yogurt (227 g / 220 kcal)  
Greek Yogurt (100 g / calories 60 / 117 kcal)  
(Nuts, fresh seasonal fruits and honey)



## CEREAL

Corn flakes (100 g / 357 kcal)  
All Bran (41 g / 120 kcal)  
Muesli (100 g / 340 kcal) (Apple, melon, honey, nuts and dried fruit)  
Granola (96 g / 404 kcal) (Apple & watermelon)

## CHOOSE YOUR FAVORITE



Waffles  
Served with maple syrup and red fruit (365 kcal)



Thin Pancakes (Crepe style)  
Served with slice of lime, maple syrup and mixed fruit (137 kcal)



French Toast  
Served with apple and cinnamon compote (365 kcal)



## CREATE YOUR OWN

### BAKER'S BASKET:

- Whole Wheat
- Multigrain
- White or Brown Toast
- Croissant
- Chocolatine
- Raisin Bread
- Two kinds of gluten-free breads
- Fruit and plain: Financier, Cupcake and Banana Bread

# THE STORY BEHIND

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## MEET MOO MOO FARMS – CAMBODIA'S FIRST DAIRY FARM



Moo Moo Farms is a dairy farm located in Arey Khsat on the outskirts of Phnom Penh. From this location, our Cambodian and international team supplies the milk to our customers as fresh as it can be – often within hours of milking. Moo Moo Farms was established in 2015 as the first Cambodian dairy. Motivation was to help as many Cambodians as possible by providing job opportunities, but also a good source of nutritional

benefits This includes a focus on holistic regenerative agriculture as a fundamental principle of our farming practices. As an operation, we are committed to a zero emissions target and achieving international standards across all aspects of our business.

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## THE ORIGIN OF OUR KHMER CHEESE AND YOGHURT

In the land of amok, prahok, samlor korkor and nom banh chok, former hotel employee Chan Vuthy, known as Tyty, dreamt of becoming a cheesemaker in Cambodia after seeing that this prized Western food was imported. The question “Why can't we produce it ourselves?” was the driving force behind his goal of one day producing cheese

in Cambodia. Later, Vuthy began working for an organisation that allowed him to build relationships with friends abroad, and one day he had the opportunity to visit Italy, which presented the chance to learn the art of cheesemaking.

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## MORE INSIGHT ABOUT OUR HERBAL TEA FROM KULEN

In Khmer traditional medicine, the core practice that applies to herbs and spices treatment is the rule of hot and cold properties Hot syndromes cause the body to heat up while cold syndromes causes internal cold which stagnates the body and slows the flow of fluids. The contrasting herbs taken in is supposed to allow your body to find its equilibrium between hot

and cold and to be healthy Enrich your body with our herbal tea consisting of a sophisticated mix of herbs, spices and roots, all carefully selected to ensure a rich mixture of flavor and complementing benefit.



## FIRST BEAN TO BAR CHOCOLATERIE IN SIEM REAP

At WAT Chocolate, a dedicated team o chocolatiers make all their chocolate from bean to bar at their factory in Siem Reap. They carefully take on every step of the artisanal process using only two ingredients: cacao beans and sugar; and work closely with farmers to source only the best quality organic cacao beans. "At WAT, we believe this leads to better chocolate in terms of quality, flavor and purity. We hope you enjoy all that happiness behind the bar!"

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# ASIAN

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**Khmer Mee Chiet Khor kor (288 kcal)**  
Mee Chiet noodles with braised beef, carrots and local Khmer herbs.

**Kouyteav (255 kcal)**  
Rice stick noodle soup, vegetables and condiments with your choice of Beef, Pork or Pak Lao Chicken.

**Pho Bo Vietnamese style beef (650 kcal)**  
Broth served with sliced beef, honeycomb beef tripe and meatballs Served with rice noodles, egg yolk, vegetables and chili soybean dipping sauce.

**Duck or Chicken Rice (470 kcal)**  
Roasted Duck or Poached Chicken Leg. Served with steamed spiced jasmine rice, garden vegetables and a coriander chili dressing.

**Borbor (195 kcal)**  
Cambodian rice congee. Served with either chicken, pork or fish served with Bean sprouts, basil, ginger, spring onion, coriander, Cha kwai and condiments.



**Gravy Rice (334 kcal)**  
Choose Seafood, Beef or Pork Belly Stir-fried Jasmine rice with egg and garlic, topped with gravy.

**Classic Fried Rice (240 kcal)**  
Garlic & egg fried rice with spring onion. Choose from: Seafood, Beef, Pork, Chicken or Vegetarian.

**Fried Rice FCC Style**

**Sambal Chicken Rice (300 kcal)**  
Asian wok fried rice with diced chicken, vegetables, chili paste and egg. Served with spicy Chicken Sambal and crunchy vegetables.

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# EGGS

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**English Breakfast (331 kcal)**  
Two eggs cooked as you like, fried, scrambled, poached soft or hard boiled. Served with slow roasted tomatoes, fresh spinach, mushrooms, country ham, bacon, sausage, baked beans and cheese with Toast or Croissant.

**Eggs Florentine (812 kcal)**  
Poached egg on toasted English muffin with spinach topped with hollandaise sauce.

**Eggs Benedict (812 kcal)**  
Poached egg on a toasted English muffin with spinach served with choice of country ham or smoked salmon topped with hollandaise sauce.



**Classic Omelet (188 kcal)**  
Choose your own filling: bell peppers, tomato, ham, spinach, bacon, mushroom, cheese. choice of ham or smoked salmon topped with hollandaise sauce.



**FCC Hangover Cure (384 kcal)**  
Poached egg on hash brown with bacon topped with hollandaise sauce.

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