

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 AND 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, caper 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.

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.



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 Koy 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.



PASTA

Beef Ragu | \$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.



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



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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.

Red Duck Curry | \$18.00

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

Beef Lok Lak | \$18.00

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

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 Germany / Baden | \$10.00
Schieferkopf "Troken sec" (Riesling)

2023 France / Loire Valley | \$12.00
Pacal Jolivet "Attitude" (Sauvignon Blanc)

2022 France / Burgundy / Chablis | \$14.00
Domaine Servin (Chardonnay)

RED WINE

2021 South Africa / Western Cape | \$10.00
Fairview "La Capra" (Pinotage)

2018 New Zealand / Marlborough | \$12.00
Clos Henri Vineyard "Petit Clos" (Pinot Noir)

2020 Italy / Piemonte /
Barbera d'Asti DOC | \$14.00
Prunotto "Fiulot" (Barbera)

ROSE WINE

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

CHAMPAGNE

N.V France / Taittinger
"Brut Reserve" | \$19.00
40% Chardonnay / 35% Pinot Noir / 25% Pinot Meunier

LEGENDARY & SPECIALTY BEERS

Hanuman 4.9% | \$4.00

Corona Lager 4.5% | 330ml | \$5.00

Amber Ale 4.3% | 330ml | \$6.00

Stella Artois 4.6% | 330ml | \$7.00

Black IPA 6.3% | 330ml | \$7.00

Summer Blond Draft 5.5% | \$5.50

Golden Pale Ale Draft 5% | \$5.50

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

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