



FCC
ANGKOR





BY AVANI



VEGAN SET MENU





Starter

Organic Tomato Salad  

Crispy garlic, tofu, beetroot, green peppers and red radish

Wine pairing: TWP "Purato", Pinot Grigio, (Organic & Vegan), Italy



Main Course

Roasted Cauliflower  

With preserved lemon and braised chickpeas

Wine pairing: Rosemount Shiraz, Australia

Dessert

Jak ktis  

Banana with sago in coconut cream

Wine pairing: Cuvee Jean Louis Brut, Blanc de Blanc, France

Vegan Set Menu 3 course: USD 20.00 per person
with Vegan Wine Pairings: USD 40.00 per person



 Chef's recommendation  Spicy  Vegetarian  Vegan  Nuts  Gluten free option available




All prices on the menu are exclusive of 7% service charge and 10% VAT.



ASIAN SET MENU




Starter

Spicy Green Mango Salad   

With seared prawns, capsicum, nouc cham dressing and roasted peanuts

Wine pairing: TWP "Purato", Pinot Grigio, (Organic & Vegan), Italy



Main Course

Salmon Fish Amok 

Pan-seared with fresh Khmer spices in coconut milk, Noni leaves and egg served in a young coconut with pickles and jasmine rice

Wine pairing: Gerard Bertrand "Gris Blanc", Rosé, France

Dessert

Pandan Coconut Panna Cotta  

Orange, sesame seed biscuit, seasonal fruit

Wine pairing: Cuvee Jean Louis Brut, Blanc de Blanc, France

Vegan Set Menu 3 course: USD 35.00 per person
with Vegan Wine Pairings: USD 55.00 per person



 Chef's recommendation  Spicy  Vegetarian  Vegan  Nuts  Gluten free option available



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WESTERN SET MENU



Starter

Baked Goats Cheese  

Rocket, red wine pear confit, semi sundried tomato,
shallot vinaigrette and balsamic reduction

Wine pairing: Bouchard Pere et Fils, Chardonnay, France

Main Course

Australian Beef Fillet Tornado  

Carrot & Pumpkin puree, Cheesy potatoes, medley of vegetables
and a green peppercorn sauce

Wine pairing: Banfi Col Di Sasso Toscana, Cabernet Sauvignon, Italy

Dessert

Mississippi Chocolate Mud Cake

With Chocolate Ice Cream and Chocolate Sauce

Wine pairing: Cuvee Jean Louis Brut, Blanc de Blanc, France

Vegan Set Menu 3 course: USD 40.00 per person
with Vegan Wine Pairings: USD 60.00 per person



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APPETIZERS



Deep-fried Vegetarian Spring Rolls \$6.00 🌿
With Sweet Ginger Plum Sauce and Pickles

Miang Kham \$6.00 🌶️🥜🍷
Betel leaf with shredded chicken, peanuts, pomelo,
and ginger in a smoked fish dressing

House Smoked Norwegian Salmon \$12.00 🍷
With condiments

Nachos \$7.00 🌿
With refried beans, guacamole, pico de gallo,
cheese and herbs

Salt & Pepper Calamari \$7.00 🍷
With wasabi mayonnaise

Seared Goose Liver and Poached Fresh Water Prawns \$16.00 🏆🍷
With Mango Chutney and a Port Wine Jus






🏆 Chef's recommendation 🌶️ Spicy 🌿 Vegetarian 🥜 Nuts 🍷 Gluten free option available

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SALADS





FCC Caesar Salad \$8.00   

ADD: Smoked chicken breast +\$1.00




ADD: Garlic prawn +\$2.00

Khmer Beef Salad \$7.00  





Pan-seared beef, tossed with fresh herbs and a lemongrass dressing

Organic Tomato Salad \$7.00  

Crispy garlic, tofu, beetroot, green peppers and red radish



Spicy Green Mango Salad \$9.00   

With seared prawns, capsicum, nouc cham dressing and roasted peanuts

Spicy Coconut Heart Salad \$6.00    

With mint leaves, capsicum, shallots and peanuts

ADD: Soft shell crab +\$2.00

Baked Goats Cheese \$8.00  

Rocket, red wine pear confit, semi sundried tomato, shallot vinaigrette and balsamic reduction

Bangka Bampng Saambok Trachiekkam \$10.00

Deep-fried prawns wrapped in spring roll skin, pineapple, cucumber, lettuce and sweet & sour tangy dipping sauce



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SOUP







Soup of the Day \$6.00



Please ask Special soup of the day



Field Mushroom Soup \$7.00 
With creamy mushroom and Truffle

Roasted Tomato Soup \$7.00  
With Basil Infusion

Sorm Lor La Pouv \$7.00  
Pumpkin and lemongrass soup

Fresh Water Lobster
"Tom Yam Kung" \$12.00  
Mushroom, kaffir lime, lemongrass,
infused with touch of chili
(served with Jasmine rice)

Tom Kha Gai \$8.00  
Spicy chicken coconut soup
With galangal, lime, chili and fresh
herbs (served with Jasmine rice)

Pho Bo \$14.00  
Australian Beef with Rice Noodles,
Herbs, Vegetables, and condiments.
(Portion for two sharing)



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PASTA AL DENTE



Spaghetti

Aragosta \$35.00 

Cooked lobster with white wine and prawn bisque

Alla Puttanesca \$10.00 

Garlic, chili, tomatoes, olives, anchovies, basil & cheese

Choose your favourite \$10.00

Tomato Concasse 

Carbonara

Bolognaise






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ASIAN FAVOURITES







Steamed Whole Goby Fish \$25.00  
With ginger, lemongrass and mushrooms
in soya sauce
(Portion for two sharing)

Salmon Fish Amok \$22.00 
Pan-seared with fresh Khmer spices
in coconut milk, Noni leaves and egg
served in a young coconut with pickles
and jasmine rice



Crying Tiger \$16.00  
Grilled fillet of beef served with
garden lettuce and chili palm sugar
dipping sauce
(served with Jasmine rice)

Red Duck Curry \$16.00  
Slow-cook duck leg in spicy creamy
coconut curry with Peas, eggplants,
cherry tomatoes, pineapple and Lychee
with Holy basil
(served wit Jasmine rice)



Beef Lok Lak \$17.00  
Wok-fried beef, black pepper crusted
served with crispy root, and house
made salt & pepper lime dipping sauce
(served with Jasmine rice)

Mongolian Noodles \$10.00  
Stir-fried egg noodles, beansprouts,
chives, egg, tofu topping with
ma po eggplant sauce

Add: Chicken +\$2, Seafood +\$3, Minced
pork +\$2, Ground Beef +\$3,

Cambodian Fried Rice \$8.00  
Work-fried jasmine rice with egg,
garlic, spring onion

Add: Pork & prawns +\$3, Seafood +\$4,
Chicken +\$2, Beef +\$3

Nasi Goreng \$15.00  
Indonesia style fried rice with chicken,
prawn, chili sambal, served chicken
satay sambal prawn pickle and shredded egg



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FCC SIZZLING PLATES



Stir-fried Seafood \$15.00 🌶️ 🍷
With crusted black pepper corns & vegetables

Spicy Eel \$12.00 🌶️🌶️🌶️ 🍷
With bean sprouts, chives, and chili paste

Mongolian Beef \$15.00 🍷
Stir-fried beef in a garlic soy sauce

"Chhar Kroeung Moan Tamoong" \$10.00 🍷
Stir fried chicken mince with lemongrass
Sour leaf and red curry paste, served with steamed rice

Pork Bulgogi \$12.00 🍷 🍷
Served in a clay pot with rice, egg, kimchee
and sauteed vegetables

Honey Chicken Bowl \$12.00 🍷
Glazed chicken in a honey soya sauce, cabbage, pickles,
sliced cucumber and a poached egg





🍷 Chef's recommendation 🌶️ Spicy 🌿 Vegetarian 🌱 Vegan 🥜 Nuts 🍷 Gluten free option available

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WESTERN




Grilled Pacific Lobster \$45.00  


With a Lime and Pepper rub served with vegetable risotto
and Kroeung Butter

Four Spiced Marinated Duck Breast \$18.00 


Green Mashed Potato, beetroot puree, sauteed vegetables,
foie gras reduction

Organic Chicken Breast \$16.00 


Grilled chicken breast, crumbled potato, butter vegetables,
garlic confit, jus

Red Snapper \$16.00 

Grilled fish fillet on a bed of ratatouille, Pesto and lemon cream sauce

Blackened Salmon \$19.00 

With Sautéed iceberg lettuce, bacon, spaghetti, green peas
and asparagus with a lemon beurre blanc

Grilled Sea Bass \$16.00 

Potato-lemon puree, carrot, beetroot, parsnip and chai flowers





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WESTERN





Australian Beef Fillet Tornado \$35.00  
Carrot & Pumpkin puree, Cheesy potatoes, medley of vegetables
and a green peppercorn sauce

Oven-baked Coriander Crusted Rack of Lamb \$32.00
Galette of Potatoes, eggplant caviar, creamy pepper jus

US Prime Rib Eye Steak 250g \$49.00 
Mashed Sweet potato, Shallot Confit

Japanese Wagyu A5 Grade Sirloin MS 10-12+ 300g \$125.00  
With Sautéed Potatoes, Buttered Vegetables, Truffle Jus

Roasted Cauliflower \$10.00  
With preserved lemon and braised chickpeas




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Sandwiches & Burgers




FCC Beef Burger \$14.00 

Beef patty, bacon, cheese, lettuce, tomatoes, onion relish,
FCC sauce and French fries


Club Sandwich \$11.00 

Brown toast, smoked chicken, bacon, egg, cheese lettuce, tomatoes,
cucumber, served with a mango salsa and French fries

Cheesy Salad Wrap \$10.00 


Lettuce, cheddar cheese, mango,
pineapple, avocado mash, sour cream mayo

Add: Tandoori chicken +\$2.00

Classic Panini \$10.00 

Cheese, tomato, pesto, garden salad with potato wedges
and a spicy sauce

Add: Cajun Chicken +\$2.00

FCC Fish & Chips \$13.00 

Tempura dory fish, French fries, Garden salad and Tartar sauce




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Sandwiches & Burgers



Crispy Chicken Burger \$12.00 

Cheese, iceberg lettuce, tomatoes, shallots,
sriracha mayo served with French fries

Open-Sandwich \$10.00 


Cheese, tomato, avocado, grilled mushrooms, fried egg with spiced
aioli and red cabbage pickle served with potato wedges

Add:



Smoked Salmon +\$3.00

Shredded Chicken +\$2.00

Roasted Pepper Beef +\$3.00

Veggie Burger \$10.00 

Sweet potato and black bean patty, lettuce, red onion,
ricotta cheese and BBQ sauce served with potato wedges

Fries and Wedges \$5.00  

Your choice of Potato wedges or French fries



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Pizza



Truffled Prawn & Prosciutto Pizza \$14.00
Tomatoes, prosciutto, ocean prawns,
parmesan and pesto, topped with truffle oil

Tandoori Pizza \$10.00 🍷
Spiced chicken, capsicum, red onion,
yogurt, and coriander

Calabrese Pizza \$12.00
Sliced salami, black olives, onion,
tomato, chili, garlic, chopped
oregano, olive oil

Capricciosa Pizza \$13.00
Parma ham, anchovies, black olives,
artichokes and egg

Quattro Formaggi \$12.00 🍷
Chefs favorite selection of Four Cheeses

Spicy Napoletana Pizza \$10.00 🍷
Tomatoes, shallots, chili, garlic,
olives sliced anchovies, fresh basil

Vegetarian Pizza \$10.00
Assorted vegetables, cheese and rocket

Hawaiian BBQ Chicken Pizza \$10.00
BBQ sauce, chicken pieces, bacon,
mozzarella, pineapple, red onion,
and cilantro

Margherita Pizza \$9.00 🍷
Sliced fresh tomato, cheese, juli-
enne of sweet basil

Marinara Pizza \$10.00 🍷
Classic: Tomato Concassè, cheese,
olive oil, and dried oregano
Add: Seafood +\$2.00

Chicken Curry Pizza \$10.00 🍷🍷
Spicy curried chicken, onion,
spring onion, coriander

Spicy Tuna \$10.00
with garlic, chopped jalapeno, sweet
chili, red onion, julienne curry leaves

FCC Meat Lovers \$14.00
Sliced pepperoni, ham, sausage,
ground beef, bacon



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Poké Bowls



Californian Bowl \$8.50

White Rice, salmon, spicy mayo, onions, cucumber, mango, crab salad, avocado, sesame seeds, pickled ginger

Hawaiian Bowl \$8.50

White Rice, tuna, spicy ponzu sauce, onions, cucumber, pineapple, seaweed salad, spring onion, fried garlic

The Reaper Bowl \$7.00

Half organic brown rice and half salad, tofu, ponzu sauce, onions, cucumber, cherry tomato, mango, avocado, pomelo eggplant

Spicy Chicken Bowl \$8.00

White Rice, chicken, jalapeño sauce, onions, cucumber, cherry tomatoes, jalapeño, mushroom, seaweed salad, zucchini, wasabi mayo

Sashimi lovers Bowl \$8.50

Half brown rice, half salad, Salmon, Tuna, Wasabi mayo, Avocado, Seaweed salad, Crab salad, Pickled ginger,

Cucumber, Cherry tomato, Sesame seeds, Fried garlic

Mykonos Bowl \$7.00

White Rice, Prawn, Squid, Lime ginger sauce, Mushroom, Spring onion, Zucchini, Eggplant, Onion, Cherry Tomato, Pumpkin seeds, Fried shallots

Calorie Counter Bowl \$7.00

Tuna, Green Salad, Ponzu sauce, Broccoli, Pomelo, Cucumber, Mango, Cherry tomato, Pickled ginger, Pumpkin seeds, Sesame seeds




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DESSERTS






Mango Sticky Rice \$7.00 
Yellow mango and coconut cream


Pandan Coconut Panna Cotta \$8.00  
Orange, sesame seed biscuit,
seasonal fruit

Jak ktis \$5.00  
Banana with sago in coconut cream

Fresh Fruit Salad \$7.00  
Seasonal fruit platter \$7.00

Classic Cream Caramel \$8.00 
With Fresh Fruits

Banana-Yogurt & Walnut Parfait \$8.00  
With Tahitian Vanilla Sauce

Coconut Cream Brûlée \$8.00 
Served in coconut shell

Mississippi Chocolate Mud Cake \$7.00
With Chocolate Ice Cream
and Chocolate Sauce

Selection of Ice Cream and Sorbet
\$2.00 Per Scoop
Please ask for Flavors of the Day



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