

# Scribe

Discover Cambodian flavors and stories through our locally crafted, sustainability-led cocktails.

We use the best local spirits and locally sourced ingredients to give you a taste of Cambodia.

Scribe is Siem Reap's river al fresco bar, where history and creativity become edible.

## INSPIRING STORIES, SPIRITED BY OUR MIXOLOGIST



Our cocktails pay homage to the authors, journalists and personalities that stayed at the Hotel and formed the Foreign Correspondents' Club, after which FCC Angkor is named.

Inspired by that spirit of fellowship, freedom, and creativity, our mixologist has crafted a collection of creative cocktails that condenses the essence of their works and the spirit of their characters.

Former residence of the French governor, the building's rich history meets some of the key authors of Indochina – from the mid-19th century to modern day – at the bar. We invite you to take your part in the story of our bar and enter the Club. Cheers!



## ASIAN BAR BITES

All USD 9.00

### Cambodian Beef Roulade

Grilled marinated beef roll with pork belly, ginger, scallions and turnip pickles, served with our curry gravy in our mini BBQ.

### Seafood Lemongrass Dips

Deep fried lemongrass stuffed with prawn, fish and calamari, served with a lime & chili dipping.

### Steamed Bao Buns

Your choice of BBQ or mushroom truffle sauce on our tender pork baos. (3 pieces).

### Nori Roll - fresh or fried

Avocado, cucumber, mango, and soft cheese wrapped in nori sheet, served with Ponzu sauce.

## INTERNATIONAL BAR BITES

All USD 9.00

### Caesar Salad Wrap

Chopped romaine, shredded carrot, chicken, wrapped in flour tortilla.

### Vegan Ceviche

With sweet potatoes, wedge palm heart, red onion, jalapeño, lime wedges and sliced red hot chili.

### Parma Ham & Cheese Onion Rings

Crispy breaded onion rings, cheese sauce and crunchy Parma ham.

### Cheese and Spinach Croquettes

Deep-fried golden cheese and spinach croquettes, served with our chili pepper coulis.

### Sweet Potato Fries

Homemade sweet potato fries served with paprika mayonnaise.

### Chicken Quesadilla

Oven-baked seasoned chicken topped with chili-corn salsa and sour cream on a crispy cheese base, served with petty salad.

### Bang Bang Crispy Chicken

Our take on crispy chicken, inspired by the traditional Chinese ban ban chicken. Extra crispy creamy chicken diced breast served with sweet chili sauce.

### Parmesan Truffle Fries

Truffle crispy potato fries topped with parmesan cheese.

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# THE FCC GIN THE FOREIGN CORRESPONDENTS CLUB, DISTILLED

Hand in hand with one of our close local distilleries, we have created a crisp and fresh gin that embodies FCC's passion for the fusion of flavors and cultures. A unique blend of special ingredients – such as spicy Kampot Pepper or aromatic lemongrass – with a mild citric expression and a clean pleasant aftertaste.

Ask our bartenders to serve it for you or take it home as a spirited memory!

#### Ingredients:

Juniper, Coriander, Angelica Root, Pomelo Peel, Orange Peel, Chinese Liquor Ice, Cassia Bark, Lemongrass, and Kampot Pepper.

Alcohol: 42.3%

Produced by Seekers Spirits, Phnom Penh.

Artwork by Tamara Venn.

#### The FCC Handcrafted Gin & Tonic

USD 8.00

#### Take an spirited souvenir home

(700ml / 200ml / 50ml)

USD 42.00 / USD 20.00 / USD 12.00



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## LOCAL SPIRITED NEWS

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# LOCALLY INSPIRED COCKTAILS

All USD 9.00

Our Khmer-inspired collection, crafted from local spirits and locally sourced ingredients, is a gateway to the world of South East Asian flavors, delicately integrated in well-rounded mixtures. Each one has its own personality. You may want to savour them all!

#### FCC Negroni

The FCC Handcrafted Gin, Campari and Martini Rosso.

#### Cambodian Negroni

Herbal Kulen Gin, Sweet Vermouth and Campari.

#### Khmer Ginger Mojito

Samai White Rum, Ginger Root, Sweet Basil, Ginger Ale, Lime and Mint Leaves.

#### Khmer Smash

Seekers Mekong Dry Gin, Lime and Khmer Basil.

#### Siem Reap Mule

Seekers Vodka, Lime, Ginger and Soda.



#### FCC Spritz

Vodka, Aperol, Sugar, Lime Juice, Angostura Bitter, Tonic Water, Cucumber and Mint.

#### Scribe Snapper

Cinnamon, Pepper Rum Infused, Lime Juice and Bloody Mary Mix.

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# EDITORIALS

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## AUTHORS INSPIRED COCKTAILS

All USD 9.00

Our collection of specialty cocktails inspired by relevant authors in Indochina is a tribute to the writers and journalists that founded the Foreign Correspondents' Club, rooted in this Hotel's history. Each drink has been created as an edible expression of the flavors we imagine in their stories. Here's to you!



### THE BARD OF BENGAL

Whisky, Absinthe, Passion Fruit, Cinnamon and Chocolate powder.

A delicious concoction crafted for the adventurous palates. Inspired by Rabindranath Tagore, a Bengali Brahmin, philosopher and author who was the first non-European and lyricist to be awarded the Noble Prize in Literature in 1913 for his beautiful collection of poems Gitanjali (Song Offerings). He was referred to as "The bard of Bengal". In this cocktail we try to reflect the beauty and delicacy of his songs and poems, resulting on a creamy body with a surprising final touch.



### SACRED VOW

Pepper Rum, Mangalore, Orange, Pepper, and Lime Juice.

U Sam Oeur is a renowned Cambodian poet, and a former politician and UN delegate. He is the author of the collection of poetry Sacred Vows, and a moving memoir. A survivor of the Khmer Rouge and devout Buddhist, Oeur is one of the main literary voices of Cambodian contemporary history. For us, Oeur represents courage, resilience and hope for Cambodia. Coming from a bitter past, we wanted to recreate a warm and comforting future with this cocktail.



### THE HERBAL INK

FCC Handcrafted Gin, Sweet Basil, Lemongrass, Kaffir Lime Leaf and Tonic.

This cocktail is a beauty. Fresh and delicate, but with a strong personality, sweet Asian basil and kaffir lime being the icing on the cake. It is inspired by José Rizal, an author and political activist active at the end of the Spanish colonial period of the Philippines, regarded as a national hero. Noli Me Tángere and El Filibusterismo are his best-known novels. Rather than the tragedy in his story, we wanted to recreate his hopes and dreams.

### THE LOVER

Jason Gin, Campari, Orange Juice, Lime and Tonic.

Marguerite Duras is probably one of the most iconic French writers of the 20th Century. Novelist, screenwriter and experimental film maker, she was born in the former Cochinchina, actual Vietnam. This cocktail pays homage to her most acclaimed novel, The Lover (L'Amant), inspired in her own youth affair with a Chinese-Vietnamese adult. Colorful, refreshing and mildly sparkling, this drink embodies some first love sensations in a delicately bitter-sweet mixture. Unlike with love, you can't have only one.



### FLEUR DE SOLEIL

Tequila, Pepper Mint, Pineapple, Passion Fruit, Lime Juice, Green Peppercorn.

Han Suyin was a Chinese-born Eurasian writer, best known for her novel A Many Splendored Thing, that quickly became a bestseller after published in London in 1952. Convulse political contexts, war and tension between cultures guide her intimate novels as a reflection of her life. This cocktail pays homage to her story and takes its name from her autobiographical novel Flower of Sun (Fleur de soleil – Histoire de ma vie, 1988). Refreshing and fruity, the hints of peppermint add a sense of warmth and spice.

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# FEATURED STORIES

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## SIGNATURE COCKTAILS

All USD 9.00

Our mixologist most personal creations, inspired by Cambodian tales and wisdom.



### Samai Thmei

Samai Rum, homemade pineapple ginger juice, syrup, lime juice.

The way to explore SAMAI Rum, locally brewed in Phnom Penh.

### Apsara Sour

Kulen Gin, Herbal Butterfly Pea Tea, Lemongrass Syrup and Lime Juice.

If Apsara Dance was a drink, it would taste just like this. Our mixologist recreation of the beautiful Rambha, who in Hindu mythology is the Queen of the Apsaras.

### Pretty Writer

FCC Handcrafted Gin, Apple Juice, Lime Juice, Orange Juice, Grenadine Syrup, Hibiscus Shrub, Egg White.

Pretty Writer was inspired by the story of a guest, a traveled writer and journalist dedicated to the protection and empowerment of youth and children all around the world.



### Cambodian Oab Saar

Los Arcos 100% Blue Agave, Hibiscus Shrub, Lime Juice, Passion Syrup and Passion Fruit.

### Khmer Solidarity

Tried and True Vodka, Cucumber, Fresh Mint, Ginger, Fresh Lime Juice and Tonic Water.

Drawing from Cambodian ancient understanding of the healing properties of natural ingredients, this cocktail uses ingredients traditionally found on Khmer traditional apothecary.



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## HOT NEWS

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## SMOKEY COCKTAILS

All USD 9.00

*All classic cocktails are available with mixology.*

Whether it is a take on an old classic or a modern mix of smoke and fire, our cocktails are where the story lies.

### Cambodia Daiquiri

Try Daiquiri the Cambodian way with Samai rum, homemade pineapple chili-ginger syrup, lime, and smoked lemongrass.

### The Liquid Pandan

Our Pandan syrup matches to perfection with the combination of butterfly pea-flavored Jason Kong gin, lime juice, and smoked chamomile, adding a key Southeast Asian flavor to the smooth mixture.

### Golden Hours

This one speaks for itself. Our take on smoked margarita with tequila, lime, and orange smoked in rosemary.

### Passion Cambodia

Our passion for the colorful fruits of Cambodia made a cocktail. Natural fruits jam shaken with vodka and lime juice and smoked with cinnamon for a tasteful and full-bodied drink.

### Tuk Tuk

Samai dark rum, homemade lemongrass syrup, lemon juice, candied syrup, and a hint of Tabasco are served on herbal flavored ice. Smoked in style with aromatic herbs.

### Scribe Old Fashioned

American Whiskey, Angostura Bitter, Orange Bitter and Cinnamon Syrup.

# MOCKTAILS

## Pretty Writer

Apple Juice, Lime Juice, Orange Juice, Grenadine Syrup, Hibiscus Shrub, and Egg White.

## Scribe Frozen Wilds

Pineapple Fruit, Fresh Mint Leaves, Lime Juice, and Sugar Syrup.

## Magic Girl

Orange Juice, Mango Juice, Lime Juice, Cranberry Juice, and Herbal Butterfly Tea.

All USD 5.00

*All those mocktails make you feel refreshed for your day.*



# WINE LIST SPECIAL SELECTION

by The Glass

## WHITE WINE

2022 New Zealand / Marlborough Nautilus (Sauvignon Blanc)	USD 9.00
2022 Germany / Baden Schieferkopf "Troken sec" (Riesling)	USD 12.00
2018 / France / Burgundy / Petit Chablis Louis Jabot (Chardonnay)	USD 15.00

## RED WINE

2019 / Portugal / Douro Ramos Pinto "Duas Quintas" (Touriga Nacional, Touriga Franca)	USD 9.00
2021 / New Zealand / Marlborough Ta Pa, Pa Road (Pinot Noir)	USD 12.00
2014 France / Bordeaux / Medoc Chateau Escot "Cru Bourgeois" (Merlot & Cabernet Sauvignon)	USD 14.00

## ROSE WINE

2021 France / Cotes de Provence Marie Christine "Cru Classé" (Grenache, Cinsault, Syrah)	USD 12.00
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## CHAMPAGNE

N.V France / Champagne / Bollinger "Special Cuvee Brut" 60% Pinot Noir / 25% Chardonnay / 15% Meunier	USD 19.00
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# LEGENDARY & SPECIALTY BEERS



## LOCAL

Indochine Draft Mango (IPA 5%) 330ml	USD 5.00
Indochine (IPA 5%) 330ml	USD 5.00
Indochine (White 5%) 330ml	USD 5.00
Hanuman (4.9%)	USD 4.00
Cambodia (Blue 5%)	USD 4.00

## IMPORTED

Hoegarden Draft White Beer	USD 5.00
Corona (Lager 4.5%) 330ml	USD 5.00
Chang Draft	USD 5.00

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

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# SPIRITS SELECTION

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## APERITIF

	Single
Aperol	USD 6.00
Campari	USD 6.00
Pastis	USD 6.00
Martini Rosso	USD 6.00

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## LIQUEUR

Seekers Coffee Liqueur	USD 6.00
Green Chartreuse	USD 6.00
Yellow Chartreuse	USD 6.00
Grand Marnier	USD 6.00
Drambuie	USD 6.00
Malibu	USD 6.00
Kahlua	USD 6.00
Bailey's	USD 6.00
Limoncino	USD 6.00

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## GIN

### LOCAL

Mawsim Cambodia	USD 9.00
Seekers Mekong Gold Gin	USD 9.00
Herbal Kulen Gin	USD 9.00
Seekers Dry Mekong Gin	USD 9.00
Seekers Jason Kong Gin	USD 9.00

### IMPORTED

Procera (Kenya)	USD 9.00
Hendrick's (Scotland)	USD 9.00
Stranger and Sons (India)	USD 9.00
Citadelle Jardin D'ete (French)	USD 9.00
Aviation (U.S.A)	USD 9.00
Elephant (Germany)	USD 9.00
Saneha (Thailand)	USD 9.00
Saigon Baigur (Vietnam)	USD 9.00
Widges (U.K)	USD 9.00

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## TEQUILA

Don Julio Blanco	USD 9.00
Don Ramon Blanco	USD 9.00
Don Ramon Reposado	USD 9.00
Los Arcos El Valli (ECO)	USD 9.00
Jose Cuervo Gold	USD 9.00

## VODKA

### LOCAL

Seekers Mekong Vodka	USD 9.00
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### IMPORTED

Fair Vodka	USD 9.00
Belvedere Vodka	USD 9.00
Thompson's Grape Vodka	USD 9.00
Hofland Organic	USD 9.00
Bistrot Vodka	USD 9.00
Tried and True	USD 9.00
Titos' Vodka	USD 9.00

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## RUM

### LOCAL

Samai Kampot Pepper	USD 9.00
Samai Gold Rum	USD 9.00
Samai White Rum	USD 9.00

### IMPORTED

Rum Clement (10y)	USD 12.00
Diplomático No.1	USD 12.00
Rum Clement Old Rum XO	USD 12.00
El Pasador de Oro Guatemala XO	USD 12.00
Plantation (5y)	USD 12.00
Don Papa (7y)	USD 12.00
Musalem Clasico (10y)	USD 12.00
Brugal 1888	USD 12.00
Plantation Original Dark	USD 12.00

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## WHISK(E)Y

### PREMIUM SINGLE MALT SCOTCH WHISKY

Dalmore (18y)	USD 35.00
Dalmore (12y)	USD 25.00
Macallan (12y) Dou Cask	USD 25.00
Auchentoshan three wood	USD 25.00
Arran	USD 25.00
Laphroaig (10y)	USD 12.00
Monkey Shoulder	USD 12.00
Dewar's (12 year)	USD 12.00
<i>(Scotch Whisky)</i>	

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### USA

Gold Bar	USD 12.00
Bulleit Bourbon	USD 12.00
Jack Daniel's	USD 9.00
Maker's Mark	USD 9.00
Wild Turkey 101	USD 9.00

### JAPANESE

Ichirio's Malt & Grain	USD 25.00
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## COGNAC

	Single
Delamain "Pale & Dry" X.O <i>Grande Champagne</i>	USD 25.00

Pierre Ferrand 1840	USD 15.00
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Remy Martin	USD 15.00
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## CALVADOS

Calvados Pays d'Auge AOC <i>(Roger Groult "Age d'Or")</i>	USD 25.00
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Chateau Du Breuil Calvados (20yrs)	USD 25.00
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Calvados Pays d'Auge AOC <i>(Roger Groult "Vénérable")</i>	USD 25.00
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Chateau du Breuil 12 Ans d'Age	USD 25.00
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## ARMAGNAC

Chateau de Laubade Vintage 1979	USD 35.00
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Darroze "Les Grands Assemblages" (20y)	USD 35.00
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Chateau de Laubade X.O. (15y)	USD 25.00
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Darroze "Les Grands Assemblages" (12y)	USD 25.00
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## EAU DE VIE

GAJA Grappa Promis	USD 15.00
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Trimbach Framboise "grande reserve"	USD 15.00
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Trimbach "Poire William"	USD 15.00
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Trimbach "Mirabelle" Reserve	USD 15.00
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# CUBAN CIGARS

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## HOYO DE MONTERREY

### Epicure No.1

Ring Gauge: 46  
Length: 143 mm  
Format: Grand Corona  
Retail Price: USD 50.00 per stick

**Tasting Note:** Topped with a three-seam cap and covered in a tan leaf. Fruity and herbal at first, the cigar becomes quite nutty with notes of cashew, walnut, and marzipan. A spicy hint of white pepper comes in on the finish.

### Epicure No.2

Ring Gauge: 50  
Length: 124 mm  
Format: Robusto  
Price: USD 55.00 per stick

**Tasting Note:** There's a delightful nut-and-honey sweetness to this smoke, which burns evenly but has a slightly firm draw. A spicy hint of ground nutmeg really livens things up before the warm, toasty finish.



## ROMEO Y JULIETA



### Romeo No.1

Ring Gauge: 40  
Length: 140 mm  
Format: Corona  
Price: USD 30.00 per stick

**Tasting Note:** A good-looking corona with a flat head and triple-seamed cap. The even burn and good draw bring an earthy smoke with impressions of hazelnut, cedar, raisin, and raspberry jam before a mineral finish.

### Romeo No.2

Ring Gauge: 42  
Length: 129 mm  
Format: Petit Corona  
Price: USD 25.00 per stick

**Tasting Note:** A skinny, veiny cigar with easygoing notes of flowers and herbs balanced by spicy, peppery undertones and sweet hints of caramel and cocoa.

### Romeo No.3

Ring Gauge: 40  
Length: 117 mm  
Format: Petit Corona  
Price: USD 25.00 per stick

**Tasting Note:** The flavor starts out light with a light woody note, leading into notes of chocolate and roasted coffee by about the halfway point.

## MONTECRISTO



**MONTECRISTO**  
HABANA · CUBA

### No.1

Ring Gauge: 42  
Length: 165 mm  
Format: Lonsdale  
Price: USD 55.00 per stick

**Tasting Note:** A slim smoke with a tan wrapper and a slightly firm draw. Notes of sweet tea and honey become cedary and tangy with nutty touches of pecan and a slightly salty finish.

### No.2

Ring Gauge: 52  
Length: 156 mm  
Format: Pirámides  
Price: USD 60.00 per stick

**Tasting Note:** Three precise intonations of almond, orange peel, and dark honey blossom in elegant unison. The nuttiness intensifies, developing a slightly spicy, baked apple note for a complex finish that evokes a fine Sauternes.

### No.3

Ring Gauge: 42  
Length: 142 mm  
Format: Corona  
Price: USD 40.00 per stick

**Tasting Note:** The draw of this corona is a bit firm, but still imparts a creamy smoke of sweet vanilla and spicy cinnamon, though the balsa-wood finish could use more body.

### No.4

Ring Gauge: 42  
Length: 129 mm  
Format: Petit Corona  
Price: USD 35.00 per stick

**Tasting Note:** The No. 4 offers prominent creamy coffee, cocoa, and sweet vanilla flavors. With additional flavors of light cedar and an earthy spice that carries you through to the finish.

### No.5

Ring Gauge: 40  
Length: 102 mm  
Format: Petit Corona  
Price: USD 30.00 per stick

**Tasting Note:** Quaintly pressed with a superb draw that delivers dense smoke. Driven by a nutty, leathery character, this cigar's additional notes of spice, coffee, and black pepper provide balance and complexity.

## RAMÓN ALLONES



### Specially Selected

Ring Gauge: 50  
Length: 124 mm  
Format: Robusto  
Price: USD 50.00 per stick

**Tasting Note:** Every puff of this cigar becomes more flavorful and complex, starting savory with notes of leather, rock salt and coffee. A nutty pecan note segues into the sweeter realm of graham cracker, cinnamon and gingerbread.

### Small Club Coronas

Ring Gauge: 42  
Length: 110 mm  
Format: Petit Corona  
Price: USD 25.00 per stick

**Tasting Note:** Earthy and leathery at its core, this petit corona has a bit of a firm draw, but still imparts plenty of nuttiness, especially on the marzipan finish. A tasty little smoke.

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# LETTERS TO THE EDITOR

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We love local stories. By supporting local distilleries and brewers we aim to sky-rocket Cambodian mixology and place it in the worlds' culinary podium. Also, by using local artisanal spirits and local produce, we not only create word-class drinks with a local twist but are closer to achieve one of our core goals: to become a sustainably spirited bar. Read the story of some of these talented producers.



## SEEKERS SPIRITS

Seeking to distill Mekong's essence

At Seekers Spirits, author of our signature FCC Gin, they pride themselves to capture the spirit of the Mekong and distill it into

bottles. This evoking promise translates into their use of sustainably sourced native botanicals, that make their drinks almost endemic to the region. Each bottle of Seekers – vodka or gin- is handcrafted by their team of passionate distillers.



## ECO SPIRITS

A toast to sustainability

Sipping in the finest spirits is not at odds with sustainability. Savor your drink knowing that we are doing our best to reduce our drinks' footprint. We collaborate with ECO SPIRITS to bring the spirits we can't find locally, or we just can't miss in our bar, in the aim to nearly eliminate the use of packaging and minimize the need for transportation.

JOIN THE LOW CARBON REVOLUTION  
#ecospirits #lowcarbon #lowwaste



## SAMAI RUM

The first premium rum of Cambodia

The Khmer word 'Samai', amongst other significations, means 'modern', a 'new generation' and a 'look towards the future'. That is the spirit of the first generation of

rums in Cambodia, that brings together their founder's Latin American roots and Cambodian rich ingredients. Samai uses top quality Cambodian sugarcane; perfect to produce the thick caramel molasses that are the base of their rums.



## KULEN GIN

Cambodian artisanal herbal gin

Inspired by their love for nature and spirits, Unn Sophary & Maitrepierre William decided to start handcrafting their own herbal gin with local botanicals that they grow at their medicinal garden at the foothills of the Kulen Mountains. Their lovely bottles are filled with endemic herbs that are naturally fertilized, hand-picked and processing following traditional methods.

CONNECT WITH US

#Scribebar #FCCAngkorbyAvani

