

Scribe

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SCRIBE known to many as the best bar in town, an environment that is all about engagement, interaction and chill. The bar encompasses everything a Foreign Correspondent requires to let their creativity and journalistic nature thrive. Our selection of tapas and bar bites are made for sharing and utilizes local and regionally sourced sustainable ingredients.



Here at the Foreign Correspondents Club we pride ourselves on our ability to spark conversation and ideas through our expertly crafted cocktail selection. Whether it is a take on an old classic or a modern mix of smoke and fire, our cocktails are where the story lies.




BAR BITES



Chefs Signature Hummus \$7.00  
with pita bread basket


Trio of Dips \$7.00  
*with Parmigiano Cheese Garlic Bread
(Pesto, beetroot, tomato basil)*

Tuna and Salmon Ceviche \$15.00  
*Japanese style with avocado, jalapeno,
tomato and mayo served with homemade
tortilla chips*

Prawn Ceviche \$15.00   
*Prawns, Lime, chili, avocado, tomato,
pineapple, mango, coriander, with a sesame
emulsion served with homemade
tortilla chips*

Oysters (6 pcs) \$14.00 
Mignonette, Lemon Wedge


Scribe Tacos (3 pcs) \$15.00  
*Salmon ceviche, guacamole, mango, cheese,
pomegranate, wasabi mayo*




Tempura Prawns \$15.00 
Deep-fried tempura prawns with aioli

Spring Rolls \$9.00  
*Fresh or Deep-fried vegetable spring rolls
served with a sweet chili dipping sauce*



Parmesan Truffle Fries \$10.00  
Fries, truffle oil and parmesan cheese


Arancini Balls \$10.00  
*Prosciutto and Mozzarella with Arborio rice
& chili marinara sauce*


Spiced Empanadas \$9.00 
*Beef Empanadas with guacamole and house
cheese sauce*


FCC Mini BBQ Skewers \$12.00   
*Choice between chicken, beef or salmon
or a mix, served with bird's eye chili &
coriander dipping sauce*

Peri Peri Lamb Cutlets \$19.00  
Grilled lamb cutlets with peri peri sauce

Steak and Frites \$35.00  
*250gm Rib eye sliced to share with fries and
bearnaise sauce*

TRIO OF SLIDERS \$15.00 
*Beef, bacon & cheese
Black bean, mozzarella & avocado
Honey & balsamic chicken*

CHEESE AND CHARCUTERIE BOARD
\$32.00 
*Chefs special selection of 4 kinds of local
Siem Reap cheeses and 4 kinds of Charcuterie
with bread, crackers, relish, and condiments*

SIGNATURE SCRIBE CHARCUTERIE
BOARD \$32.00 
*House smoked chicken, duck, salmon,
salami, beef, parma ham with nuts,
crackers, bread and condiments*

 Chef's recommendation  Spice level  Vegetarian  Gluten free option available

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



THE FCC HANDCRAFTED GIN

In the spirit of the FCC Brand we have handcrafted a Gin that compliments all that is the FCC, a spirited outpost for cross-cultural adventure, conversation and exchange. Enjoy in a cocktail, as a G&T or simply over ice and allow the flavors to cultivate your journalistic nature. Available to drink now or to take home as a reminder of your travels.

The FCC Handcrafted Gin & Tonic \$7.00

DRINK NOW

(700ml / 200ml / 50ml)

\$80.00 / \$37.00 / \$15.00

SOUVENIR BOTTLES FOR TAKEAWAY

(700ml / 200ml / 50ml)

\$35.00 / \$17.00 / \$10.00

SMOKY COCKTAILS

Experience our Smoked cocktails for USD 7.00

Cambodian Daiquiri

The famous Daiquiri brought to you the Cambodian way with Samai rum, homemade pineapple chili ginger syrup, lime, smoked in lemongrass.

The Liquid Pandan

Syrup derived from a key South East Asian flavor, Pandan, enhancing the combination of butterfly pea flavored Jason Kong gin, lime juice, smoked with chamomile.

Passion Cambodia

The name says it all, passion for the exotic fruits processed as a jam and shaken with vodka and lime juice, topped off with citric acid and smoked with cinnamon.

Golden hours

Our take on a smoked margarita. Tequila, lime, Orange. Smoked in rosemary.

Tuk Tuk

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

 *ecoSPIRITS product*


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FCC CLASSIC COCKTAILS

Espresso Martini \$6.00

Vodka / Kahlua / espresso coffee

Margarita \$6.00 

Tequila / triple sec / lime

Kampot Snapper \$6.50

*Tanqueray gin / tomato juice /
chili & Kampot pepper-infusion /
lea & perrins*

Pegu Club \$6.00

*Gin / triple sec / lime juice /
angostura bitter*

Long Island Iced Tea \$6.00

Rum / vodka / gin / triple sec / lime / cola

Mojito \$6.00

Rum / lime / fresh mint / soda water

Kaffir Gimlet \$7.00

Gin / Lime juice / Honey

Lemongrass Daiquiri \$7.00

Rum / Lemongrass / Lime

Kampot Highball \$7.00

Dewar's / Kampot / Jasmin tea / Soda

New York Sour \$7.00

*Granded whisky / Lime juice / Palm sugar
/ White egg*

Infante \$7.00 

*Tequila / Lime juice / Triple sec
/ Pineapple juice*

Front Line \$7.00

*Chili vodka / Passion juice / Lime juice /
Vanilla syrup / White egg*

Book Mark \$7.00

*Dark rum / Coffee / Pineapple / Citrus /
Mangalore*

Call Me Al \$7.00

Pandan Vodka / Grapefruit / Gillet Rose

Colonial Fare \$7.00

*Pineapple Rum / Tepeche / White Egg
/ Pineapple juice*

Pina Colada \$6.00

*Bacardi rum / Malibu / pineapple juice /
coconut cream / lime juice / sugar syrup*

FCC Spritz \$7.00

*Vodka / sugar / lime juice / angostura bitter
tonic water / cucumber / mint / apperol*

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LOCALLY INSPIRED COCKTAILS

FCC Negroni \$8.00

*The FCC Handcrafted Gin / campari /
Martini Rosso*

Garden Gimlet \$8.00

*The FCC Handcrafted Gin / lime juice /
sugar syrup / cucumber / verveine*

Cambodian Flag \$9.00

*The FCC Handcrafted Gin / blue Curacao /
grenadine syrup / lime juice / White egg, sprite*

Cambodian Negroni \$8.80

Herbal Kulen Gin / Sweet Vermouth / Campari

Ginger Basil Mojito \$8.00 

Samai White Rum / Ginger Ale / Lime / Mint

Seekers Siem Reap Mule \$9.15

Seekers Vodka / Lime / Ginger / Soda

Khmer Smash \$9.50

Seekers Mekong Dry Gin / Lime / Khmer Basil

The FCC Handcrafted G&T \$7.00

The FCC Handcrafted Gin / Tonic / Lemongrass

LEGENDARY & SPECIALTY BEERS

Angkor Draft \$3.00

Angkor Bottle \$3.50

Light lager, 5.0% Cambodian

Corona \$6.00

Lager, 4.5% Mexico

Heineken \$5.00

Light lager, 5.0% Holland

Indochine White \$5.50

Wheat, 5.0% Cambodian

Indochine IPA \$5.50

IPA, 5.0% Cambodian

Kingdom \$4.00

Pilsener, 5.0% Cambodian

Singha \$4.50

Lager, 5.0% Thailand

Tiger \$4.50

Lager, 5.0%

Hanuman \$4.00

Lager, 4.9% Cambodian

WINES BY GLASS

WHITE WINE

House White \$6.50

*TWP "Purato", Pinot Grigio,
(Organic & Vegan), Italy \$7.50*

ROSE

House Rose \$6.50

Gerard Bertrand "Gris Blanc", France \$10.0

SPARKLING WINE

Cuvee Jean Louis Brut, France \$6.50

RED WINE

House Red \$6.50

Banfi, Cabernet Sauvignon, Italy \$8.50





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SPIRITS


CAMBODIAN SELECTION

Seekers Dry Mekong Gin \$9.00
Seekers Mekong Coffee Liquor \$9.00
Seekers Mekong Vodka \$9.00
Herbal Kulen Gin \$9.50
Seekers Jason Kong Gin \$9.00
Seekers Mekong Gold Gin \$9.00
Samai White Rum \$5.00 
Samai Gold Rum \$6.50 
The FCC Handcrafted Gin \$5.00

VODKA

42 Below Original / Passionfruit \$4.00
Absolut vodka / Vanilla / Kurant \$4.00
Snow Leopard \$8.50
Tried and True \$4.85 / \$73.00 

TEQUILA

1414 Artenom Blanco Reposado \$6.50
1146 Artenom Anejo \$7.50
Don Julio reposado \$8.00
Arquitecto Blanco \$7.00 / \$100 
Don Julio Blanco \$15.00

RUM

Bacardi White \$4.50
Bacardi Black \$4.50
Negrita \$4.50
Plantation 5 year \$8.00 / \$122.30


WHISKY (blended)

Cromwell's royal \$4.00
J&B \$4.00
Parker \$4.00
High Commissioner \$4.00
The famous grouse \$4.00
William Lawson's \$4.00
Canadian club \$4.00
Bell's signature \$6.00
Johnnie Walker Gold Label \$10 / \$159
Dalmore 70cl \$40.00 / \$400

BOURBON

Knob Creek \$6.00

GIN

Bombay Sapphire \$6.00
Hendrick's \$6.00
Widges \$6.00 / \$78.55 
Aviation \$9.50 / \$143.15
Stranger and Sons \$10.00 / \$153
The FCC Handcrafted Gin \$5.00 / \$80

HOUSE WHISKY & SPIRITS

Single \$4.00 / *double* \$7.00
+\$1.00mixer / bottle \$52.00
Gordon's Gin
Famous Grouse
Scotch Whiskey
Smirnoff vodka

APERITIFS \$4.00

Campari / Martini Rosso
Extra Dry / Dubonnet / Aperol

BRANDY

Calvados Chateau du Breuil \$6.00
Poire William \$6.00
Cognac Hennessy VSOP \$7.50
Cognac Hennessy X.O \$30.00

LIQUEURS \$4.00

Grand Marnier / Kahlua / Sambuca
/ Orange Curacao / Crème de Cassis
/ Crème Fraise desbois / Lychee
/ Grappa Alexander / Midori melon
/ Cherry brandy liqueur / Malibu
D.O.M \$6.00

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SHAKES, LASSI & FRESH JUICE

Cambodia Fresh Fruit Shake \$4.95
Blend of fresh milk with Cambodia seasonal tropical fresh fruits

Please choose: passion fruit / banana / dragon fruit / pineapple / watermelon / mango or any combination

Milk Shake \$4.75
Blend of fresh milk with vanilla / chocolate / coconut ice cream

Mint cooler \$4.50
Orange juice / Lime / Mint leaves Fresh

Fruit Juice \$4.75
Orange juice / Pineapple juice / Watermelon juice / Passion Juice or any combination

Cambodia Fresh Fruit Lassi \$4.75
Blend of homemade pasteurized yogurt with Cambodia seasonal tropical fresh fruits please choose of passion fruit/banana/dragon fruit/ pineapple/mango or any combination

Fresh Coconut \$4.00

SOFT DRINKS & WATERS

Soft Drinks \$2.75
Coca Cola / Sprite / Soda / Tonic Water / Ginger ale

Acqua Panna mineral water (1000ml) \$7.00

San Pellegrino, sparkling water (500ml / 1000ml) \$4.95 / \$8.75

COFFEES & TEAS

Earl grey / Decaf Earl grey / English breakfast / peppermint / jasmine / Chamomile \$2.50 per pot

Espresso \$3.00

Double espresso \$3.25

Black coffee \$3.00

Flat white \$3.25

Cappuccino \$3.00

Cafe latte \$3.50

Hot chocolate \$2.75

Frappuccino \$3.00

Mocha \$3.50

Mocha Frappuccino \$3.00

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