

IN-ROOM DINING

aqua

BAR • GRILL

SNACKS & SHARING



Chili Nachos | \$8

Corn tortilla chips with chili con carne and fresh tomato salsa



Golden Prawns | \$9

Deep-fried in panko breadcrumbs served with Japanese mayonnaise



Calamari Fritti | \$9

Crispy fried squid rings served with aioli



Chicken Nuggets | \$7

Crispy breaded nuggets made in-house and served with sweet chili sauce



Sriracha Chicken Wings | \$9

Glazed with honey and spicy sriracha and served with French fries

SNACKS & SHARING

Crispy Chicken Tenders | \$7

Breaded chicken tenders served with cocktail sauce.



Fish & Chips | \$8

Breaded white fish served with fries and tartare sauce



Loaded Fries | \$8

Topped with mozzarella and bacon and served with cocktail sauce



Onion Rings | \$6

With a touch of paprika, served with tartare sauce



French Fries | \$5

Served with your choice of sauce



SANDWICHES



Caprese Panini | \$9

Buffalo mozzarella, tomatoes and grilled bell peppers with balsamic glaze served with fries



Croque Monsieur | \$9

Grilled sandwich with ham, cheddar cheese and mozzarella, served with a garden salad



Club Sandwich | \$9

Grilled sandwich with bacon, cheddar cheese, ham, egg, tomato, salad and aioli. Served with fries or mixed salad



Sausage & Pepper Roll | \$9

Grilled chicken sausage with glazed bell pepper and mozzarella, served on a sweet roll. Served with fries



Meatball Marinara | \$7

Juicy beef meat balls cooked in a rich marinara sauce and served with warm ciabatta

BURGERS

Served with fries and a side salad



Aqua Beef Burger | \$11

Freshly-made beef patty with an onion ring, crispy bacon, melted cheddar, caramelized onions and tomato



Classic Cheese Burger | \$10

Freshly-made beef patty with melted cheddar, caramelized onions and signature burger sauce



Sliced Steak Burger | \$9

Thinly-sliced grilled beef steak served with house signature BBQ Sauce and arugula



Aqua Chicken Burger | \$10

Smashed grilled chicken patty with cheddar cheese, caramelized onion, tomato relish and aioli



Fried Chicken Burger | \$10

Breaded and fried chicken patty with caramelized onion, tomato relish and aioli



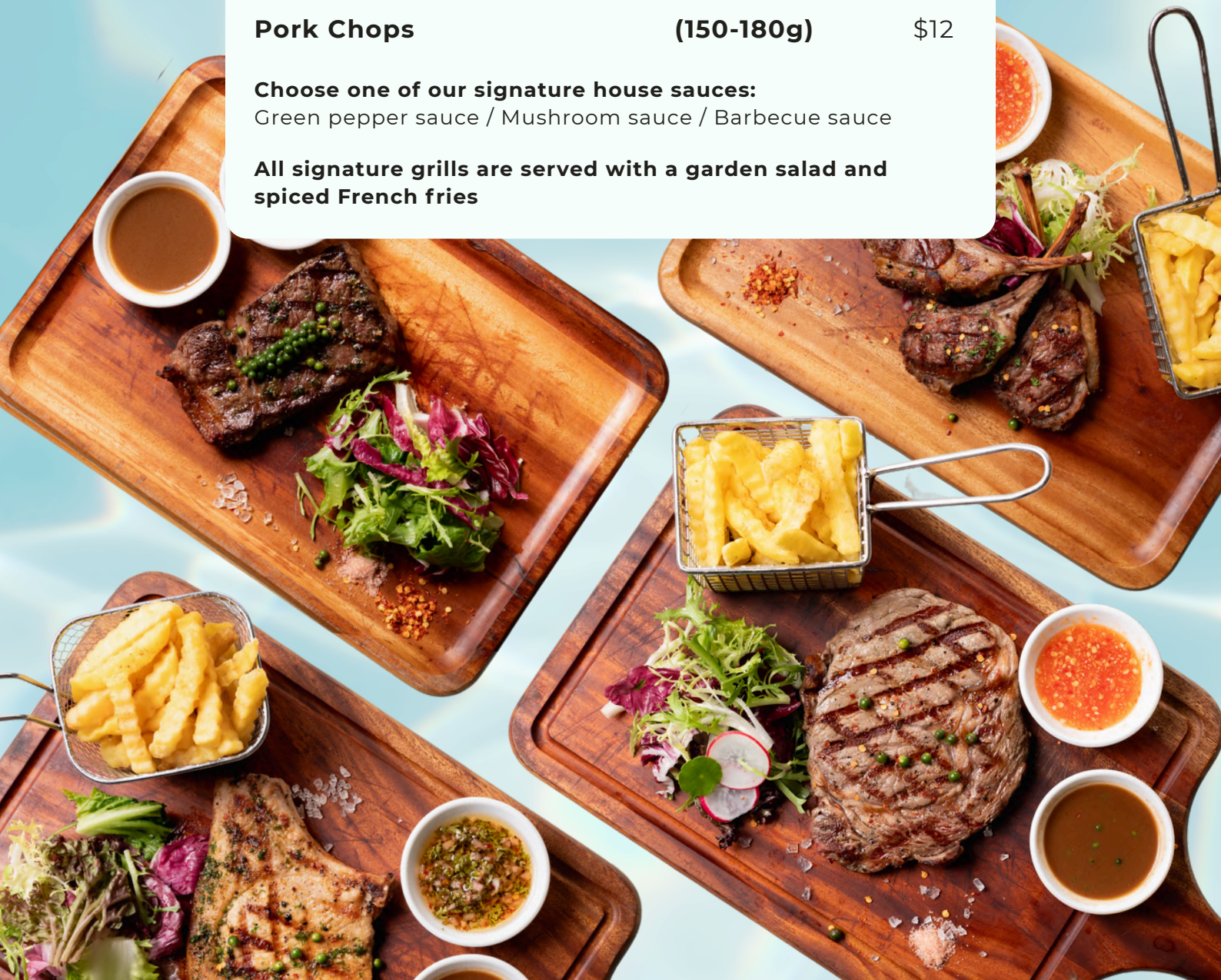
SIGNATURE GRILLS

Grain-fed Beef Tenderloin	(200g)	\$28
Grain-fed Beef Rib-eye	(300g)	\$31
Grain-fed Beef Striploin	(300g)	\$26
Grass-fed Beef Striploin	(300g)	\$21
Grass-fed Beef Rump	(200g)	\$18
Lamb Rack French Cut	(380g)	\$28
Chicken Drumsticks	(380g)	\$12
Grilled Herb Sausages	(250g)	\$12
Pork Chops	(150-180g)	\$12

Choose one of our signature house sauces:

Green pepper sauce / Mushroom sauce / Barbecue sauce

All signature grills are served with a garden salad and spiced French fries



FROM THE SEA

King Prawns & Garlic Butter	(400g)	\$19
Locally-caught Sea Bass	(200g)	\$12
Grilled Salmon	(200g)	\$16
Grilled Squid	(250g)	\$12

Choose one of our signature house sauces:

Koh Kong sauce / Garlic butter / Barbecue sauce

All seaside signatures are served with a garden salad and spiced French fries



In-Room Dining



Starters & Salads



\$11.00

Spicy Salmon Salad

Salmon, Cherry Tomato, Shallot, Garlic, Coriander, Chili, Fresh Kaffir Lime & Chef's Signature Sauce



\$10.00

Banana Flower Salad with Grilled Prawn

Marinated Prawn Skewers with Banana Flower, Carrot, Shallot, Garlic, Chili, Lime, Peanuts & Local Herbs



\$10.00

Salmon & Avocado Tartare

Salmon, Shallots, Capers, Gherkins, Spring Onion, Egg, Worcestershire Sauce, Dijon Mustard & Baguette



\$8.00

Classic Caesar Salad

Crisp Romaine Lettuce, Parmesan, Bacon and Anchovies with Caesar dressing
- Baked Lobster +\$5.5
- Grilled Chicken +\$3
- Grilled Prawn +\$4



\$12.00

Tuna Niçoise Salad

Tuna, Mixed Greens, Potatoes, Tomatoes, Egg, Green Beans, Onions, Bell Peppers, Olives, and Anchovy Fillet

Prices are in USD and subject to 7% service charge and taxes

Soups & Sandwiches



\$12.50

Spicy Sweet & Sour River Lobster Soup

River Lobster, Khmer Herbs and Spices, Straw Mushroom, Cherry Tomatoes, Fresh Lime and Cilantro



\$7.50

Sweet & Sour Fish Soup w/ Pineapple and Winter Melon

Bar Fish, Winter Melon, Lotus Root, Bean Sprout, Pineapple, Egg, Deep-Fried Garlic



\$7.50

Mushroom Soup

Creamy soup with Oyster Mushrooms Straw Mushrooms, Garlic and Heavy Cream



\$7.50

Pumpkin Soup

Fragrant Pumpkin Soup with Lemongrass, Garlic, Ginger and Coconut Milk



\$7.50

Soup of the Day

Please ask our team for details.



\$7.50

Chicken Club Sandwich

Grilled Marinated Chicken Breast, Cheddar Cheese, Egg, Fresh Tomato & Mixed Greens on Brown Toast with Fries



\$7.50

Num Pang Pâté Traditional Baguette

Khmer-style classic with Freshly Baked Baguette, Pork Pâté, Cucumber, Pickled Vegetables, Salad Cream & Chili Fries

Prices are in USD and subject to 7% service charge and taxes

Main Courses



\$13.00

Seafood Cioppino

Stewed White Clams, Squid, Fish, Blue Mussels, Tomato Ragout, Fennel, and Gremolata



\$12.00

Tiger Prawn with Kampot Peppercorns

Grilled Tiger Prawns with Kampot Green Peppercorns, Oyster Sauce, Pineapple Salad, Butter, and Garlic



\$13.00

Grilled Chicken Breast with Creamy Mushroom Sauce

Served with Pasta, and Mashed Root Vegetables



\$14.00

Nasi Goreng

Wok-Fried Jasmine Rice with Chili Sambal, Prawns, Grilled Skewered Chicken Satay, Vegetables, and Prawn Crackers



\$12.00

Spicy Seafood with Hot Basil

Prawns, Squid, Scallops, Mussels, Hot Basil, Garlic, Long Big Chili, Char Kdao Sauce, and steamed Jasmine Rice



\$19.00

Miso Seabass

Grilled Marinated Seabass with Roasted Tomato Salsa, Sautéed Tagliatelle Pasta, and Miso Beurre Blanc



\$15.00

Beef Lok Lak

Served with Garlic Fried Rice, Quail Egg, Fresh & Pickled Vegetables, and Salt & Pepper Lime Dip



\$58.00

Baked USA Op Ribs

USA Beef Op Ribs, Mashed Potato, Mushroom Fricassee, and Black Pepper Cream Sauce

Prices are in USD and subject to 7% service charge and taxes

Desserts



\$5.00

Mille Feuille

Special chef's recipe with three layers of puff pastry and crème pâtissière



\$5.00

Cake of the Day

Please ask the team for more details



\$5.00

Black Sticky Rice

Steamed Black Sticky Rice Marinated with Palm Sugar, Served with Fresh Mango



\$6.00

Coconut Crème Brûlée

Made with Coconut Milk, Sugar, Egg, and Cream



\$5.00

Khmer Sweets and Fresh Fruit Cut

Traditional coconut jelly and steamed banana, served with assorted seasonal fruits



\$3.00

Ice Cream

Your choice of mango, strawberry, and coconut ice creams



\$5.00

Fresh Fruit Cuts

Assorted seasonal fresh fruit cuts.

Prices are in USD and subject to 7% service charge and taxes