

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



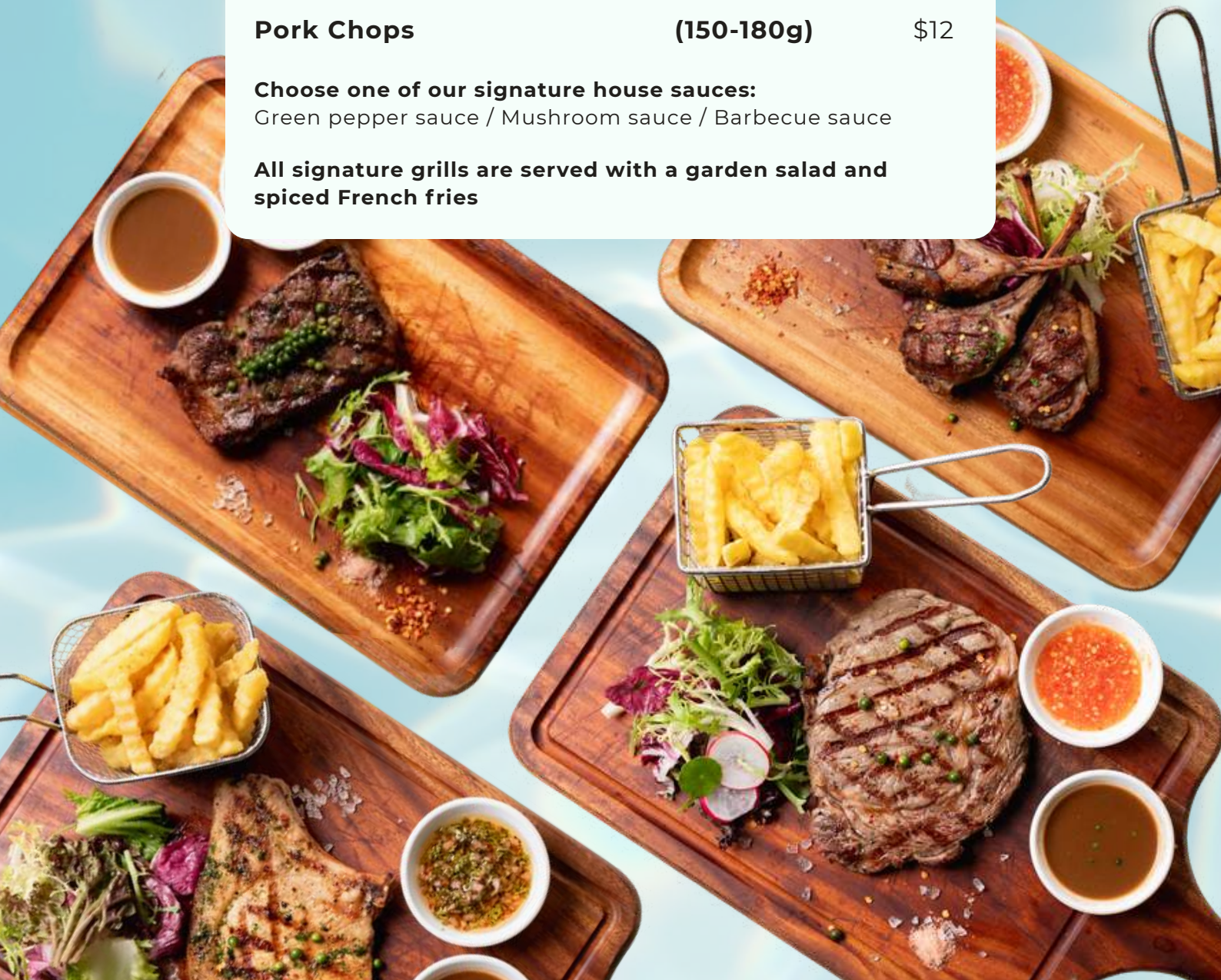
SIGNATURE GRILLS

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





មុខម្ហូបបើកចំណង់ | 前菜 | APPETIZERS

ហ្វ៊ីរក្រាសឡើង | 香煎鹅肝 | **Foie Gras Escalope** 53,300៛ / \$13

Served with grilled peach, cauliflower puree, brioche, and red berry sauce.



សាឡាម៉ុងហ្វឺរ | 香辣三文鱼冷盘 | **Spicy Salmon** 53,300៛ / \$13

With lime, tomato, shallot, garlic, and spicy aioli.



សាឡាម៉ុងតាតា | 三文鱼塔塔 | **Salmon Tartare** 45,100៛ / \$11

With shallots, capers, gherkins, egg yolk and baguette.



សាឡាដ | 沙拉 | SALADS

ញ៉ាត្រយុងចេក | 香蕉花烤虾沙拉 | **Banana Flower**

Grilled prawn, banana flower, garlic, chili, lime, peanuts and fresh herbs.

24,600៛ / \$6



ញ៉ាស្វាយខ្ចី | 青芒果沙拉 | **Green Mango**

Poached shrimp, green mango, herbs, chili, peanut, sweet chili dressing.

24,600៛ / \$6



សាឡាដសេសារលំនាំដើម

经典凯撒沙拉 | **Caesar Salad**

Romaine lettuce, croutons, parmesan, egg yolk, anchovies, and bacon. **Add chicken +\$3 / Add shrimp +\$3**

32,800៛ / \$8



សាឡាដសាស៊ីមី | 刺身沙拉 | **Sashimi Salad**

Seared tuna and salmon with vegetables, garlic vinaigrette, and crispy wonton shreds.

69,700៛ / \$17



សាឡាដនីស្ទ័រ | 尼斯风味金枪鱼沙拉 | **Niçoise**

Pepper-crusted tuna, potato, tomato, egg, green beans, onions, bell pepper, olives and anchovies.

49,200៛ / \$12



សាឡាដមើមឈាមមាន់ | 甜菜根沙拉 | **Beetroot**

Beetroot, asparagus, goat cheese, Asian pears, roasted walnuts and sherry vinaigrette.

38,900៛ / \$9.5



សាឡាដកាប្រេសេ | 卡布里沙拉 | **Caprese**

Vine-ripe tomato and mozzarella salad, basil oil, arugula, pesto, and balsamic dressing.

34,800៛ / \$8.5



សាឡាដចម្រុះ | 田园沙拉 | **Garden Salad Platter**

Mesclun salad, fresh fruit and passion dressing

30,700៛ / \$7.5





ម្ហូបលោកខាងលិច | 西式精选 | WESTERN CLASSICS



អយស្ត័រដុតឈីស | 奶酪焗生蚝 | Oysters Au Gratin 82,000៛ / \$20

Baked oysters with leek cream sauce and cheese.



មាន់ហ្វ្រីងទីន | 佛罗伦萨鸡肉 | Chicken Florentine 49,200៛ / \$12

Grilled chicken breast with creamy mushroom sauce, spinach & pasta.



ទាតុងហ្វី | 油封鸭腿 | Duck Confit 73,800៛ / \$18

Slow-cooked duck leg with blueberry balsamic sauce, spring green spinach and mashed potato.



សាច់មាន់បំពងម្សៅរំប៉ុង | 炸鸡排 | Chicken Schnitzel 49,200៛ / \$12

Breaded chicken breast with parsley spring beans, mashed potato and creamy mushroom sauce.



សាលម៉ុនហ៊ីរហ្វីឡេ | 香煎三文鱼柳 | Salmon Fillet 73,800៛ / \$18

Pan-fried salmon fillet with seaweed sauce, baby kale, chive mashed potato and fried garlic.



អាហារសុខភាព | 素食 | PLANT-BASED DISHES

នំកេសាឌីឡាបន្លែ | 素食墨西哥馅饼 | Vegetarian Quesadilla 32,800៛ / \$8

Tortilla sheet, smashed potato, onion, jalapeño, tomato, mozzarella cheese, arugula, French fries and tomato salsa.



ត្រប់ជាមួយតៅហ្វូ | 茄子炒豆腐 | Eggplant with Tofu 36,900៛ / \$9

Wok-fried eggplant and bell pepper with chili garlic soy sauce, tofu and fried rice.



ម្ទេសប្លោកក្រហមញាត់ផ្សិត | 蘑菇酿红甜椒 | Stuffed Red Bell Pepper with Mushrooms 41,000៛ / \$10

Duxelles mushroom with spinach, mashed potato, capsicum, cheese, parmesan and tomato coulis.



កាវីបន្លែ | 蔬菜咖喱 | Vegetable Curry 57,400៛ / \$14

Mixed vegetables cooked with curry paste, coriander yogurt, mango chutney and spicy turmeric rice.



ស៊ុប | 汤类 | SOUPS

ស៊ុបផ្សិត | 蘑菇浓汤 | Mushroom 28,700៛ / \$7

Seasonal mushrooms, garlic, potato, cream and croutons.



ស៊ុបល្ពៅ | 南瓜浓汤 | Pumpkin 28,700៛ / \$7

With lemongrass, curry, garlic, coconut cream, croutons



ស៊ុបខ្នឹមបារាំងលំនាំដើម | 法式洋葱汤 | French Onion 36,900៛ / \$9

Beef broth with caramelized onions, topped with melted cheese and bread.





អាហារអាំង | 招牌炭烤 | FROM THE GRILL

All dishes served with French fries and mixed salad.

ស្ទែកឆ្អឹងជំនីរកូនគោ 澳洲黑安格斯带骨肋眼牛排 Australian Black Angus Cote de Boeuf	1500g	533,000៛ / \$130
វ៉ាហ្ស៊ូតាជីម៉ា MB-5 (អូស្ត្រាលី) 澳洲MB-5但马和牛 Australian MB-5 Tajima Wagyu	300g	319,800៛ / \$78
ស្ទែកឆ្អឹងជំនីរអប់រីប (អូស្ត្រាលី) 澳洲OP牛肋排 Australian OP Ribs	600g	241,900៛ / \$59
ស្ទែកសាច់គោជំនីររីបអាយ (អូស្ត្រាលី) 澳洲肋眼牛排 Australian Beef Rib Eye	300g	135,300៛ / \$33
ស្ទែកសាច់គោចំឡកក្រៅស្រីបឡ័ញ (អូស្ត្រាលី) 澳洲西冷牛排 Australian Beef Striploin	300g	114,800៛ / \$28
ស្ទែកសាច់គោចំឡកក្នុងអ៊ែងហ្គីស៍ (អូស្ត្រាលី) 安格斯牛柳 Angus Beef Tenderloin	250g	118,900៛ / \$29
ស្ទែកឆ្អឹងជំនីរកូនចៀម 烤羊排 Lamb Rack	380g	123,000៛ / \$30
ស្ទែកសាច់ជំនីរជ្រូក 烤猪排 Pork Chops	380g	57,400៛ / \$14
ស្ទែកសាច់ក្តៅគោ 臀肉牛排 Beef Rump Steak	300g	73,800៛ / \$18





អាហារខ្មែរពេញនិយមប្រចាំរោងជំនួយដ្ឋាន | 高棉经典菜肴

KHMER FAVOURITES



ការីសាច់មាន់បែបខ្មែរ | 柬式鸡肉咖喱 | Khmer Chicken Curry

Khmer-style chicken cooked with spices in coconut milk, root vegetables, steamed rice, cracker and spicy peanut.

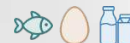
49,200៛ / \$12



អាម៉ុកត្រីខ្លឹះដូង | 柬式椰香阿莫克鱼 | Coconut Fish Amok

Sliced fish with Khmer spices in coconut, fried kalia, noni leaf and steamed rice.

49,200៛ / \$12



ត្រីឆ្កែសសឹកកូរ | 柬式烤鲈鱼 | Korko Sea Bass

Khmer-style crispy sea bass with roasted rice, local spices, poached vegetables and spicy crispy pork.

49,200៛ / \$12



សម្លម្លូរខ្លឹះទា | 红咖喱脆皮鸭 | Red Curry Crispy Duck

Crispy duck leg infused with coconut, red curry paste, pineapple, coconut milk and garlic root potato.

61,500៛ / \$15



ឡុកឡាក់ | 柬式乐叻 | Lok Lak

Wok-fried **beef tenderloin or pork** with green pepper oyster sauce, quail egg and pepper lime dip.

57,400៛ / \$14



ត្រីឆ្កែក្រុងព្រះសីហនុហ្វីឡេ | 西港香煎鲈鱼柳

Sihanoukville Seabass Fillet

Pan-seared seabass with tamarind sauce, grilled eggplant, mango salsa and garlic rice.

49,200៛ / \$12



ឆ្នាំងដីសាមគ្គី | 共享砂锅料理 | CLAY POT TO SHARE

Served with jasmine rice

សម្លម្លូរត្រីបន្លែចម្រុះ | 甜酸菠萝冬瓜鱼片汤

Fish and Sour Vegetable Soup

Stewed fish with pineapple, winter melon, bean sprouts, herbs and egg.

57,400៛ / \$14



ស្លោរជ្រក់បង្កា | 鲜虾酸汤 | Prawn Sour Soup

Fresh large prawn, chili, lime leaf, lemongrass, galangal, mushroom, tomatoes and fresh herbs.

57,400៛ / \$14



សម្លម្លូរគ្រឿងត្រីបបែល | 香茅辣魔鬼鱼汤

Spicy Lemongrass Sting Ray Soup

Sting ray, Khmer mixed spices, hot basil leaf, fish sauce.

57,400៛ / \$14



ស្លោរជ្រក់គ្រឿងសមុទ្រក្រុងព្រះសីហនុ | 西港海鲜酸汤

Sihanoukville Seafood Sour Soup

Shrimp, squid, chili, kaffir lime leaf, lemongrass, galangal, mushroom, tomatoes and fresh herbs.

57,400៛ / \$14





អាហារណែនាំបែបអាស៊ី | 亚洲精选 | ASIAN FAVOURITES

អូពីរអាហ្សាំបែបឥណ្ឌូនេស៊ី | 印尼薑黃椰奶雞 | Opor Ayam

49,200៛ / \$12

Chicken in turmeric and coconut milk with spices, peanut, ikan bilis, cabbage, steamed rice and vegetable pickle.



មីហ្គោរ៉េង | 印尼炒面 | Mee Goreng

32,800៛ / \$8

Wok-fried egg noodles with shrimp, chicken, egg, sambal chili, tomato and Chinese cabbage.



ណាស៊ីហ្គោរ៉េង | 印尼炒饭 | Nasi Goreng

49,200៛ / \$12

Fried rice with chili sambal, prawns, fried chicken, peanut, ikan bilis, cabbage, crackers, fried egg and vegetable pickle



សាច់គោរ៉េងជាន់ | 仁当牛肉 | Beef Rendang

49,200៛ / \$12

Indonesian-style beef in coconut milk with sambal, roasted peanut, ikan bilis, crackers, tomato, cucumber and turmeric rice.



ឆាគ្រឿងសមុទ្រក្រុងព្រះសីហនុប្រេចខ្ចី | 西港青椒炒海鲜

Sihanoukville Seafood Green Pepper

49,200៛ / \$12

Wok-fried squid and shrimp with green pepper oyster sauce, served with steamed jasmine rice.



ត្រីចាបបំពងជូរអែម | 糖醋鲳鱼

Sweet and Sour Pomfret

49,200៛ / \$12

Deep-fried pomfret with colorful vegetables and sweet-sour sauce, served with steamed jasmine rice.



ឆាកុយទាវ | 炒粿条 | Char Kway Teow

32,800៛ / \$8

Stir-fried flat noodles with bean sprouts, shrimp, beef, egg and mixed dark soy sauce.



មីលៀងឆាជាមួយត្នោតហ្វូ | 豆腐炒黄面 | Fried Yellow Noodles with Tofu

32,800៛ / \$8

Yellow noodles wok-fried with crispy tofu, seasonal vegetables, garlic and spring onions in a savory soy sauce



ឆាមីលៀង | 什锦炒面 | Fried Egg Noodles

32,800៛ / \$8

Traditional wok-fried egg noodles with egg, minced pork, prawns and vegetables.



បាយឆា | 炒饭 | Garlic Fried Rice



24,600៛ / \$6

Add seafood

+ 12,300៛ / \$3



Add beef

+ 8,200៛ / \$2

Add chicken

+ 8,200៛ / \$2

Add pork

+ 8,200៛ / \$2



FOOD EXCHANGE NOVOTEL SIHANOUKVILLE



ប៊ីហ្គីរ សាំងរិច | 汉堡与三明治

All contain gluten and dairy: 🌾🥛

BURGERS & SANDWICHES



នំប៉ុងប៉ាតេ | 传统高棉肉酱法棍

Num Pang Pâté

Baguette, pork pâté, pork gravy, cucumber, pickled papaya, sweet mayo and chili paste.

36,900៛ / \$9 🐷🥚

កេសាឌីឡាសាច់គោ

牛肉墨西哥馅饼

Beef Quesadilla

Tortilla with smashed potato, chili beef, onion, jalapeño, tomato, mozzarella, lettuce and fries.

36,900៛ / \$9



ក្លឹបសាំងរិចសាច់មាន់

鸡肉总汇三明治

Chicken Club Sandwich

Brown toast, marinated chicken breast, cheddar cheese, egg, tomato and mixed greens.

36,900៛ / \$9 🥚

នំប៉ានីនី កាប្រេសេ | 卡布里帕尼尼

Caprese Panini

Mozzarella, tomatoes and grilled bell peppers on ciabatta with balsamic glaze, served with fries.

36,900៛ / \$9 🌿



ប៊ីហ្គីសាច់មាន់ | 鸡肉汉堡

Chicken Burger

Chicken patty with onion, lettuce, tomato chutney, cocktail sauce, brioche bun and French fries.

45,100៛ / \$11

ប៊ីហ្គីលំនាំដើម | 经典汉堡

Classic Burger

Beef patty, lettuce, tomato, mayo, BBQ sauce, brioche bun, cheddar cheese, bacon and French fries.

49,200៛ / \$12 🐷

ប៉ាស្តា | 意大利面 | PASTA

Choice of spaghetti, fettuccine, or penne

All contain gluten: 🌾

អាស៊ីយ៉ូ អូលីយ៉ូ | 香蒜橄榄油意面 | Aglio e Olio

Pasta with prawns, garlic, dried chili, parsley and parmesan.

Make it vegetarian: Swap the prawns for wild mushrooms 🌿

36,900៛ / \$9



គ្រឿងសមុទ្រម៉ារីណារ៉ា | 海鲜番茄意面 | Marinara

Pasta with sweet tomato sauce, calamari rings, prawns, mussels and parmesan cheese.

36,900៛ / \$9



ប៉ាស្តាបូឡូញេស | 意式肉酱意面 | Bolognese

36,900៛ / \$9

ប៉ាស្តាទឹកប៉េងប៉ោះ | 番茄酱意面 | Tomato

32,800៛ / \$8



ប៉ាស្តាកាបូណារ៉ា | 奶油培根意面 | Carbonara

36,900៛ / \$9



ប៉ាស្តាអាឡាប៉េស្តូ | 青酱意面 | Pesto

28,700៛ / \$7



Pasta with cream, pesto and parmesan cheese.



FOOD EXCHANGE

NOVOTEL SIHANOUKVILLE



ភីហ្សា | 披萨 | PIZZA

All contain gluten and dairy:  

ភីហ្សាម៉ាហ្គេរីតា | 玛格丽特披萨 | Margherita

Tomato Sauce, mozzarella, Italian basil, extra virgin olive oil

Medium
32,800៛ / \$8

Large
49,200៛ / \$12

ភីហ្សាហាវ៉ៃ | 夏威夷披萨 | Hawaiian

Tomato sauce, mozzarella, pineapple, ham, pork sausage, crab stick, basil, mayonnaise

41,000៛ / \$10

57,400៛ / \$14

ភីហ្សាផេប៊ីរ៉ូនី | 意式辣香肠披萨 | Pepperoni

Tomato sauce, mozzarella, double pepperoni, jalapeno

49,200៛ / \$12

65,600៛ / \$16

ភីហ្សាប៉ារ៉ា | 帕尔玛火腿披萨 | Parma Ham

Tomato sauce, mozzarella, Parma ham, arugula, parmesan

49,200៛ / \$12

65,600៛ / \$16

ភីហ្សាផ្សិត | 野菇披萨 | Wild Mushroom

Tomato sauce, mozzarella, wild mushrooms, caramelized onions, parmesan, garlic oil

36,900៛ / \$9

49,200 / \$12

ភីហ្សាអិចស្ត្រាស៊ីម៉ូ | Exchange至尊披萨 | Exchange Supreme

Tomato sauce, mozzarella, pepperoni, pork sausage, ham, mushroom, olive, capsicum

49,200៛ / \$12

65,600៛ / \$16

ភីហ្សាបន្លែ | 田园蔬菜披萨 | Farmer's Veggies

Tomato sauce, mozzarella, cherry tomatoes, spinach, sweet corn, mushrooms, red onion

32,800៛ / \$8

45,100៛ / \$11

ភីហ្សាម៉ាត់ប៊ីយ៉ូ | 烧烤鸡肉披萨 | BBQ Chicken

Tomato sauce, mozzarella, BBQ chicken, red onion, tomato, spicy mayo

36,900៛ / \$9

49,200៛ / \$12

ភីហ្សាហ៊ូ | 烟熏鸭肉披萨 | Hoisin Duck

Hoisin sauce, mozzarella, smoked duck, cucumber, spring onion

36,900៛ / \$9

49,200៛ / \$12

ភីហ្សាណាចូ | 墨西哥玉米片披萨 | Nacho

Tomato sauce, mozzarella, chili beef, corn, jalapeño, tomato salsa, BBQ sauce

32,800៛ / \$8

49,200៛ / \$12

ភីហ្សាគ្រឿងសមុទ្រអាល់ហ្វ្រេដូ | 海鲜白酱披萨 | Alfredo Seafood

Béchamel sauce, mozzarella, shrimp, squid, green capsicum, cocktail sauce

41,000៛ / \$10

57,400៛ / \$14

ភីហ្សាមេឌីទែរ៉ានី | 地中海风味披萨 | Mediterranean

Tomato sauce, mozzarella, grilled eggplant, bell peppers, black olives, red onion, fresh basil

32,800៛ / \$8

45,100៛ / \$11



បង្កែម | 甜品 | DESSERTS



រំតាទិនផ្លែប៉ោម | 反烤苹果塔

Apple Tartine

Apple, caramel sugar and puff pastry, with vanilla ice cream.

16,400៛ / \$4



ត្រីមប្រឡេកុងដូង | 椰香焦糖布丁

Coconut Crème Brûlée

Coconut milk, sugar, egg and cream.

24,600៛ / \$6



មីល៍ហ្វឺយ | 千层酥

Mille Feuille

Chef's recipe with three layers of puff pastry and crème pâtissière.

16,400៛ / \$4



បាយដំណើបខ្មៅជាមួយស្វាយ | 黑糯米配芒果

Black Sticky Rice with Mango

Steamed black sticky rice with palm sugar, served with fresh ripe mango.

16,400៛ / \$4



ផ្លែឈើស្រស់កាត់ចំណិត | 时令鲜果拼盘

Fresh Fruit Cuts

Assorted seasonal fresh fruit.

16,400៛ / \$4



បង្កែមខ្មែរ និងផ្លែឈើស្រស់កាត់ចំណិត

高棉传统甜点与鲜果拼盘

Khmer Sweets and Fresh Fruit Cuts

Coconut jelly and steamed banana served with fresh fruit cuts.

16,400៛ / \$4



ជម្រើសកាវ៉េម | 冰淇淋

Ice Cream Selection

Choice of mango, coconut and strawberry.

12,300៛ / \$3



ព័ត៌មានអំពីសារធាតុបង្កអាស្រ័យ | 过敏原资讯

ALLERGEN INFORMATION

	គ្លីនែន	麸质	Gluten
	ផលិតផលទឹកដោះគោ	乳制品	Dairy
	ស៊ុត	鸡蛋	Egg
	គ្រាប់ធញ្ញជាតិ	坚果	Nuts
	គ្រឿងសមុទ្រ	海鲜	Seafood
	ត្រី	鱼类	Fish
	សាច់ជ្រូក	猪肉	Pork
	ហ៊ីរ	辣	Spicy
	អាហារប្លង់	素食	Vegetarian
	អាហារវេហ្គាន	纯素	Vegan

While every effort is made to accommodate dietary requirements, our kitchens handle a range of allergens and we cannot guarantee that any menu item is completely free from traces of allergens due to the risk of cross-contact. Please inform a member of our team of any food allergies or dietary requirements before ordering.