


FOOD ALLERGY INFORMATION

SOME OF OUR FOOD CONTAIN ALLERGENS, PLEASE CONTACT US FOR MORE INFORMATION AND LET US KNOW IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS. CERTAIN DISHES AND BEVERAGES MAY CONTAIN ONE OR MORE OF THE 15 ALLERGENS DESIGNATED BY EU REGULATION NO. 1169/2011. THE DESIGNATED ALLERGENS AND PRODUCTS THERE OF ARE:

- (1) CEREALS CONTAINING GLUTEN
- (2) CRUSTACEANS
- (3) EGGS
- (4) FISH
- (5) PEANUTS
- (6) SOYBEANS
- (7) MILK
- (8) NUTS
- (9) CELERY
- (10) MUSTARD
- (11) SESAME SEEDS
- (12) SULPHUR DIOXIDE AND SULPHITES
- (13) LUPIN BEANS
- (14) MOLLUSCS
- (15) SUITABLE FOR VEGETARIANS
- (16) ALCOHOL


STARTERS

- Mekong Mud Crab** ^{1, 2, 6, 8, 14} 12
Mekong fresh water crab “Keav”
peanut pepper sauce
- Mekong Dry Catfish Confit Tuna Salad** ^{4, 6, 11} 12
Tuna loin confit, local dried fish “Trey An Deng”
Khmer water crest, ginger sesame dressing
Ratanakiri avocado, cherry tomato
-  **Bouillabaisse** ^{2, 4, 6} 12
Bouillabaisse Khmer style, Kampot pepper,
coconut cream fondant potato
-  **“Krapa” Duck Breast** ¹ 14
Smoked Krapa duck breast, Belmond honey
fennel purée, ginger orange sauce, vegetables
bok choy, baby carrot, asparagus
- Beef Salad** ⁴ 15
Grilled Khmer herb beef, crunchy bean,
bell pepper, tapioca
- Mekong Jumbo Prawn** ^{2, 4} 20
Grilled prawn, Khmer curry pest, Kampot pepper
salmon caviar, gold leaf, Amok sauce

All prices are in USD inclusive of 7.5% administrative fee and 10% government tax

MAIN COURSES

FROM THE SEA

 **Kampot Sea Salted Crust Red Snapper** ^{2, 3, 4, 6, 14} **50**
(Whole Red Snapper 2 Share)

Please allow us 40 minutes for cooking time
 Condiments with the fish dish;
 Steamed rice, sweet and sour pineapple
 green mango salad

Pan-fried Crispy Skin Mekong Sea Bass ^{2, 4, 6} **22**
 Stir-fried asparagus, kaffir lime sauce

Slipper Lobster “Bongkorng Pak” ^{2, 4, 6, 14} **25**
 Grilled slipper lobster, crunchy vegetables tempura
 Amok sauce, black and pink tapioca

FROM THE FARM

Local Pork ^{6, 14} **18**
 Pork chop, Belmond honey, sweet Kampot
 pepper sauce

 **Beef “Lok Lak”** ^{1, 9, 14, 16} **22**
 Wagyu beef short ribs braised in rice wine
 cherry tomato Kampot pepper


Lamb ^{6, 9, 14} **22**
 Grilled rump of lamb in local herbs
 rustic potato cake, jus

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POULTRIES

Free Range Local Chicken Breast ^{2, 4, 6, 9} **22**
 Chicken “Ballotine”, local vegetables curry,
 crispy chicken skin

Free Range Local Chicken Thighs ^{4, 6, 7, 14} **22**
 Marinated chicken thighs, sweet sour honey sauce
 stir-fried vegetables, carrot purée


 **“Kapa” Duck Leg** ⁹ **25**
 Slow cooked and crispy “Kapa Duck”
 lotus seeds, pork bacon

NOODLE/ RICE

“Mileung” Yellow Noodle ^{6, 14} **12**
 Cooked with seasonal vegetables

Mekong Prawn Rice Flour Noodle ^{1, 2, 3, 4, 6} **18**
 Prawn, chives, Kampot pepper sauce

Khmer Rice Flour Flat Noodle ^{2, 4, 6, 14} **18**
 Calamari, octopus, baby prawn
 Amok sauce cilantro

 **Mekong Prawn Juicy Rice** ^{2, 4, 6, 9} **18**
 Baby prawn, artichokes, petit vegetables

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SIDE DISH (Choose One)*Wok Fried Vegetable* ^{6,14}*Local Long Beans* ^{6,14}*Steamed Jasmine Rice* ^{6,14}*Creamy Local Spinach* ^{6,14}*Sautéed Straw Mushrooms with Garlic* ^{6,14}**SWEETS****Banana Fritters (Local Street Food)** ^{3,7} **9**Banana fritters, caramel palm sugar Madagascar
vanilla ice cream**Ice Cream Trio** ^{3,7} **9**Jasmine rice ice cream, passion fruit sorbet
taro ice cream**Kaffir Lime** ^{1,3,7} **9**Kaffir lime cream, vanilla crumble, meringue
kaffir lime sorbet**Pineapple** ¹⁶ **9**Caramelized Kampot pepper pineapple
Belmond honey, pineapple sorbet**Chocolate** ^{3,6} **11**Kampot pepper dark chocolate mousse
bitter chocolate crumble, mango sorbet**Circle signature ice cream 2 scoops** ^{3,16} **5**

Khmer rice wine chilly mango ice cream

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VEGETARIAN / GLUTEN FREE

STARTERS

Mango Salad ^{4, 15} 9

Green mango, tomatoes, kaffir lime, coriander

Seasonal Vegetable Soup ^{6, 9, 15} 9

Coconut cream, turmeric, garlic, coriander

Crunchy Vegetable Roll ^{6, 15} 9

Crunchy vegetables sweet and sour dressing

MAIN COURSES

Juicy Rice ^{6, 15} 10

Artichokes, petit vegetables

Seasonal Coconut Vegetable Curry ¹⁵ 10

Local vegetables curry, jasmine rice

Grilled and Caramelized Khmer Tofu ^{11, 6} 12

Seasonal vegetables, toasted white sesame seeds
honey ginger dressing

DESSERT

Fruit Platter 8

Seasonal cut fruits, kaffir lime syrup

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