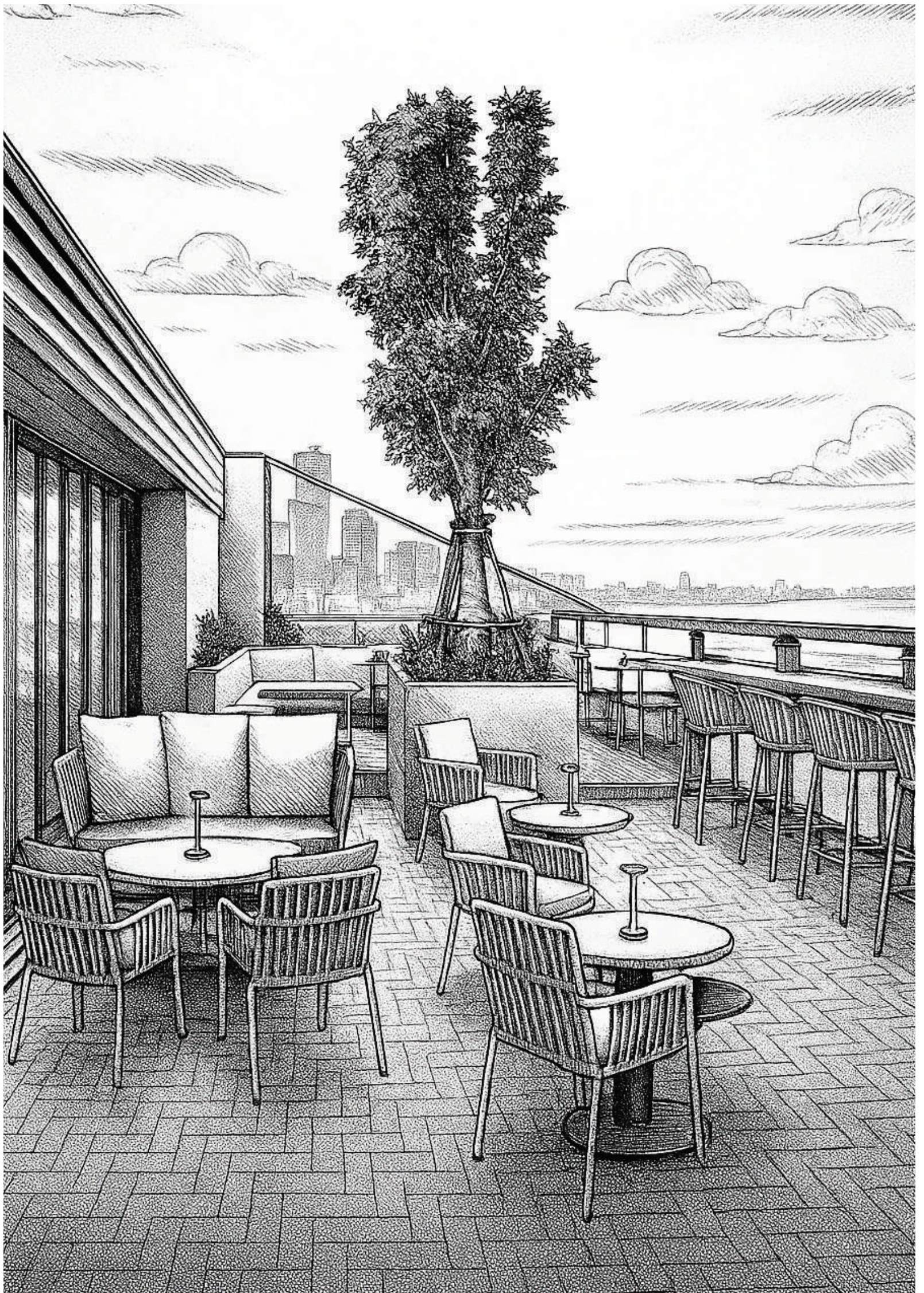


UP BY KVL

FOOD MENU



BAR SNACKS & SHARE PLATES



CRISPY SQUID WITH LIME MAYO

7.5

LIGHTLY FRIED SQUID WITH A DELICATE CRUNCH, SERVED WITH ZESTY LIME MAYONNAISE FOR A FRESH, CITRUSY KICK.



KHMER SATAY SKEWERS

6

TENDER MARINATED CHICKEN SATAY SKEWERS, SERVED WITH GREEN PAPAYA PICKLES AND SATAY DIPPING SAUCE.



GARLIC CHILI WINGS

6.5

CRISPY CHICKEN WINGS GLAZED IN A BOLD GARLIC-CHILI SAUCE—SAVORY, SPICY, AND PERFECT FOR SHARING.



WAGYU SLIDERS

13

THREE MINI BURGERS WITH BUTTERY WAGYU BEEF, ONION JAM, AMERICAN CHEESE, AND CRUNCHY PICKLES.



SESAME BEEF BITES

6.5

CRISPY BITES OF TENDER BEEF TOSSED WITH TOASTED SESAME, SERVED WITH BOLD KOH KONG DIPPING SAUCE.



FRENCH FRIES

3.5

CRISP, GOLDEN FRIES LIGHTLY SEASONED WITH SEA SALT.



GRILLED BEEF SKEWERS

7

JUICY MARINATED GRILLED BEEF SKEWERS SERVED WITH GREEN PAPAYA PICKLES AND CHILI-GARLIC DIPPING SAUCE.



SEA SALT EDAMAME

3.5

STEAMED EDAMAME PODS TOSSED WITH FLAKY SEA SALT.



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

APPETIZERS & SALADS



KOH KONG SALMON SALAD

FRESH SALMON, BITTER MELON, CHILI, AND HERBS TOSSED IN A BOLD KHMER-STYLE KOH KONG DRESSING.

10



GRILLED CHICKEN 6 MANGO SALAD

GRILLED CHICKEN, AVOCADO, MANGO, AND CAULIFLOWER WITH A VIBRANT HERB-BALSAMIC DRESSING.



PRAWN & POMELO SALAD

PRAWNS, JUICY POMELO, TOASTED PEANUTS, AND CAPSICUM FINISHED WITH LOCAL HERBS AND TANGY KOH KONG DRESSING.

9



HARVEST 5 GARDEN SALAD

MIXED GREENS WITH AVOCADO, BABY POTATOES, OLIVES, CRISPY SHALLOTS, AND CHERRY TOMATOES IN A RED WINE HERB VINAIGRETTE.

SANDWICHES & BURGERS



CLASSIC BEEF BURGER

JUICY AUSTRALIAN BEEF PATTY WITH AMERICAN CHEESE, LETTUCE, TOMATO, ONIONS AND KVL'S BURGER SAUCE. SERVED WITH FRENCH FRIES OR OUR HOUSE MADE SWEET POTATO FRIES.

11



KOREAN FRIED 9 CHICKEN BURGER

INSPIRED BY CHEF SUNGHOO KIM AT EMBER KOREAN BBQ, THIS KOREAN-FUSION FRIED CHICKEN BURGER PACKS A PUNCH. SERVED WITH FRENCH FRIES OR OUR HOUSE MADE SWEET POTATO FRIES.



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

ASIAN SELECTION



BEEF LOK LAK

STIR-FRIED AUSTRALIAN BEEF IN A CLASSIC KHMER LOK LAK SAUCE, SERVED WITH KAMPOT PEPPER AND LIME, SIDE SALAD, STEAMED JASMINE RICE, AND A CLEAR SOUP.

14



KHMER FRIED RICE

LOCAL-STYLE EGG-FRIED RICE, SERVED WITH A CLEAR SOUP ON THE SIDE.

Vegetables | 6

Chicken or Pork | 6.5

Beef or Seafood | 7



KAMPOT PEPPER SQUID

DEEP-FRIED BABY SQUID GLAZED WITH A SWEET-SALTY SAUCE, KAMPOT PEPPER, AND FRESH HERBS.

13



CHAR KWAY TEOW

WOK-FRIED FLAT RICE NOODLES, CHINESE SAUSAGE, SHRIMP, AND FISH CAKE AND SMOKY-SWEET DARK SOY SAUCE.

8



BRAISED EGG TOFU & VEGETABLE CLAY POT

9

GOLDEN EGG TOFU AND MIXED VEGETABLES IN OYSTER SAUCE AND BLACK PEPPER, SERVED SIZZLING WITH STEAMED JASMINE RICE.



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

GRILLED & MAINS



SPAGHETTI CARBONARA

12

CREAMY CARBONARA WITH BACON AND CHEESE, TOPPED WITH A GOLDEN QUAIL EGG YOLK.



GRILLED ATLANTIC SALMON

18

GRILLED SALMON FILLET WITH DILL HERB SAUCE, SERVED WITH CREAMY WASABI MASHED POTATOES AND SALMON ROE.



SACKH KO ANG (KHMER RIBEYE)

17

TRADITIONAL KHMER-STYLE GRILLED RIBEYE SERVED WITH SEASONAL VEGETABLES AND A TRIO OF HOUSE-MADE SAUCES.



TRUFFLE SPINACH & MUSHROOM RAVIOLI

12

RICOTTA, SPINACH AND MUSHROOM RAVIOLI TOPPED WITH PARMESAN AND AROMATIC TRUFFLE OIL.



AUSTRALIAN STEAK CUTS

TENDERLOIN (200G) | 24

RIB-EYE (200G) | 20

SERVED WITH MIXED LETTUCE, CRISPY FRIES, AND YOUR CHOICE OF SAUCE: KAMPOT GREEN PEPPERCORN / MUSHROOM CREAM / RED WINE JUS



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

DESSERTS



CHOCOLATE
FONDANT
MOLTEN-CENTERED CHOCOLATE
CAKE WITH PISTACHIO CRUMBLE
AND VANILLA ICE CREAM.

7



SEASONAL
FRUIT PLATTER
FRESH-CUT SEASONAL FRUIT
GARNISHED WITH LIME AND
MINT.

3

ICE CREAM



CHOCOLATE

5



VANILLA

5



STRAWBERRY

5

SORBET



MANGO

5



PASSION
FRUIT

5



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

===== HÔTEL KVL =====