

BREAKFAST

LOCAL FAVORITES	Bor Bor Sach Moan <i>Cambodian Congee with Vegetables, Pickled Vegetables, Preserved Vegetables, Fried Dough Stick (Please Select: Pork, Chicken or Fish)</i> 6
	Bai <i>Steamed Jasmine Rice with your Choice of Grilled Pork Belly, Kroeung Chicken or Kampot Pepper Grilled Beef</i> 8
	Num Banh Chok <i>Fresh Rice Noodles, River Fish Gravy, Lemon Grass and Kroeung Spices</i> 7

WESTERN

Continental

*Croissant, Pain Au Chocolat,
Selected French Pastries, Toast,
Butter and Preserves*

6

Selection of Individual Cereals

*Choice of Milk
Whole, Oat Milk,
Almond and Chocolate*

5

Seasonal Fruit Plate

4

Natural Yoghurt

*Fresh Berries, Crumble and
Toasted Almonds*

4

2 Eggs Cooked to Your Preference

*Sides – Choose from Pork Sausage,
Chicken Sausage, Streaky Bacon,
Smoked Back Bacon, Black Pudding,
Baked Beans, Potato Rosti,
Grilled Portobello Mushroom*

8

3 Egg Omelette Whole or White

*Choice of Fillings - Cheddar Cheese,
Cooked Ham, Tomato, Spinach,
Mushrooms, Onions and Capsicum*

7

Eggs Benedict or Royale

*Poached Eggs, Country Ham or
Smoked Salmon and Spinach,
English Muffin, Hollandaise Sauce*

8

Dark Rye Bread Tartine

*Beetroot Hummus, Avocado,
Roasted Tomatoes,
Grilled Asparagus
Add a Poached Egg*

6

Smoked Salmon

*Smoked Salmon, Cucumber Ribbons,
Lemon, Caper Berries and Dill*

8

Charcuterie and Cheese

*Selection of Cured Meats and
Farm House Cheese,
Rustic Farmer Bread*

8

Cruffle

*Croissant Waffle -
Wat Chocolate Almond
and Hazelnut Spread, Banana,
Toasted Hazelnuts and
Chantilly Cream*

6

Pain Perdue

*Wat Chocolate Cocoa and Nut Spread,
Chantilly Cream, Toasted Almond*

6

Souffle Pancakes

*Crispy American Bacon, Maple Syrup
or with Fresh Berries and Sour Cream*

6

ASIAN

Selection of Dim Sum

*Ask your Server for
Today's Selection with
Chinese Condiments*

8

Nasi Lemak

*Coconut Infused Rice,
Prawn Sambal,
Pickled Vegetables,
Boiled Egg, Fried Ikan Bilis*

8

SOUPS

Khmer Kuy Teav

*Pork and Prawn Noodle Soup,
Rice Noodles,
Pork Stock and Garnish*

8

Wonton Noodle

*Chicken Stock,
Pork and Shrimp Wontons,
Egg Noodles, Bok Choi,
Fried Garlic and
Crispy Chicken Skin*

7

SKYLIGHT

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

Coffee

- Americano -	- Cappuccino -
2.50	3.00
- Mocha -	- Latte -
3.00	3.00
- Espresso -	- Double Espresso -
2.50	3.00

TWG Tea Selection

- Black Tea -
*English Breakfast / Golden Earl Grey / Royal Darjeeling
Bain de Rose*

- Green Tea -
Sencha / Jasmine

- Herbal Tea -
Chamomile / Moroccan Mint

5.00

Iced Lattes & Co.

- Iced Coffee -	Iced Cappuccino
3.00	3.50
- Iced Latte -	- Iced Caramel Latte -
3.50	4.50
- Iced Vanilla Latte -	- Iced Matcha Latte -
4.50	4.50

Fresh Juices

Ask our Team for the daily selection

Fresh Smoothies

*Made with Plain Yogurt / Sweet Milk / Fresh Milk
Strawberry / Papaya / Mango / Passion Fruit / Banana*

5.05

Detox

- Hydrating & Refreshing -
Cucumber / Mint

5.50

- Immune Booster -
Beetroot / Green Apple

5.50

- Cleanse -
Pineapple / Ginger / Lemongrass

5.50

- Anti-Inflammatory -
*Mint / Ginger / Lemon/ Khmer Honey /
Topped with Soda Water*

5.50

SKYLIGHT

LUNCH & DINNER

APPETIZERS AND SALADS

Norwegian Salmon

Poached Smoked Salmon,
Gribiche Sauces, Asparagus, Charred Lemon 19

Seared Tuna

Crunchy Asian Slaw,
Bonito Flakes Salad, Ginger Sesame Dressing 7

Caesar Salad

Traditional Caesar Salad with
Bacon 6.50
Grilled Chicken 2.00

Skylight Wedge Salad

Avocado, Grilled Pumpkin, Feta Cheese,
Roasted Tomato, Bruschetta Croutes,
Pistou Dressing 8
With Grilled Chicken or Softly Poached Egg

Tiger Prawn and Pomelo Salad

Roasted Peanuts, Capsicum,
Fresh Local Herbs, Koh Kong Dressing 8

ASIAN

Ginger - Sesame Prawns

Wok Fried Bok Choy,
Sliced Green Onions, Steamed Jasmine Rice 14

Traditional Fish Amok

Steamed in Banana Leaf,
Khmer Spices, Coconut, Steamed Jasmine Rice 11

Char Kwey Teow

Fresh Flat Rice Noodles, Chinese Sausage,
Fish Cake, Shrimp, Dark Sweet Soy Sauce 11

Beef Lok Lak

Beef Tenderloin Marinated in Soy Sauce
and Stir Fried served with Steamed Jasmine Rice 12

Cambodian Fried Rice

Fried Garlic, Spring Onions, Eggs Sunny Side Up,
Soy Sauce 10

-Your Choice of: Grilled Chicken Skewers,
Seafood, Pork or Vegetables

SIGNATURE PHO

Beef Broth, Bean Sprout, Fresh Local Herbs,
Beef Tendon, Special Beef Meat Balls

Wagyu Beef Striploin 38

US Beef Tenderloin 24

Chicken (With Chicken Both Chicken & Chicken Meatball) 19

SANDWICHES & BURGERS

All Come with your choice of
Fries or Skylight Salad

Wagyu Beef Sliders

Onion Jam, American Cheese, Pickles 11

Skylight Beef Burger

Imported Beef Patty, American Cheese, Gherkins,
Shredded Lettuce, Roma Tomato 12
With or Without Smoked Bacon

Skylight Crispy Chicken Burger

American Cheese, Red Beef Tomato,
Romaine Lettuce, Roasted Garlic Aioli 11

Steak and Cheese Baguette

Seared Flank Steak, American Cheese,
Caramelized Onions, Grain Mustard Mayo,
Rocket Salad 12

SOUP

Roasted Plum Tomato and Basil

Spanish Extra Virgin Olive Oil, Grilled Crusty Bread 6.5

SOUP OF THE DAY (Please ask your server)

Signature Grills accompanied by Classic Grill Garnish

GRILLS

US Angus Tenderloin

200 grams **38** 100 grams **19**

Harvey Australian Striploin

300 grams **39**

- Choose your Sauce -

*Bearnaise – Kampot Green Pepper
Side Dishes: Fries or Side Salad*

Grilled Australian Lamb Chops 27

Pommes Puree, Roasted Capsicum, Asparagus, Gremolata, Rosemary Jus

PASTA & MAINS

Skylight Vattanac Premium Beer

Battered Ocean Catch 🍷

*Catch of the Day, Crushed Minted Peas,
Lemon Wedge and Tartare Sauce*

16

Pan Fried Chicken Breast

*Spinach & Cheese, Roasted Baby Potatoes,
Glazed Carrots, Creamy Mushroom Sauce*

12

Mushroom and Ricotta Ravioli 🍲

Shaved Aged Parmesan Cheese, Truffle Oil

12

Carbonara Pasta

Egg Yolk, Bacon, Cheese & Cream

12

Takeo River Lobster Linguini 🍷

*Shellfish Bisque, Tomato, Lemon,
Parsley, Red Pepper Flakes and Olive Oil*

18

Seafood Cioppino

*Stew of White Clams, Fish, Black Mussels,
Tiger Prawns, Tomato Ragù,
Fennel and Gremolata*

12

SWEET

Chocolate Fondant

Pistachio Crumble, Vanilla Ice Cream

7

Seasonal Fruit Platter

Fruits of the Season, Lime Wedge, Mint

4

Three Scoops of Ice Cream

Ask for flavors of the Day

5

SKYLIGHT

🍷 Skylight Signature

🍲 Vegetarian Cuisine

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

Sodas

V-Active Sports Drink / V-Active Sports Red /
V-Active Sports Green / Krud Energy Drink /
Krud Cola Energy Drink / Krud Ice Energy Drink /
Premium Soda Water

2.00

Fresh Juices

Ask our Team for the daily selection

Orange	Pineapple	Lemon
Green Apple	Watermelon	Passion Fruit
7.00	5.00	4.00

Cool Teas

- Raspberry Iced Tea -

Bain de Rose Tea / Raspberry Ice Cubes /
Homemade Syrup

- Blueberry Iced Tea -

Bain de Rose Tea / Raspberry Ice Cubes /
Homemade Syrup

- Fruity Iced Tea -

Bain de Rose Tea / Blueberry Ice Cubes /
Raspberry Ice Cubes / Homemade Syrup

- Butterfly Pea Honey Iced Tea -

Butterfly Pea Tea / Khmer Honey / Lemon Juice

- Black Iced Tea -

TWG English Breakfast Tea / Homemade Syrup

3.50

Detox

- Hydrating & Refreshing -

Cucumber / Mint

5.50

- Immune Booster -

Beetroot / Green Apple

5.50

- Cleanse -

Pineapple / Ginger / Lemongrass

5.50

- Anti-Inflammatory -

Mint / Ginger / Lemon / Khmer Honey /
Topped with Soda Water

5.50

Fresh Smoothies

Made with Plain Yogurt / Sweet Milk / Fresh Milk
Strawberry / Papaya / Mango / Passion Fruit / Banana

5.50

Still Water

- Acqua Panna -

500 ml 1000 ml

5.00 7.00

- Fiji Water -

500 ml

5.00

Sparkling Water

- San Pellegrino -

500 ml 1000 ml

5.00 7.00

Vattanac Water (Still)

1.00

Krud Soda Water

1.00

Coffee

- Americano -

2.50

- Cappuccino -

3.00

- Mocha -

2.50

- Latte -

3.00

- Espresso -

2.50

- Double Espresso -

3.00

Iced Lattes & Co.

- Iced Coffee -

3.00

- Iced Cappuccino -

3.50

- Iced Latte -

3.50

- Iced Caramel Latte -

4.50

- Iced Vanilla Latte - - Iced Matcha Latte -

4.50

4.50

TWG Tea Selection

- Black Tea -

English Breakfast / Golden Earl Grey / Royal Darjeeling/
Bain de Rose /

- Green Tea -

Sencha / Jasmine Tea

- Herbal Tea -

Chamomile / Moroccan Mint

5.00

Beer

- Krud Pilsner -

- Krud Lite -

- Vattanac Premium -

- Vattanac Premium Light -

- Dragon Dark Nitro -

- Dragon Dark Lager -

3.00

HOUSE WINE

Sparkling glass

Vigna Dogarina Prosecco Doc Treviso Brut, Italy	7
Segura Viudas Brut, CAVA, Spain	7

White

Montes "Classic" Chardonnay, Colchagua Valley, Chile	6.5
Pā Road Sauvignon Blanc, New Zealand	7
Marqués de Riscal, Verdejo, Rueda, Spain	6.5

Red

Yalumba "Y Series" Shiraz Viognier, Barossa Valley, AUS	7
Château Bouteilley, Premières Côtes de Bordeaux AOC	6.5
Marqués de Riscal, Rioja, Proximo, Spain	8

Champagne & Sparkling

Vigna Dogarina Prosecco Doc Treviso Brut, Italy	34
Segura Viudas Brut, CAVA, Spain	34
Prosecco Bottega Bianco, Il Vino dei Poeti, Italy	45
Champagne Lanson Black Label, France	69
Champagne Taittinger Brut Réserve, France	119
Champagne Taittinger Prestige Rose, France	159
Comtes de Champagne, Taittinger, France	349

White

Sauvignon Blanc

Pā Road Sauvignon Blanc, New Zealand	34
Casillero del Diablo Reserva Sauvignon Blanc, Chile	35
Sancerre "Les Baronnes" Loire Valley, France	75

Chardonnay

Montes "Classic" Chardonnay, Colchagua Valley, Chile	32
The Winery of Good Hope Unoaked Chardonnay, South Africa	29
Beringer Main & Vine Chardonnay, California, USA	39
Chablis Premier Cru, Les Vaillons Vieilles Vignes by Domaine Laroche, Burgundy, France	125

Spanish White

Marqués de Riscal, Verdejo, Rueda, Spain	32
Marqués de Cáceres, Verdejo, Rueda, Spain	33
Marqués de Cáceres "Deusa Nai" Albariño, Rías Baixas, Spain	45

Other varieties

Primosic, Pinot Grigio Poderi di Carlo, Italy	25
Maison Castel Muscadet Sevre et Maine Sur Lie, Loire Valley, France	39
Gustave Lorentz, Riesling "Réserve", Alsace, France	45

Rosé

DB Bortoli Rosé	29
Pigmentum Rosé of Malbec, Cahors, France	29
Les Maitres Vignerons de St. Tropez, Côtes de Provence, France	25

Red

Cabernet Sauvignon

Beringer Main & Vine Cabernet Sauvignon, USA	39
Marques de Casa Concha Cabernet Sauvignon, Chile	49

Shiraz

Woodstock Shiraz, McLaren Vale, Australia	35
Escudo Rojo Reserve Syrah, Chile	39

Pinot Noir

Manyara Pinot Noir, Australia	33
Domaine Chene Pinot Noir, Burgundy, France	45
Allan Scott Pinot Noir, Marlborough, New Zealand	49
Albert Bichot, Hautes-Côtes de Nuits, Burgundy, France	79

Bordeaux

Château Bellevue Claribes, France	25
Château Bouteilley, Premières Côtes de Bordeaux AOC	32
Esprit de Pavie 2014, France	59
Château Roc de Candale, Saint Emilion Grand Cru, France	85
Château Camensac 2015, France	88
Château La Closerie de Fourtet 2015, France	99

Spanish Red

Marqués de Riscal, Rioja, Proximo, Spain	39
Marqués de Riscal Tempranillo, Spain	39
Marqués de Cáceres Reserva, Rioja, Spain	65
Alión, Ribera del Duero by Vega Sicilia, Tempranillo, Spain	199

Other varieties

Chianti Lornano, Tuscany, Italy	28
Yalumba "Y Series" Shiraz Viognier, Barossa Valley, AUS	34
Santa Digna Reserva Carmenere by Miguel Torres, Chile	33
Casillero del Diablo Reserva Merlot, Chile	35
Argento Estate Reserve Malbec, Argentina	38
Tormaresca "Neprica", Primitivo, Puglia, Italy	39
Montes "Purple Angel", Carmenère Petit Verdot, Chile	139

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SKYLIGHT