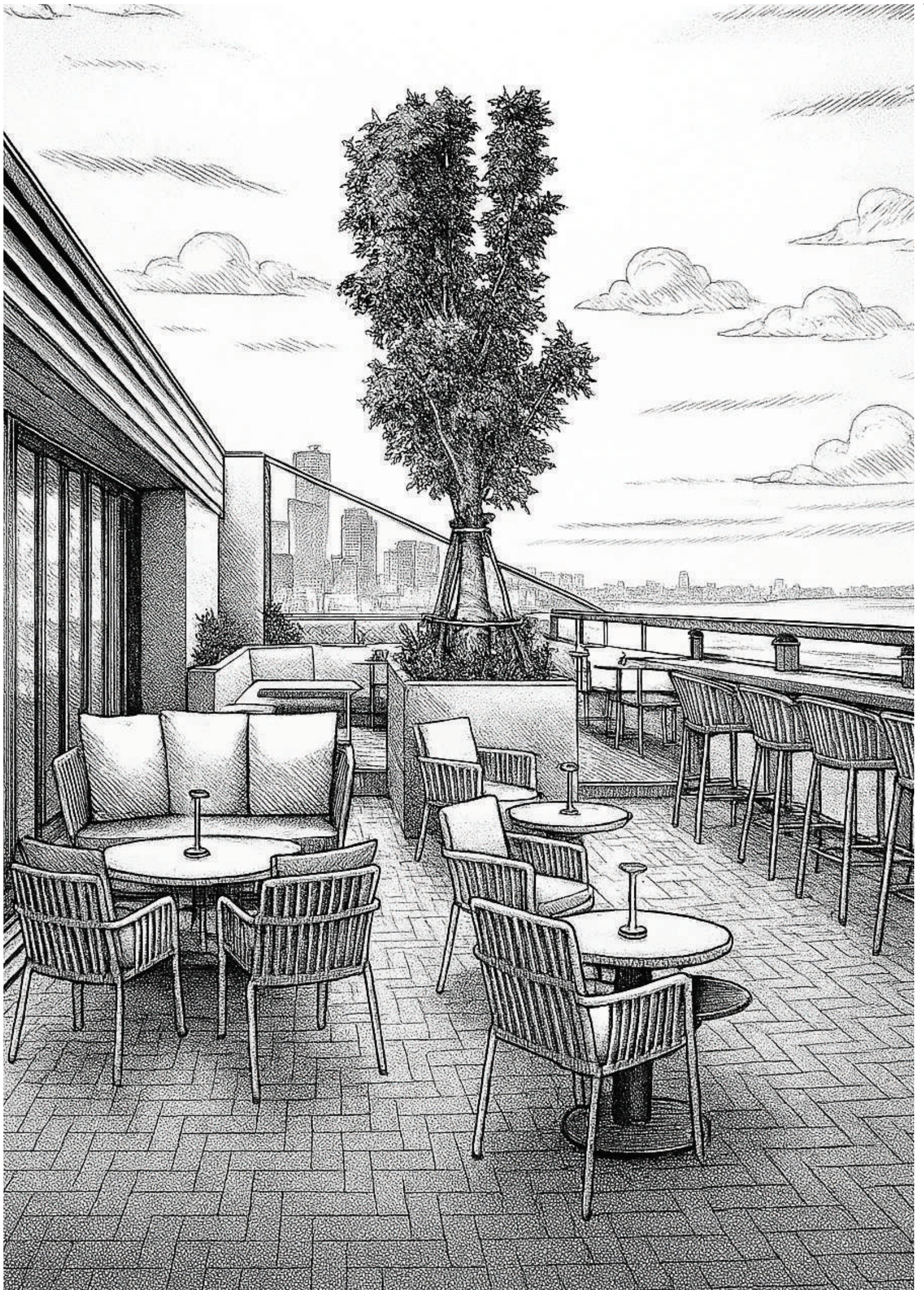




UP BY KVL

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

10

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



GRILLED CHICKEN MANGO SALAD

6

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



PRAWN & POMELO SALAD

9

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



HARVEST GARDEN SALAD

5

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

SANDWICHES & BURGERS



CLASSIC BEEF BURGER

11

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.



KOREAN FRIED CHICKEN BURGER

9

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.



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** 7
MOLTEN-CENTERED CHOCOLATE
CAKE WITH PISTACHIO CRUMBLE
AND VANILLA ICE CREAM.



**SEASONAL
FRUIT PLATTER** 3
FRESH-CUT SEASONAL FRUIT
GARNISHED WITH LIME AND
MINT.

ICE CREAM



CHOCOLATE 5



VANILLA 5



STRAWBERRY 5

SORBET



MANGO 5



**PASSION
FRUIT** 5



HÔTEL KVL



UP BY KVL

GOURMET GRILL NIGHT

TUESDAY, FRIDAY AND SUNDAY
OPEN 4PM - LATE NIGHT

PRIME ANGUS TENDERLOIN \$33
PRIME ANGUS RIB EYE \$32

All beef dishes are served with truffle
mashed potatoes, grilled asparagus,
sautéed broccoli, baby carrots and garlic.

AUSTRALIAN LAMB CHOPS \$30

Premium Australian lamb chops grilled to
perfection and encrusted with fresh herb
served with truffle mashed potatoes,
smoked pumpkin puree, asparagus, baby
carrots and mint chimichurri sauce.

SELECT YOUR FAVORITE SAUCE

Kampot Pepper Sauce
Barnaise Sauce
Mushroom Sauce

WINE \$3

A glass of prosecco, white wine
or red wine

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





UP BY KVL

BITS & BITES

PATATAS BRAVAS

A Stir-fried Potato, Garlic, Tomato Puree, Smoked Paprika, Garlic Mayo and Bravas Sauce.

4.00

SEAFOOD PAELLA

Baked Rice Japonica, Garlic, Prawn, Squid, Mussel, Crabmeat, Coriander, Cherry Tomato, and Smoked Paprika Powder.

5.50

POTATO MASALA

Deep-fried Potato, Garlic, Coriander, Spicy Masala, Onion, Chili and Turmeric Powder and Garlic Mayo.

5.50

DEEP-FRIED SPICY PORK BELLY

Five Spice Pork Belly, Chinese Wine, Garlic, Ginger Powder and Homemade Hoi Sin Sauce.

5.50

PRAWN GAMBAS

Stir-fried Prawn, Garlic, Tomato Puree, Smoked Paprika, Green Bell Pepper and Coriander.

6.00

HOI SIN DUCK SPRING ROLL

Deep-Fried Duck, Star Anise, Fresh Thyme, Red Cabbage, Coriander and Hoi Sin Sauce.

6.00

MISO CRABMEAT IN CUCUMBER

CUPS

Crabmeat, Miso Paste, Mayo, Shallot, Onion, Cucumber, Red Bell Pepper and Coriander.

6.00

DEEP-FRIED PORK SIEW MAI

DUMPLING

Deep-Fried Minced Pork, Prawn, Garlic, Coriander And Homemade Hoi Sin Sauce.

6.50

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



UP BY KVL
SUNSET
Sips

INTERNATIONAL COCKTAILS

BLUE MARGARITA Los Arcos, Blue Curacao, Lime, Syrup	\$ 6.50	APEROL SPRITZ Aperol, Prosecco, Soda Water	\$ 5.50
B52 Irish Bailey Cream, Kahlua, Cointreau	\$ 6.00	WHISKY SOUR Evan Williams Whisky, Lemon Juice Egg White, Syrup, Angostura Bitters	\$ 5.50
CLASSIC MARTINI Widges Gin, Carpano Dry Vermouth	\$ 6.00	OLD FASHIONED Evan Williams Whisky, Sugar Cube, Bitters, Water	\$ 5.50
SEX ON THE BEACH T&T Vodka, Cointreau, Lime, Cream de Peach Orange Juice, Cranberry, Grenadine Syrup	\$ 6.00	MARGARITA Jose Cuervo, Cointreau, Lime, Agave Syrup	\$ 5.50
COSMOPOLITAN T&T Vodka, Cointreau, Lime, Grenadine, Cranberry	\$ 6.00	SIESTA Jose Cuervo, Lime, Grapefruit, Agave Syrup, Campari	\$ 5.50
LONG ISLAND ICE TEA Widges Gin, T&T Vodka, Plantation Rum Los Arcos, Cointreau, Lime, V-cola	\$ 6.50	PORN STAR MARTINI Sky Vodka, Passion, Syrup, Lime, Prosecco	\$ 5.50
NEGRONI Bulldog Gin, Cocchi Vermouth, Campari	\$ 5.50	ESPRESSO MARTINI Sky Vodka, Vanilla Syrup, Espresso, Coffee Liquor	\$ 5.50

MOJITO \$ 5.50

3 Star Rum, Lime Juice, Mint, Brown Sugar, Soda Water

KVL SIGNATURE COCKTAILS

MEKONG MIST Widges Gin, Lime, Pineapple, Passion Juice	\$ 7.00
THE CYCLO Los Arcos, Passion, Lime, Simple Syrup, Pineapple	\$ 7.00
KVL SLING Widges Gin, D.O.M, Brandy, Cointreau Pineapple, Vattanac Lagerade	\$ 7.00
BASSAC HORIZON Widges Gin, Basil, Kaffir, Lime, Mint Leaf, Syrup	\$ 7.00

BEST SIPS

DE PHNOM PENH Evan Williams Whisky, Lillet Blanc Honey, Angostura Bitters	\$ 7.00
HIBALL MARGARITA Los Arcos, Cointreau, D.O.M. Lime, Agave Syrup, Tonic Water	\$ 7.00
THE MEKONG CALL Planteray 3 Star, Lime, Pineapple Vanilla Syrup, Orange Bitters	\$ 7.00
UP BY-NEGRONI Sky Vodka, Lillet Blanc Vermouth Americano	\$ 7.00



UP BY KVL

WINE LIST

SPARKLING WINE

BOTTLE

Nostra Vitis Spumante 750ml-Italy

\$35

WHITE WINE

Vina Esmeralda Gewurztraminer 750ml-Spain

\$40

Anne De Laweiss Gewurztraminer 750ml-France

\$50

ROSE WINE

Pegmentum 750ml-Malbec France

\$30

Cep d'Or 750ml-Cote de Provence France

\$40

RED WINE

Jim Barry Bros Shiraz Cabernet 2029 750ml-Australia

\$70

Vasse Felix "Filius" Cabernet Sauvignon 750ml-Australia

\$70

Norton Privada Malbec 750ml-Argentina

\$99

Saldo Zinfandel 2021 750ml-California USA

\$100

Gaja CA Marcanda Promis Merlot-Shiraz-Sangiovese
750ml-USA

\$120

Opus One Napa Valley Caberbet Sauvignon 2012
750ml-USA

\$999



UP BY KVL

WINE LIST

CHAMPAGNE

BOTTLE

Lanson Black Label Magnum 1.5L-France

\$240

Bollinger Rose Magnum 1.5L-France

\$299

WHITE WINE

Vina Esmeralda Gewurztraminer 750ml-Spain

\$36

Chablis Premier Cru Les Vaillons 750ml-France

\$88

WHISKEY

MaCallan 18 Double Cask 43% 700ml

\$700

Ballantine's Christmas Reserve YO 21 700ml

\$88