

## Asian Selection

### Salads & Appetizers

Green papaya & mango salad - <i>smoked fish, chili and cashew nut</i>		8.50
Pomelo & prawn salad - <i>chili and Khmer herb (N)</i>		8.50
Banana flower salad - <i>shredded chicken breast, cucumber, tomato (N)</i>		9.00
Fresh vegetable spring rolls - <i>lettuce, carrot, cucumber, basil and Khmer sour sauce</i>	 	7.50
- <i>add poached prawns (N)</i>		9.00
Vegetable & lentil samosa - <i>mint chutney</i>		7.50
Fried spring rolls - <i>bean vermicelli, vegetable, chicken and palm sugar sauce</i>		8.50
Beef satay - <i>peanut sauce</i>		8.50

### Soups

Tom Yam Goong - <i>spicy sour prawns and lemongrass</i>		8.00
Chicken Won Ton - <i>vegetable and roasted garlic</i>		8.00
Rice noodle - <i>thinly sliced beef, vegetable and Khmer herbs</i>		10.00

### Mains

Stir fried Khmer flat rice noodles - <i>vegetable, egg and tofu</i>	 	10.50
Market fresh vegetable curry - <i>yellow dhal and Tadka spice (N)</i>	 	10.50
Amok - <i>traditional Cambodian fish &amp; seafood, coconut, Khmer spice and jasmine rice</i>		10.50
Steamed sea bass - <i>spring onions, celery, soy, ginger and jasmine rice</i>		12.00
Royal Phad Thai - <i>rice noodles, seared prawns, lime and peanut (N)</i>		11.00
Chicken Tikka Masalas - <i>yoghurt, curry sauce, tomato and jasmine rice (N)</i>		11.00
Khmer duck curry - <i>coconut, vegetables and jasmine rice</i>		12.50
Ban Chow Khmer pancake - <i>minced beef, bean sprout and tamarind (N)</i>		10.50
Beef tenderloin Lok Lac - <i>seared beef filet, Kompot pepper and lime juice jasmine rice</i>		15.50
Thai style Phat Kaphrao - <i>stir fried minced pork</i>		10.00
Cambodian pork fried rice - <i>vegetables and Khmer sausage</i>		9.50

### Desserts

Market fresh local cut fruits	 	6.00
Selected Khmer pastries		6.00
Black sticky rice pudding - <i>coconut and taro root</i>	 	7.00
Mango sorbet - <i>papaya and rice wine liquor</i>	 	8.00



: Vegetarian -



: Gluten free - (N): Nuts

All prices are in USD and are exclusive of 17.7% service charge and Government Tax

## Western Selection

### Salads & Appetizers

Mixed garden greens - <i>garden greens, black olive and Bruschetta</i>	 	7.50
Caesar - <i>romaine lettuce, chicken, capers, anchovies, croutons and Parmesan</i>		10.00
Mixed vegetable - <i>Feta cheese, olive, onion, bell pepper and herbs</i>		9.00
Seared squid - <i>eggplant, tomato and basil (N)</i>		9.50
Salmon & tuna tartar - <i>pickled cucumber and garden herb salad</i>		12.00

### Soups

French onion soup		7.50
Vegetable purée - <i>herbed garlic croutons</i>		7.50

### Snacks

Club sandwich - <i>bacon, chicken breast, fried egg and French fries</i>		11.50
Panini - <i>tomato, Mozzarella, Pesto and French fries (N)</i>		11.50
Hamburger or cheeseburger - <i>BBQ Sauce, tomato, pickles and French fries</i>		12.50
Spaghetti Carbonara - <i>bacon, onion and Parmesan sauce</i>		9.50
Penne Napolitano - <i>tomato and basil</i>		9.50
Tuna pizza - <i>caper berry, black olive and tomato</i>		11.00
Parma ham pizza - <i>cherry tomato and shaved Parmesan</i>		14.00
Feta & grilled eggplant pizza - <i>garlic and oregano</i>		11.00

### Extra ingredients

<i>Beef, chicken, fish, pork, cheese, cooked ham, fried egg, vegetable, steamed rice</i>		1.50
<i>Prawns</i>		4.50
<i>Parma ham</i>		2.00

### Mains

Green vegetable risotto - <i>cherry tomato and garden greens</i>	 	10.50
Ratatouille ravioli - <i>onion purée and spring onion</i>		10.50
Sea bass - <i>mushroom, eggplant, tart and olive oil jus</i>		12.00
Salmon - <i>cauliflower and Gribiche sauce</i>		16.00
King prawns - <i>calamari, Tagalitelte, tomato and Tapenade</i>		16.00
Cordon bleu - <i>breaded chicken supreme, Emmental cheese, ham, crushed Jalapeno potato</i>		16.00
Grilled Australian beef tenderloin - <i>Kampot pepper sauce and fork crushed potato</i>		21.50
Braised lamb shank - <i>bean ragout, polenta and basil</i>		16.00

### Desserts

Fine ripened cheese - <i>condiments (N)</i>		17.00
Trio of crème brûlée - <i>vanilla, passion fruit and pandan leaf (N)</i>		7.00
Freshly baked chocolate fondant - <i>caramel sauce and whipped cream (N)</i>		8.00
Mille-feuille - <i>vanilla cream (N)</i>		8.00



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## DELICIOUS LOW-CALORIE GASTRONOMY

INVENTIVE, FLAVORFUL, EXCITING: DE-LIGHT BY SOFITEL QUIBERON THALASSA  
SEA & SPA MEANS MAXIMUM PLEASURE AND MINIMUM CALORIES

Give into the temptation of gourmet cuisine without compromising your healthy lifestyle goals. De-Light was developed by Sofitel Quiberon Thalassa sea & spa, an expert in nutrition and wellness located on France's invigorating Atlantic coast. Inspired low-calorie dishes have been created through innovative culinary techniques and an unwavering commitment to refined tastes and textures. Sofitel chefs worldwide are applying these principles and spreading De-Light, allowing you to dine healthily while enjoying Magnifique blends of fine French and local culinary traditions.

### Appetizers

Sesame coated tuna tataki (389CAL)  
*pickled cucumber*

11.50

Crab meat (183CAL)(GF)  
*avocado and pomelo*

10.00

### Mains

Khmer rice noodles (399CAL)  
*chicken breast and broccoli*

10.50

Grilled Lamb chops (405CAL)  
*ratatouille and Pesto (GF)*

20.50

### Desserts

Tapioca and coconut pudding (290CAL)  
*mango (GF)*

7.00

Yoghurt panna cotta (175 CAL)  
*diced fresh fruit (GF)*

7.00



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## Drinks

### Fruit juice

Orange	4.00
Lime	4.00
Watermelon	4.00
Pineapple	4.00
Apple	4.00
Banana	4.00
Coconut	4.00

### Shake

Mango	4.00
Pineapple	4.00
Banana	4.00
Watermelon	4.00
Four Season	4.00
Coconut	4.00
Papaya	4.00

### Blended

Mix fruit - juice or shake	4.50
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### Water

<i>Still water</i>			
Evian	500ml	5.00	
Lyon	500ml	3.50	
<i>Sparkling water</i>			
Perrier	330ml	5.50	
Perrier	750ml	8.00	
San Pellegrino	500ml	7.00	

### Soft Drink

Coke, Coke Zero	4.00
Sprite	4.00
Tonic Schweppes	4.00
Soda water	4.00
Ginger Ale	4.50
Red Bull	4.00

### Coffee, Tea

Coffee	4.00
Espresso	4.00
Double Espresso	4.50
Cappuccino	4.00
Coffee latte	4.00
Hot chocolate	4.00
Tea or infusion	4.00
Iced coffee	4.00
Ice chocolate	4.00

### Wine & Champagne by the glass

Cuvée Sofitel - Chardonnay	7.00
Cuvée Sofitel - Merlot	7.00
Champagne Taittinger	17.50
Veuve Clicquot Ponsardin Brut	23.00

### Beers

Angkor	5.00
Cambodian Beer	5.00
Angkor draught	4.50
Budweiser	6.00
Heineken	6.00
Tiger	5.00

### Apéritif

Campari	6.00
Martini Blanco	6.00
Martini Rosso	6.00
Ricard	6.00

### Vodka

Absolute	6.00
Smirnoff	6.00

### Rum

Bacardi	6.00
Saint James	6.00

### Tequila

Sauza Anejo	6.00
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### Cocktail

Bloody Mary	7.00
Daiquiri	7.00
Mojito	7.00
Manhattan	7.00
Margarita	7.00
Screwdriver	7.00
Tequila Sunrise	7.00
Caipirinha	7.00
Pina Colada	7.00

### Non-Alcoholic Cocktail

Indochine	6.00
Virgin Caipirinha	6.00
Virgin Mojito	6.00