




FU LU ZU
寿禄福



Deep-fried Chicken, Dry Chili and Peanuts



Sichuan cuisine originates from the Sichuan Province in Southwestern China. It has bold flavours, particularly the pungency and spiciness resulting from liberal use of garlic and chili peppers, as well as the unique flavour of Sichuan pepper. There are many local variations within Sichuan Province and the neighbouring Chongqing Municipality, which was part of Sichuan Province until 1997. Four sub-styles of Sichuan cuisine include Chongqing, Chengdu, Zigong and Buddhist Vegetarian style.

SPICY SAUCE: DRY CHILI, FRESH CHILI, GARLIC, SESAME OIL

“Sichuan Style” : Sichuan is famous worldwide for the exquisite pepper. Preparations done Sichuan style will be well seasoned with prime quality pepper chosen over chili.

SPICY OIL: HOMEMADE WITH SICHUAN DRIED CHILIS. THOSE CHILIS ARE NOT SPICY AS OTHER ASIAN PEPPERS, AND DELIVER A POWERFUL FLAVOR OF CHILI WITHOUT THE BURNING SENSATION.



风味凉菜

COLD APPETIZER



Sichuan Spices & Sesame Poached Chicken



“Sichuan” Sautéed Pork



Mixed Beef Sweet Bread in Spicy Sauce

夫妻肺片

A1 Mixed Beef Sweet Bread in Spicy Sauce

蓉城口水鸡

A2 Sichuan Spices & Sesame Poached Chicken

山西陈醋爽蛰头

A3 Jelly Fish with “Old Shanxi” Vinegar and Spicy Oil

例
Portion

\$15.80

\$11.80

\$8.80

云南香菜拌牛肉

A4 Spicy Oil Marinated Beef and “Yunnan” Coriander

洋葱拌木耳

A5 Black Fungus and Onions in Mixed Vinegar

巧手拌日本小青瓜

A6 Japanese Cucumber with Vinegar and Garlic

例
Portion

\$12.80

\$7.80

\$5.80

Prices are exclusive of 7% service charge and 10% VAT



Roasted Chicken with Garlic



Roasted Suckling Pig

烧腊卤水

BBQ AND COLD CUT PLATTER

	例 Portion
粤式烧味拼盘 B1 "Cantonese" style Roasted Meat Cold Cuts Platter	\$18
蜜汁叉烧 B2 Honey BBQ Meat	\$15.80
粤式卤水拼盘 B3 "Cantonese" Style Beef Cold Cut Platter	\$18
葱油白斩鸡 B4 Poached Chicken with Ginger Sauce	\$15.80/half \$28.80/whole
粤式挂炉烧鸭 B5 Roasted Duck "Cantonese" Style	\$16.80/half \$32.80/whole
金牌琵琶吊烧鸡 B6 Roasted Chicken with Garlic	\$15.80/half \$30.80/whole
烤乳猪 B7 Roasted Suckling Pig	\$68/half \$128/whole

滋补炖品

SOUPS

	位 Person
松茸高汤炖鲜鲍 S1 Matsutake Chicken Broth with Abalone	\$20.80
天麻炖乳鸽 S2 Pigeon Soup with Gastrodia Elata (Chinese Herb)	\$12.80
花旗参炖乌骨鸡 S3 Black Chicken and Chinese Ginseng Soup	\$9.80
帝皇海鲜酸辣羹 S4 Imperial Seafood Hot & Sour Soup	\$7.80
番茄鸡蛋汤 S5 Tomato and Egg Soup	\$6.80
西湖粟米羹 S6 Sweet Corn Soup	\$5.80



鲍鱼和海参

ABALONE, SEA CUCUMBER

辽参

SA1 Japanese Sea Cucumber

只
Piece
\$38.80

大连鲍鱼仔

SA2 "Dalian" Baby Abalone

\$16

大连鲍鱼仔

SA3 Australian Scallops

\$8

只
Piece

鲍鱼粗粮捞饭

SA4 Braised Abalone with Couscous

\$28.80

鲍鱼粗粮捞饭

SA5 Braised Japanese Sea Cucumber with Couscous

\$38.80

燕麦波斯顿龙虾仔

**SA6 Braised spiny Lobster with Oatmeal
Creme Sauce**

\$98.0
(600G)



RECOMMENDED COOKING STYLES

SEA CUCUMBER

松茸鲍汁扣
Matsutake Abalone Sauce

人参果粗粮烩
Braised with Oatmeal

ABALONE AND SCALLOPS

蒜茸蒸
Steamed with Garlic

豉汁蒸
Steamed with Black Beans

剁椒蒸
Steamed with Fresh Chili



Prices are exclusive of 7% service charge and 10% VAT



Fish



Lobster



Abalone

Prices are exclusive of 7% service charge and 10% VAT

生猛河海鲜
SEAFOOD



Steamed Fish Head with Fresh Chili



Sautéed Sea Cucumber Walnut and Asparagus



Crab

波士顿龙虾
Boston Lobster

\$10.80/ 100g

肉蟹
Crab

\$6.80/ 100g

罗氏虾
Local Cambodia Shrimp

\$8.80/ 100g

爬爬虾
Shrimp Mantis

\$7.80/ 100g

石斑鱼
Sea Grouper

\$6.80/ 100g

花甲
Clams

\$3.80/ 100g

笋壳斑
Soon-hock Fish

\$7.80/ 100g

石斑鱼
Red Grouper

\$9.80/ 100g

基围虾
Tiger Shrimp

\$6.80/ 100g

*Order minimum of one piece. Average weight is indicated
Prices are exclusive of 7% service charge and 10% VAT*

RECOMMENDED COOKING STYLES



**FISH RECOMMENDED
COOKING STYLES**

清蒸
Steamed

双椒蒸
Steamed with "Sichuan" Fresh Chili
& Bell Peppers

水煮
Poached with Chili Sauce

豉汁蒸
Steamed with Black Bean

川式烧
Braised with Soy Sauce and Chili

XO 酱蒸
Steamed XO Sauce



**SHELLFISH RECOMMENDED
COOKING STYLES**

上汤芝士焗
Braised with Chicken broth
and Cheese

蒜茸蒸
Steamed with Garlic

XO 酱蒸
Steamed XO Sauce

剁椒蒸
Steamed with Fresh Chili

椒盐
Fried with Chinese Condiment
(Pepper Salt)

避风塘
Fried with Crisp Garlic

香辣
Fried with Spicy Sauce

姜葱
Sautéed with Ginger and
Spring Onion





Braised Beef with Spicy Soup and Vegetable

河海鲜
SEAFOOD



Fried Scallops with Crispy Garlic

"Kung Pao" Prawn, Leek, Cashew Nut,
Dry Chili Sweet & Sour Sauce

Sautéed Shrimp with Scrambled Egg

桃仁爆海参
SF1 Sautéed Sea Cucumber
Walnut and Asparagus

避风塘炒澳带
SF2 Fried Scallops with Crispy Garlic

XO酱碧绿炒鲍汁螺片
SF3 Sautéed Sea Snail with Sweet Beans and XO Sauce

滑蛋虾仁
SF4 Sautéed Shrimp with Scrambled Egg

果仁芥味明虾球
SF5 Deep Fried Prawns, Nuts, Wasabi Mayonnaise

例
Portion
\$38.80

\$26.80

\$20.80

\$15.80

\$22.80

宫保虾球
SF6 "Kung Pao" Prawn, Leek, Cashew Nut,
Dry Chili Sweet & Sour Sauce

极品海鲜毛血旺
SF7 Braised Mix Seafood, Pork Blood with Spicy Soup

蒜香烧汁银雪鱼
SF8 Braised Codfish with Garlic, Onion and Teriyaki Sauce

麻辣馋嘴蛙
SF9 "Sichuan" Style Frog in Spicy Sauce

剁椒鱼头
SF10 Steamed Fish Head with Fresh Chili

例
Portion
\$32.80

\$28.80

\$48.80

\$16.80

\$38.80

Prices are exclusive of 7% service charge and 10% VAT

肉类家禽

MEAT & POULTRY

生煎黑椒雪花牛仔骨
M1 Fried Beef Ribs, Onion, Black Pepper Sauce \$26.80

重庆辣子鸡
M2 Deep-fried Chicken, Dry Chili and Peanuts \$16.80

黑蒜烧汁安格斯牛肉粒
M3 Angus Beef Rib-Eye, Bell Pepper and Black Pepper Sauce \$26.80

鲜果咕噜肉
M4 Sweet & Sour Pork with Pineapple \$17.80

坚果炒法国鹅肝粒
M5 Seared Foie - Gras with Nuts \$48.80

波斯风味烤小羊排
M6 Grilled Lamb Chops with Chili and Cumin \$52.80

豆花牛柳
M7 Braised Beef and Tofu Pudding with Sichuan Spicy Sauce \$25.80

蜀香生爆肚
M8 Sautéed Pig Belly with Leek Moss & Garlic, Chili Soy Sauce \$16.80

传统宫保鸡丁
M9 Classic "Kong Pao" Chicken \$15.80

盐帮小煎鸡
M10 Fried Chicken with Fresh Chili \$16.80

巴蜀藤椒鸭
M11 Sautéed Duck with Fresh Chili and Fresh Pepper \$16.80



Grilled Lamb Chops with Chili and Cumin



SIGNATURE DISHES

川式鲜椒牛仔骨

**M13 Beef Rib with Chili &
Fresh Pepper
\$18.80**

四川回锅肉

**M14 "Sichuan" Sautéed Pork
\$16.80**

水煮牛肉

**M15 Braised Beef with Spicy
Soup and Vegetable
\$18.80**



Prices are exclusive of 7% service charge and 10% VAT

素食豆腐

VEGETABLES & TOFU

胜瓜烧手工豆腐

VB1 Braised Tofu and Loofah

荷塘爽口小炒

VB2 Sautéed Lotus Root and Seasonal Vegetable

咸鱼茄子煲

VB3 Braised Stuffy Egg Plant with Salted Fish

小炒蘑菇精灵

VB4 Sautéed Mushrooms with Pork and Soy Sauce

虎皮尖椒

VB5 Grilled Red Bell Peppers with Garlic and Soy Sauce

油渣手撕包菜

VB6 Sautéed Cabbage

番茄炒鸡蛋

VB7 Sautéed Egg with Tomato

清炒有机芦笋

VB8 Sautéed Organic Asparagus

例
Portion

\$8.80

\$7.80

\$6.80

\$7.80

\$6.80

\$6.80

\$6.80

\$9.80

SIGNATURE DISHES

麻婆豆腐

VB9 Braised "Ma Po" Tofu

\$7.80

鱼香茄子

VB10 Sautéed Eggplant with

Sweet & Sour Sauce

\$6.80

榄菜干煸四季豆

VB11 Deep Fried Green Beans,

Sautéed with Pork

and Olive Vegetable

\$7.80



Prices are exclusive of 7% service charge and 10% VAT



Braised "Ma Po" Tofu



Fried Rice with Mushroom and "Yunnan" Ham



Choy Sum

主食类

RICE & NOODLES

菌菇云腿炒饭

RN1 Fried Rice with Mushroom and "Yunnan" Ham

XO酱干炒牛河

RN2 Fried Rice Noodle with Beef and XO Sauce

港式海鲜生面

RN3 Fried Noodle with Seafood

风味扬州炒饭

RN4 'Yangzhou' Style Fried Rice

福建海鲜饭

RN5 Fried Rice with Seafood Sauce

田园时蔬

SEASONAL VEGETABLES

广东芥兰 广东菜心 西兰花

空心菜 菠菜 苦瓜

Kale, Choy sum, Broccoli, Morning Glory, Spinach,
Balsam Pear

例
Portion
\$6.80

\$7.80

\$12.80

\$14.80

\$8.80

\$10.80

做法：白灼、清炒、炆炒、蒜蓉、上汤

Cooking Style: Poached, Sautéed, Sautéed with Dry
Chili, Sautéed with Garlic, Braised
with Chicken Broth

Prices are exclusive of 7% service charge and 10% VAT



**Chilled Mango Sago
Cream with Pomelo**

甜品

DESSERTS

杨枝甘露

SW1 Chilled Mango Sago Cream with Pomelo

冰糖雪梨炖银耳

SW2 Stewed White Fungus, Snow Pear Soup

香滑芒果布丁

SW3 Chilled Mango Pudding

时令水果盘

SW4 Seasonal Fruit Platter

位
Person
\$3.80

\$5.80

\$3.80

例
Portion
\$5.80



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