





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

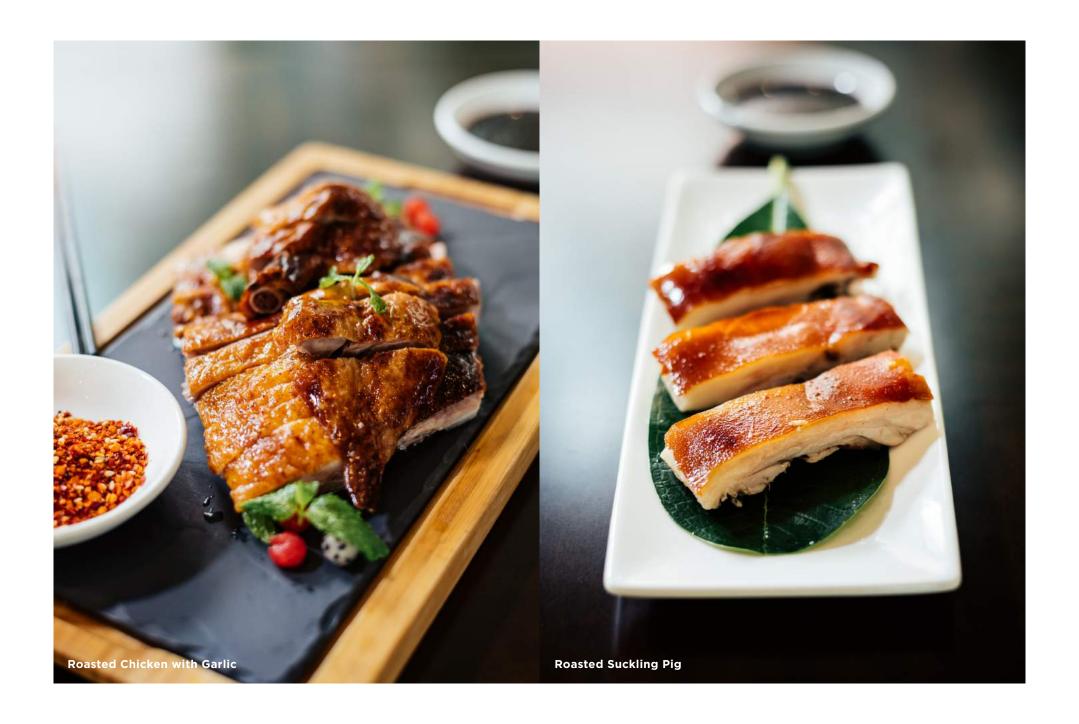
"Sichuan Style": Sichuan is famous worldwide for the exquisite pepper. Preparations done Sichuan style will be well seasoned with prime quality pepper chosen over chili.



风味凉菜 COLD APPETIZER



	例		例
	Portion		Portion
夫妻肺片	\$15.80	云南香菜拌牛肉	\$12.80
A1 Mixed Beef Sweet Bread in Spicy Sauce		A4 Spicy Oil Marinated Beef and "Yunnan" Coriande	er
蓉城口水鸡 A2 Sichuan Spices & Sesame Poached Chicken	\$11.80	洋葱拌木耳 A5 Black Fungus and Onions in Mixed Vinegar	\$7.80
山西陈醋爽蛰头 A3 Jelly Fish with "Old Shanxi" Vinegar and Spicy Oi	-	巧手拌日本小青瓜 A6 Japanese Cucumber with Vinegar and Garlic	\$5.80



烧腊卤水		滋补炖品	
BBQ AND COLD CUT PLATTER	例 Portion	SOUPS	位 Person
粤式烧味拼盘 B1 "Cantonese" style Roasted Meat Cold Cut	\$18	松茸高汤炖鲜鲍 S1 Matsutake Chicken Broth with Abalone	\$20.80
蜜汁叉烧 B2 Honey BBQ Meat	\$15.80	天麻炖乳鸽 S2 Pigeon Soup with Gastrodia Elata (Chinese Herb	\$12.80)
粤式卤水拼盘 B3 "Cantonese" Style Beef Cold Cut Platter	\$18	花旗参炖乌骨鸡 S3 Black Chicken and Chinese Ginseng Soup	\$9.80
葱油白斩鸡 B4 Poached Chicken with Ginger Sauce	\$15.80/half \$28.80/whole	帝皇海鲜酸辣羹 S4 Imperial Seafood Hot & Sour Soup	\$7.80
粤式挂炉烧鸭 B5 Roasted Duck "Cantonese" Style	\$16.80/half \$32.80/whole	番茄鸡蛋汤 S5 Tomato and Egg Soup	\$6.80
金牌琵琶吊烧鸡 B6 Roasted Chicken with Garlic	\$15.80/half \$30.80/whole	西湖粟米羹 S6 Sweet Corn Soup	\$5.80
烤乳猪 B7 Roasted Suckling Pig	\$68/half \$128/whole		







鲍鱼和海参

ABALONE, SEA C	UCUMBER
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	只
	Piece
辽参 SA1 Japanese Sea Cucumber	\$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 松茸鲍汁和 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

生猛河海鲜 SEAFOOD



波斯顿龙虾 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**





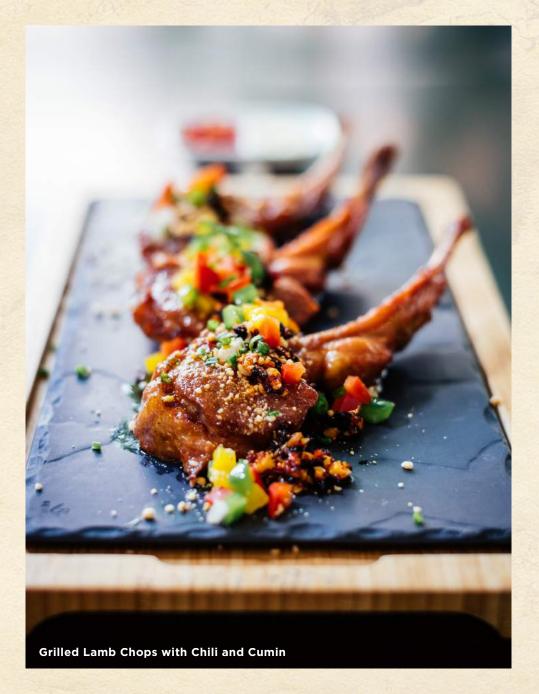
河海鲜 SEAFOOD



桃仁爆海参 SF1 Sautéed Sea Cucumber	例 Portion \$38.80	宫保虾球 SF6 "Kung Pao" Prawn, Leek, Cashew Nut, Dry Chili Sweet & Sour Sauce	例 Portion \$32.80
Walnut and Asparagus 避风塘炒澳带 SF2 Fried Scallops with Crispy Garlic	\$26.80	极品海鲜毛血旺 SF7 Braised Mix Seafood, Pork Blood with Spicy Sou	\$28.80 ip
XO酱碧绿炒鲍汁螺片 SF3 Sautéed Sea Snail with Sweet Beans and XO Sauc		蒜香烧汁银雪鱼 SF8 Braised Codfish with Garlic, Onion and Teriyaki	\$48.80 Sauce
滑蛋虾仁 SF4 Sautéed Shrimp with Scrambled Egg	\$15.80	麻辣馋嘴蛙 SF9 "Sichuan" Style Frog in Spicy Sauce	\$16.80
果仁芥味明虾球 SF5 Deep Fried Prawns, Nuts, Wasabi Mayonnaise	\$22.80	剁椒鱼头 SF10 Steamed Fish Head with Fresh Chili	\$38.80

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	豆花牛柳 M7 Braised Beef and Tofu Pudding with Sichuan Spic	\$25.80 cy Sauce
重庆辣子鸡 M2 Deep-fried Chicken, Dry Chili and Peanuts	\$16.80	蜀香生爆肚 M8 Sautéed Pig Belly with Leek Moss & Garlic, Chili S	\$16.80 Soy Sauce
黑蒜烧汁安格斯牛肉粒 M3 Angus Beef Rib-Eye, Bell Pepper and Black Pepp	\$26.80 per Sauce	传统宫保鸡丁 M9 Classic "Kong Pao" Chicken	\$15.80
鲜果咕噜肉 M4 Sweet & Sour Pork with Pineapple	\$17.80	盐帮小煎鸡 M10 Fried Chicken with Fresh Chili	\$16.80
坚果炒法国鹅肝粒 M5 Seared Foie - Gras with Nuts	\$48.80	巴蜀藤椒鸭 M11 Sautéed Duck with Fresh Chili and Fresh Pepper	\$16.80
波斯风味烤小羊排 M6 Grilled Lamb Chops with Chili and Cumin	\$52.80		







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





素食豆腐

VEGETABLES & TOFU

	例
リノルイー・広	Portion
胜瓜烧手工豆腐	\$8.80
VB1 Braised Tofu and Loofah	
荷塘爽口小炒	\$7.80
VB2 Sautéed Lotus Root and Seasonal Vegetable	47.00
咸鱼茄子煲	\$6.80
VB3 Braised Stuffy Egg Plant with Salted Fish	40.00
小炒蘑菇精灵	\$7.80
VB4 Sautéed Mushrooms with Pork and Soy Sauce	Ψ7.00
虎皮尖椒	\$6.80
VB5 Grilled Red Bell Peppers with Garlic and Soy Sau	
油渣手撕包菜	¢6.00
VB6 Sautéed Cabbage	\$6.80
番茄炒鸡蛋	44.00
VB7 Sautéed Egg with Tomato	\$6.80
清炒有机芦笋	
イド ア イ	\$9.80
The Sauteed Organic Asparagus	

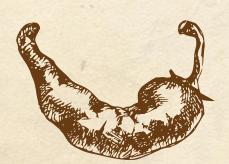




SIGNATURE DISHES









主食类 RICE & NOODLES		田园时蔬 SEASONAL VEGETABLES 例 Portion
菌菇云腿炒饭 RN1 Fried Rice with Mushroom and "Yunnan" Ham	\$7.80) 1. 1b.) 1. 1b. — .) 1b
XO酱干炒牛河 RN2 Fried Rice Noodle with Beef and XO Sauce	\$12.80	Kale, Choy sum, Broccoli, Morning Glory, Spinach, Balsam Pear
港式海鲜生面 RN3 Fried Noodle with Seafood	\$14.80	做法: 白灼、清炒、炝炒、蒜蓉、上汤
风味扬州炒饭 RN4 'Yangzhou' Style Fried Rice	\$8.80	Cooking Style: Poached, Sautéed, Sautéed with Dry Chili, Sautéed with Garlic, Braised with ChickenBroth
福建海鲜饭	\$10.80	with ChickenBroth

RN5 Fried Rice with Seafood Sauce



甜品 DESSERTS	位
杨枝甘露	Person
SW1 Chilled Mango Sago Cream with Pomelo	\$3.80
冰糖雪梨炖银耳	\$5.80
SW2 Stewed White Fungus, Snow Pear Soup	
香滑芒果布丁 SW3 Chilled Mango Pudding	\$3.80
	例
叶人 小 田 点	Portion
时令水果盘	\$5.80
SW4 Seasonal Fruit Platter	



SOFITEL PHNOM PENH PHOKEETHRA 26 OLD AUGUST SITE - SOTHEAROS BLVD - 12301 PHNOM PENH TEL. +855 (0) 23 999 200 - H6526@SOFITEL.COM WWW.SOFITEL-PHNOMPENH-PHOKEETHRA.COM

