



**Whisky (blends)**

.....  
*Dewar's 12 yrs, Chivas Regal 12 yrs, 4.25*  
*J&B, Ballantine's, Cutty Sark,*  
*Cromwell's Royal, Glen Scanlan,*  
*High Commisioner, Parkers , Teacher's,*  
*Grant's, Three Royals, Label 5,*  
*Famous Grouse, Williams Lawsons, Johnnie*  
*Walker Red Label*

.....  
*Johnnie Walker Black Label, 5.00*  
*Monkey Shoulder, Bell's Signatur,*  
*Grantons*

.....  
*Johnnie Walker Gold Label, 8.75*  
*Glen Scotia 15years*

**Irish Whisky**

*Jameson 4.25*  
*Bushmill 10yrs 6.50*

**Whisky (single malt)**

*Loch Lomond signature 4.25*

*Glenfiddich 12 yrs, Glenlivet 12 yrs 5.75*

*Cragganmore 12 yrs, Macallan 12 yrs,*  
*The Balvenie 12 yrs 8.75*

*Glencadem, Oban 14 yrs,*  
*Bowmore 12 yrs 10.75*

*Highland park 12 yrs 14.00*

**Bourbon / American Whisky**

*Jack Daniel's 4.25*

*Rebel Yell Kentucky Straight,*  
*Wild Turkey Honey, Woodford reserve 5.75*

*Knob Creek Bourbon 6.25*

*Death's Door white 7.25*

## CLASSIC COCKTAILS

For 1.50 more upgrade to: Belvedere vodka, Tanqueray 10 gin, El Señorío Reposado Extra Mezcal tequila, Samai Gold rum

### SHORT DRINKS 5.00

#### Passion Fruit & Mint Caipiroska

Vodka, passion fruit, mint, lime and sugar

#### Cosmopolitan

Vodka, Cointreau, lime & cranberry juice

#### Fresh Fruit Daiquiri

Rum, fresh lime, sugar (choose from passion, watermelon, pineapple or mango)

#### Hemingway Special

Rum, grapefruit juice, Cointreau, fresh lime, sugar

#### Caipirinha

Cachaca 51, lime & sugar

#### Sunride

Tequila, Galliano, Cream De Banana, fresh milk, grenadine syrup, lime juice



#### Mai Tai or Passionate Mai Tai

Served with or without fresh passion fruit, light rum, dark rum, Orange Curacao, oreat syrup, lime juice, orange juice, pineapple juice, dash of Angostura bitter



#### FCC Rainfall

Gin, Cambodian galangal, Blue Curacao, lime, and Ginger Ale

### LONG DRINKS Glass 5.00 / Jug 13.75

#### Piña Colada / Sunset Colada

Served with or without grenadine syrup, rum, Malibu, pineapple juice, coconut cream, coco syrup

#### Kampot Pepper Bloody Mary

Vodka, tomato juice, horseradish, green Kampot pepper, Worcestershire sauce, tabasco and salt

#### FCC Transfusion

Vodka, lime, cranberry juice topped with Ginger Ale

#### Ginger Rogers

Gin, fresh ginger, lime fruit, mint leaf, sugar, top up Ginger Ale

#### Red wine sangria

Red wine, brandy, mixed fruits, limes and topped with Sprite

#### Mojito (strawberry or passion fruit)

Rum, lime, sugar and fresh mint, topped with soda water.

### MARTINI 5.50

#### Martini

Gin or Vodka, dry, with olives or a twist

#### Lychee Martini

Vodka, lychee liqueur & Martini extra dry

#### Espresso Martini

Vodka, Kahlua, Malongo espresso

#### Vesper Martini

Gin, Vodka, Martini Bianco, lemon peel

#### French Martini

Vodka, raspberry, fresh apple juice, lemon peel



# LEGENDARY COCKTAILS

For 1.50 more upgrade to: Belvedere vodka, Tanqueray 10 gin, El Señorío Reposado Extra Mezcal tequila, Samai Gold rum

## SHORT DRINKS 5.50

### The Plantation

*Gin, Cointreau, simple syrup, grapefruit juice, lime juice, fresh basil leaves*

### Pomelo on Mint Rider

*Gin, Triple Sec, Campari, pomelo fruit, mint leaf, lime juice, sugar syrup*

### Margarita or Blue Margarita

*Served with or without Blue Curacao, tequila, Triple Sec, or Blue Curacao, lime juice & sugar*

### Cambodian Farmer

*Takeo rice wine, palm sugar, lime wedges, kaffir lime leaf*



### Planter's Punch

*Dark rum, pineapple juice, mango juice, orange juice, lime juice, grenadine syrup, almond syrup*



### Tamarind Season

*Vodka, Grand Marnier, Malibu, tamarind juice, lime juice, sugar syrup*

## LONG DRINKS 5.50 / 15.50

### Long Island Ice Tea

*Rum, vodka, tequila, gin, triple sec, lime & Coke*

### Blue Island

*Light rum, Blue Cacao, Cream De Banane, apple juice, mango juice, lime juice*

### Lime Leaf Mule

*Vodka, lime leaves, fresh lime, Angostura bitters, Ginger Ale*

### Singapore or Passionate Sling

*Served with or without fresh passion fruit (Gin, Cointreau, Cherry Brandy, Benedictine DOM, lime & pineapple juice, grenadine syrup, dash of Angostura bitter)*

### Pimm's No. 1 cup

*Pimm's No.1, fresh fruits and veggies, Sprite*

### Frontline

*Chili and Kampot pepper-infused vodka, passion fruit, lime, vanilla syrup*

*A delectable home-made mix of chilies and Kampot pepper-infused vodka, the Frontline is a timeless favorite of journalists. With a spicy sweet kick, this drink is sure to provide the perfect end-of-day toe-curling boost of energy to liven your evening.*



# SPIRITS



## Aperitifs & Liqueurs 4.25

*Campari, Martini Rosso/Bianco/Extra Dry, Pastis, Ricard Grand Marnier, Drambuie, Kahlua, Baileys*

## Digestifs

*Calvados 5.25  
Cognac Hennessy VSOP 6.25  
Cognac Hennessy XO 11.95*

## Branded house spirits

*single 4.00 / double 6.50 +1.00 mixer  
Gordons gin, Belvedere vodka,  
Sauza gold tequila, White Bacardi rum,  
Jim Beam White whisky*

## Vodka

*Grey Goose 4.25  
Belvedere 5.50 - use it to upgrade your cocktail  
Chopin 6.00*

## Tequila & Mezcal

*El Señorío Reposado Extra Mezcal 5.50 - use it to upgrade your cocktail  
Cabeza Blanco tequila 7.00  
Artenom Blanco 7.75  
Artenom Reposado 7.75  
Don Julio Reposado 9.50*

## Rum

*Brugal Anejo 4.25  
Samai Gold Rum 5.50 - use it to upgrade your cocktail*

*(Locally produced - Silver Medal at the International Spirit Challenge 2017 in London)*

*Ron Zacapa Centenario 23 yrs 7.75  
Brugal 1888 yrs 9.50*

## Gin

*Bombay Sapphire 4.25  
Tanqueray 10 5.50 - use it to upgrade your cocktail  
Citadelle 6.50  
Hendrick's 6.75  
Ungava 6.75*

## G&T

*Schweppes +1.00,  
East Imperial +2.00  
for the gin to shine through*



## LEGENDARY & SPECIALITY BEERS

**Beer Lao**, lager, 5.0% Lao (330ml) 3.75

**Corona**, lager, 4.5% Mexico (355ml) 4.25

**Heineken**, light lager, 5.0% Holland (330ml) 3.75

**Estrella Damm**, light lager, 4.6% Spain (330ml) 4.25

**Ashahi**, pale lager, 5.0% Japan (330ml) 3.75

**Kronenbourg**, white pilsner, 5.0% France (330ml) 3.75

**Hoegaarden**, white wheat-lager, 4.9% Belgium (330ml) 4.25

**Hofbrau Hefe Weizen**, Hefeweizen 5.10%, Germany (330ml) 4.25

**Vale IPA**, Indian pale ale, 5.5% Australia (330ml) 5.75

**Weka Apple Cider**, 4.0% New Zealand (330ml) 5.95

## LOCAL BEERS

**Angkor**, light lager, 5.8% 🍺 2.25 / 🍷 7.95 / 🍷 3.25

**Carlsberg**, light lager, 4.5% 🍺 2.50 / 🍷 11.85 / 🍷 3.95

**Angkor**, extra stout, 8.0% 🍷 3.25

**Tiger**, lager, 5.0% (330ml) 🍷 3.75

**Kingdom**, pilsner, 5.0% (330ml) 🍷 3.50

**Kingdom**, dark lager, 5.0% (330ml) 🍷 3.50

## CRAFT BEERS 5.75

**Hope**, summer ale, 4.5% (330ml)

**Love**, wild IPA, 6.5% (330ml)

During Happy Hour, get  
a FREE Angkor draft  
when ordering  
Steamed pork & shrimp  
dumplings 5.75



## HEALTHY MOCKTAILS 3.95

Healthy benefits from local products and seasonal fresh fruits and vegetables  
Your body will thank you!



### Detox

*Beetroot, carrot, spinach, lime juice & ginger*

### Vitality

*Watermelon, cucumber, kale, ginger & mint leaves*

### Recharge

*Banana, coco pulp, spinach, cilantro, lime & water*

### Digest

*Celery, pineapple, kale, cucumber and lime juice*

### Energy

*Local orange, ginger, fresh pineapple, Khmer basil*

## SHAKES, LASSIES & FRESH JUICES

### Milkshakes 3.50

*Blend of fresh milk with vanilla, chocolate, strawberry or coconut ice cream*

### Fresh fruit juices 3.35

*Orange, pineapple, watermelon, passion, apple, carrot, or any combination*

### Fresh fruit lassie 3.50

*Blend of homemade pasteurised yoghurt with seasonal tropical fruits Please choose from fresh passion, banana, dragon fruit, pineapple or mango*

### Fresh fruit shake 3.50

*Blend of fresh milk with seasonal tropical fruits Please choose from fresh passion, banana, dragon fruit, pineapple or mango*



**Dragon fruit Lassie 3.60**

## SOFT DRINKS & WATERS



**Fresh coconut 2.95**

### Soft drinks (can) 2.25

*Coca Cola, Coca Zero, Sprite, Fanta, Schweppes Soda, Tonic, Ginger Ale*

### Dasani, drinking water

*(500ml/1500ml) 1.75 / 3.50*

### Pro Vida Natural Spring Water

*(500ml/1500ml) 2.25 / 4.15*

### Perrier sparkling water

*(330ml/750ml) 3.25 / 7.75*



## WHITE WINES

**Le Pettit, Grenach-Sauv-Chardonnay, IGP, France 5.00 / 25.25**

*Tangy, lush and brightly light colored, filled with tropical fruit aromas and discrete hints of flint-stone.*

**Vina Maipo, Sauvignon Blanc-Chardonnay, Chile 5.25 / 26.75**

*Bright, greenish-yellow wine, rich in peaches and citric fruit aromas.*

**Frontera, Chardonnay, Chile 5.50 / 27.25**

*The color of the wine is light yellow. It is an expressive wine with alluring aromas of pineapple, citrus, and vanilla.*

**Louis Pinel, Sauvignon Blanc, France 5.75 / 27.50**

*Bright white colour with a hint of green. Tangy boxwood aromas and flint-stone notes. Fresh palate with crunchy acid flavors of citrus and passion fruit.*

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**Obikwa, Chenin Blanc, South Africa 28.50**

*Brilliant with tinges of green. Fruity and floral with lots of guava aromas on the nose. Crisp and fruity with a lingering finish.*

**Maison Castel, Muscadet Sevre et Maine Sur Lie, France 32.00**

*Pale yellow, notes of white flowers and citrus, smooth and complex, combining freshness and lively acidity*

**De Bortoli Family Selection, Pinot Grigio, Australia 32.00**

*Pale straw with aromas of white stone-fruit and almonds, with a hint of lime pith. Crunchy pear offers a mid-palate balance and a clean finish.*

# WHITE WINES

**De Bortoli, Family Selection Chardonnay, Australia 32.00**

*This wine displays early picked peach and melon notes carried on a weighty palate, culminating in a fresh and crisp finish.*

**Trivento Tribu, Viognier, Argentina 32.00**

*Bright yellow with greenish tinges, exotic combinations of peach, pears and tropical fruit. Fresh and young, elegant and delicious finish.*

**Lindeman's Bin 95, Sauvignon Blanc, Australia 33.50**

*Elegantly made classic with gooseberry and ripe kiwifruit on the nose; medium bodied with similar characteristic on the palate. Short to medium length with a clean finish.*

**Maison Castel, Bordeaux Sauvignon Blanc, France 35.50**

*Bright with a pale yellow hue with green tints. Notes of citrus and exotic fruit. Expressive with lovely refreshing acidity and long finish with lasting aromas.*

**Banfi, "Le Rime" Pinot Grigio, Italy 42.25**

*Pale straw yellow, Hints of pear and white flowers. Well balanced with an unusually lively acidity. A splendid aperitif and a delightful complement to antipasto, pasta, and light meals.*

**Wolf Blass, Red Label Chardonnay, Australia 45.00**

*Bright, fresh white wine to enjoy while young and vibrant. Fruit driven and bursting with flavors of stonefruits and subtle, spicy oak, the palate is soft, round and textural with a long, creamy finish.*

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# RED WINES

**Le Pettit, Grenach-Cab Sauv-Merlot, IGP, France 5.00 / 25.25**

*An intriguing combination of grape varieties that breaks loads of rules, but no harm done here! Very juicy with plum and red fruit flavours.*

**The Accomplice Shiraz, Australia 5.25 / 26.75**

*The mid weight palate has lots of red cherries and blackberries and finishes with gentle spicy oak and mocha characters.*

**Frontera, Cabernet Sauvignon, Chile 5.50 / 27.25**

*Deep color, garnet-red with aromas of cherries and blackberries, rich in flavor, perfectly balanced, and boasts a satisfying and lingering finish.*

**Vina Maipo, Mi Pueblo, Carmenere, Chile 6.00 / 28.75**

*An intense red colour with violet hues, abundant aromas of dark plums, pepper and vanilla followed by soft and smooth fruit flavours and a persistent finish.*

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**Linderman's Premier Selection, Shiraz-Cabernet, Australia 30.50**

*Plump and plush this wine displays ripe plum and bramble fruit flavours with a pleasing minty note on the soft finish*

**Trivento Tribu, Pinot Noir, Argentina 32.00**

*Bright deep ruby red, fruity aromas of plums and cherries combine with fine comfiture notes and pleasant palate with soft oak touches, round and persistent tannins.*



## RED WINES

**Louis Pinel, Pinot Noir, France 33.00**

*Light and fruity wine, scents of cherries and wild strawberries. It's perfect with light cuisine, poultry and cheeses.*

**Bin 50, Lindemans, Shiraz, Australia 33.50**

*Medium to deep red. Berry, plum and spice with vanillin oak aromas on the nose. Medium to full bodied with berry, plum and spice flavours on the palate supported by attractive sweet oak char and spice.*

**Maison Castel, Merlot, Bordeaux, France 35.75**

*Bright with a strong garnet hue, Intense notes of red and black fruit and concentrated, fruity and silky.*

**Chateau Le Grand Verdus, Bordeaux Superieur, France 41.50**

*Rich round with precise pure aromas. It is intense and fresh, with numerous fragrances of red fruits, exotic spices and liquorice. Supple in the mouth and instantly pleasurable.*

**Banfi, "Col di Sasso" Cabernet Sauvignon-Sangiovese, Italy 42.25**

*Intense ruby-red, with purple hues. Black cherries and spice, Rich with soft tannins, delivering persistent black-fruit flavors and subtle hints of smoke, with a lingering finish.*

**Wolf Blass, Red Label Shiraz-Cabernet Sauvignon, Australia 45.00**

*Vibrant purple, bright red cherry and plum aromas with a touch of subtle spice. Medium weight with a well-balanced palate showcasing juicy berry fruits. Smooth and approachable, with a soft, plush finish.*

**Escudo Rojo, Cabernet Sauvignon, Baron Philippe De Rothschild, Chile 63.00**

*A dark-hued red-purple, red and black fruit aromas accompanied by hints of mocha. A touch of liquorice, leading into a highly-refined finish on black fruit and roast coffee notes underpinned by elegant tannins.*

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## ROSE WINES

**Ormes de Cambras Rose, IGP d' Oc, France 5.50 / 27.25**

*Pale pink in colour with delicate aromas of red fruits. A lively palate, dry, but with an attractive strawberry character. A great party wine, or partner with a grilled chicken Caesar salad.*

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## SPARKLING WINE & CHAMPAGNES

**Tavernello Prosecco Extra Dry, Italy 7.75 / 37.75**

*Friuli, has fine, fruity and fragrant aromas on the nose and a round, pleasant and fresh texture*

**Cava, Codorniu Clasico, Metodo Tradicional, Spain 46.75**

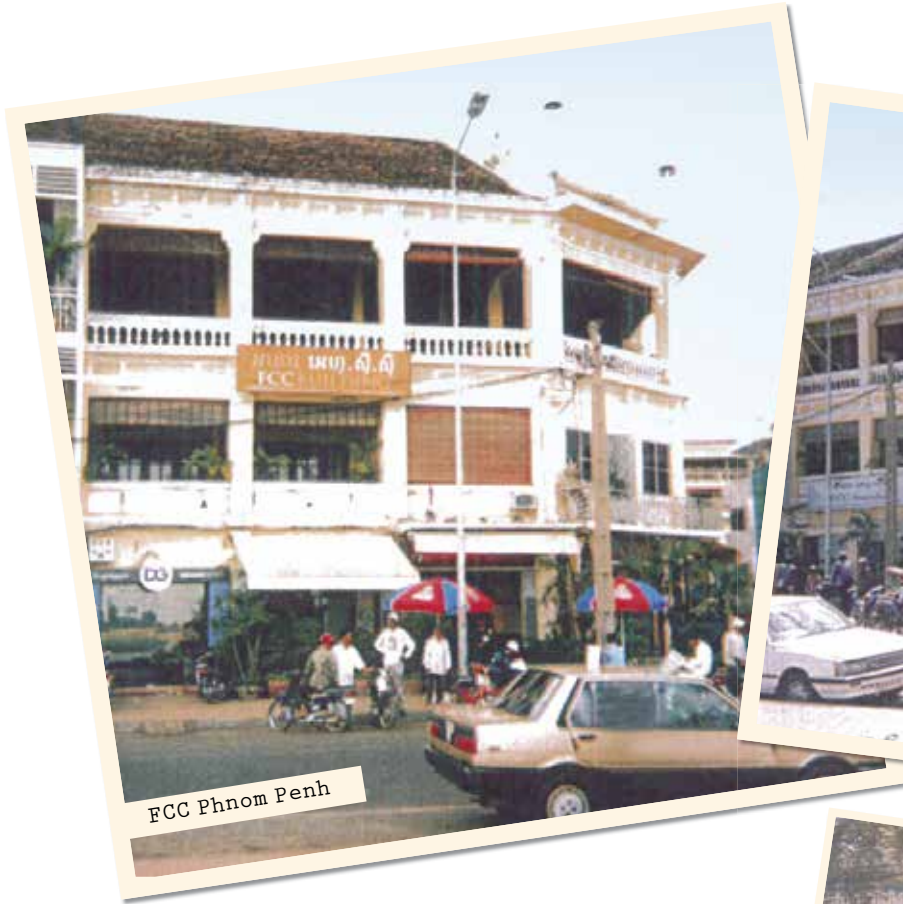
*Bracing freshness, vibrant acidity, lees and cleansing citrus and green apple. Complex and artisanal yet accessibly uncluttered all at once. Very enjoyable.*

**Taittinger, Brut Reserve, Champagne, France 175.00**

*The nose, very open and expressive, delivers aromas of fruit and brioche. It also gives off the fragrance of peach, white flowers (hawthorn, acacia) and vanilla pod. The entry onto the palate is lively, fresh and in total harmony.*

# FCC HERITAGE

Where it all began



FCC Phnom Penh



FCC Angkor (Siem Riep)

