



stories shared



VEGAN SET MENU



Starter

Tomato Organic Salad

Crispy garlic, tofu, green pepper and red radish

Wine pairing: Purato, Pinot Grigio, IGT de Sicilia, Italy

Main Course

Roasted Cauliflower

Preserved lemon and braised chickpeas

Wine pairing: Chateau le Grand Verdus, Merlot Cabernet Sauvignon,
Bordeaux, France

Dessert

Jak Ktis

Banana with sago in coconut cream

Wine pairing: Codorniu Cava Clasico, Brut, Spain

Vegan Set Menu 3 course: USD 14.00 per person
with Vegan Wine Pairings: USD 25.00 per person



All prices on the menu are exclusive of 7% service charge and 10% VAT.



KHMER SET MENU



Starter

Miang

Betel leaf with shredded chicken, peanuts, pomelo, ginger,
smoked fish dressing

Wine Pairing: Bouchard Père et Fils "La Vignée", Chardonnay, France

Main Course

Fish amok

Cambodian fish curry in banana leaf with jasmine rice

Wine Pairing: Banfi "Col Di Sasso" Cabernet Sauvignon, Italy

Dessert

Jak ktis

Banana with sago in coconut cream

Wine Pairing: Cuvée Jean Louis Brut, Blanc de Blanc, France

Khmer Set menu 3 course: USD 20.00 per person
with wine pairing: USD 35.00 per person



All prices on the menu are exclusive of 7% service charge and 10% VAT.



WESTERN SET MENU



Starter

Rocket and beetroot salad
With goat cheese and balsamic beetroot reduction
Wine pairing: TWP "Purato", Pinot Grigio, Italy

Main Course

Red snapper
Grilled red snapper fillet on the bed of ratatouille
Wine Pairing: Gérard Bertrand "Gris Blanc", Rose, France

Dessert

Coconut panna cotta
Orange, sesame seed biscuit, seasonal fruit
Wine Pairing: Cuvée Jean Louis Brut, Blanc de Blanc, France

Western Set menu 3 course: USD 22.00 per person
with wine pairing: USD 37.00 per person




All prices on the menu are exclusive of 7% service charge and 10% VAT.




APPETIZERS



Chhar yor bonlea \$5 

Khmer kimchee, chili lime dipping sauce

Grilled chicken & beef skewers \$6 

Homemade peanut sauce

FCC salt & pepper calamari \$6.5

Wasabi mayonnaise

Miang \$5

Betel leaf with shredded chicken, peanuts, pomelo, ginger,
smoked fish dressing

Smoked salmon and tomato bruschetta \$5

Cheese nachos \$6 

Cheddar cheese sauce, jalapeno, tomato salsa



 Chef's recommendation  Spicy  Vegetarian  Vegan  Nuts

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SALADS



Khmer Plea Sach Kho \$7

Grilled beef salad, local herbs and vegetables, sweet and sour dressing

FCC classic chicken Caesar salad \$8

Chicken breast, croutons, bacon, parmesan cheese with Caesar dressing

Tomato organic salad \$7 🌿

Crispy garlic, tofu, green peppers and red radish

Green mango salad \$6.5

Green mango, carrot, bell pepper, shallots, herbs with dried shrimp and homemade fish cake, Khmer dressing

Soft shell crab salad with pomelo \$7.50

Green mango & pomelo with fresh local herbs and vegetables

Salad wrap \$6 🌿

Organic vegetables and greens with dijonnaise dressing

Shredded chicken \$1

Baked ham \$1

Rocket and beetroot salad \$6.50

With goat cheese and balsamic beetroot reduction



Chef's recommendation



Spicy



Vegetarian



Vegan



Nuts

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SOUP



Soup of the day \$6.5

PASTA



Spaghetti carbonara \$9.5

Bacon, onion, egg, cream and parsley

Spaghetti puttanesca \$9.5 

Capers, feta cheese, black olives, basil, garlic and olive oil

Spaghetti bolognaise \$9.5



 Chef's recommendation  Spicy  Vegetarian  Vegan  Nuts

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ASIAN



Steamed sea bass \$12.5

Watercress, Khmer basil and water lily

Fish amok \$12.5

Cambodian fish curry in banana leaf
(jasmine rice)

Crying tiger \$14.5

Grilled beef with red onion tomato salad & chili palm sugar dipping sauce
(jasmine rice)

Red curry with duck \$14 🌶️ 🍲

Duck leg with local red curry, pineapple and lychee
(jasmine rice)

Beef Lok Lak \$13.5

Local dish of beef, Kampot pepper sauce with krosang teab

Stir fried chicken mince with lemongrass \$8

Sour leaf and red curry paste "Chhar kroeung moan tamoong"
(jasmine rice)



🍳 Chef's recommendation 🌶️ Spicy 🌿 Vegetarian 🌱 Vegan 🥜 Nuts

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WESTERN



Beef tenderloin \$25

Pea puree, roasted baby potato, vegetables,
mushroom, and red wine jus

Duck breast \$15 

Mash potato, bok choy, baby carrot, passion fruit sauce

Red snapper \$12

Grilled red snapper fillet on the bed of ratatouille

FCC fish & chips \$11

Tempura dory fish, French fries
& tartar sauce served with salad

Grilled sea bass \$12.5

Potato-lemon puree, carrot, beetroot, parsnip,
and chai flower

Roasted cauliflower \$7.5 

With preserved lemon and braised chickpeas



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SANDWICHES & BURGERS



Beef burger \$12.5

beef patty, bacon, cheese, iceberg lettuce, tomatoes,
red onion & FCC sauce served with French fries

FCC club sandwich \$10.5

Triple-decker sandwich toasted with smoked chicken, bacon, fries, egg,
mixed lettuce, tomatoes, mayonnaise served with salad
or French fries

Asian chicken burger \$12

Bacon, cheese, iceberg lettuce,
tomatoes, shallot, BBQ sauce served with French fries

Roast beef sandwich \$10.5

Roast Beef with avocado, grilled mushrooms, fried egg,
spiced aioli served with French fries

Veggie burger \$9

Sweet potato, black bean patty, lettuce, red onion, ricotta cheese
and FCC sauce served with French fries



Chef's recommendation



Spicy



Vegetarian



Vegan



Nuts

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PIZZA



Frutti Di Mare \$10

Chili prawn and squid, tomato coulis, oregano,
mozzarella cheese and parsley

Margarita \$7

Tomato sauce, mozzarella cheese and fresh basil

FCC Meat lover \$12.5

Tomato sauce, pepperoni, ham, sausage, ground beef, bacon, bell pepper,
mozzarella cheese and mushroom

Vegetarian \$7

Tomato sauce, eggplant, zucchini, bell pepper, oregano, pesto
and mozzarella cheese

Quattro Formaggi \$12.5

Tomato sauce, mozzarella cheese, blue cheese, gouda cheese
and parmesan cheese

Parma Ham \$10

Parma Ham with rocket, tomato sauce
and parmesan cheese




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DESSERTS



Mango sticky rice \$5.5 
Yellow mango and coconut cream

Coconut panna cotta \$6
Orange, sesame seed biscuit, seasonal fruit

Jak ktis \$4 
Banana with sago in coconut cream

Seasonal fruit salad \$5 

ICE CREAM & SORBET



\$1.9 a scoop
Ice cream: Coconut, Chocolate, Vanilla
Sobert: Mango, Passionfruit



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