

Koh Krabey Cocktails

12

Penicillin

Rittenhouse Rye, Lime, Ginger
Tumeric Honey, Mezcal

Krabey Colada

Cana Brava Rum, Coconut Milk, Fresh
Coconut Water, Lime, Pineapple

Paloma Spritz

Cimarron Blanco, Aperol, Dry Curacao
Lime, Grapefruit Tonic

Khmer Mule

Mekong Dry Gin, Mancino Dry
Vermouth, Pomelo, Lime, Ginger Beer

Sweet Basil Smash

Four Pillars Rare Dry, Thai Basil
Creme de Peche Liqueur, Satsuma

Passionfruit Swizzle

Artenom 1414 Reposado, Los
Danzantes Mezcal, Passionfruit
Honey, Angostura Bitters, Mint

Coffee Manhattan

Plantation Dark Rum, Raspberry
Liqueur, Homemade Coffee Liqueur
Barrell Aged Bitters

Mango Daiquiri

White Rum, Overproof Rum, Mango
Lime, Firewater Tincture

Wine

SPARKLING

	Glass	Bottle
Jansz, 'Premium Brut' Pinot Noir / Chardonnay, Australia	12	65
Jansz, 'Premium Brut' Rose, Australia		75
Pittas, Prosecco Gold, Italy		50
Billecart - Salmon, Brut Reserve, France		145

WHITE

d'Arenberg 'The Hermit Crab' Viognier, Marsanne, Australia	10	65
Brokenwood, 'Cricket Pitch' Sauvignon Blanc, Semillon, Australia	10	65
Pewsey Vale, Riesling, Australia	10	65
Domaine Fouassier, 'Clos de Bannon' Sancerre, France		90
Villa Wolf, Gewürztraminer, Germany		65
Kendall-Jackson, 'Vintner's Reserve' Chardonnay, California		95
Opawa, Pinot Gris, New Zealand		70
Pascal Jolivet, Sancerre, France		100

RED

Wild Rock, 'Cupid's Arrow' Pinot Noir, New Zealand	10	65
Antinori, 'Santa Cristina' Sangiovese, Merlot, Italy	10	65
Dominique Piron, 'Saint Amour' Gamay, France	10	65
Scott Base, Pinot Noir, New Zealand		95
BK Wines, 'Mother Moon' Syrah, Australia		115
Craggy Range, 'Te Muna Vineyard' Pinot Noir, New Zealand		145
Vasse Felix, Cabernet Sauvignon, Australia		145

ROSÉ

Moulin de La Roque, 'Le Adrets', France	10	60
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CLASSIC COCKTAILS

Negroni	12
Aperol Spritz	14
Old Fashioned	12
Margarita	12
Martini	12
Mojito	10

BEER and CIDER

Cambodia	6
Kingdom White	8
Kingdom IPA	8
Brewlander Love	8
Brewlander Hope	8
Brewlander Porter (dark)	9
Asahi	8
Moa Cider	9

SOFT DRINK and WATER

Six Senses Still Water 500ml	4
Six Senses Sparkling Water 500ml	4
Six Senses Still Water 1000ml	7
Six Senses Sparkling Water 1000ml	7
Fever Tree	
Tonic, Ginger Ale, Ginger Beer	7
East Imperial	
Grapefruit Tonic, Thai Ginger	7

Raise a glass to being #outoftheordinary

All prices are in USD inclusive of service charge and government taxes



SUNSET BAR

food

SOY-ROASTED PUMPKIN SEEDS	4
ROASTED LOCAL CASHEWS <i>sweet and salty</i>	5
MARINATED OLIVES <i>orange, rosemary, sherry</i>	7
ARANCINI <i>mustard greens, pecorino, fermented chickpea hummus</i>	8
CRISP POLENTA FINGERS <i>sour cream, chives</i>	8
GRILLED SQUID <i>cauliflower, coriander, green chili, cardamon</i>	15
PRESSED CHICKEN TERRINE <i>oyster cream</i>	15
CRUDO OF COBIA <i>fennel, turnip, soy ginger dressing</i>	14
MIANG OF MUD CRAB <i>prawn, pomelo, lemongrass, lime leaf, shallot coriander, sweet basil, green chili Koh Kong</i>	14
POKE BOWL <i>marinated cobia, kim chi, organic Koshihikari rice pickled radish, avocado, cucumber, furikake</i>	16
LIGHTLY BATTERED RED SNAPPER <i>triple cooked chips, tartare sauce, seaweed salt, lemon</i>	16
HAND CUT LINGUINI <i>prawns, tomato, chilli, garlic, basil, tomato oil</i>	16
BEEF and BACON BURGER <i>aged cheddar, caramelized onion, tomato relish toasted brioche, hand-cut chips, coleslaw</i>	17
TRIPLE-COOKED HAND-CUT CHIPS <i>chili salt, garlic mayonnaise</i>	6
GREEN LEAVES, SOFT HERBS <i>radish, fennel, apple cider vinaigrette</i>	6

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POOLSIDE

food



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food

CRISP POLENTA FINGERS <i>sour cream</i> <i>chives</i>	8
RICE PAPER ROLLS <i>tiger prawns</i> <i>cucumber</i> <i>coriander</i> <i>sweet vinegar</i>	14
GRILLED SQUID <i>cauliflower</i> <i>coriander</i> <i>green chili</i> <i>cardamon</i>	15
SASHIMI OF COBIA <i>ginger citrus dressing</i> <i>soy beans</i> <i>toasted sesame</i> <i>nori</i>	16
MIANG OF MUD CRAB <i>prawn</i> <i>pomelo</i> <i>lemongrass</i> <i>lime leaf</i> <i>shallot</i> <i>coriander</i> <i>sweet basil</i> <i>green chili Koh Kong</i>	14
GREEN GODDESS SALAD <i>avocado</i> <i>broccolini</i> <i>cucumber</i> <i>shiitake</i> <i>chickpea</i> <i>cabbage</i> - <i>ginger kraut</i> <i>cashew dressing</i>	13
TARTINE <i>boiled free range egg</i> , <i>pickled mustard greens</i> , <i>pecorino</i> , <i>curry mayonnaise</i>	14
POACHED RIVER PRAWNS <i>tartare sauce</i> <i>watercress and iceberg on white loaf</i> <i>avocado</i> <i>house-made crisps</i>	14
BEEF and BACON BURGER <i>aged cheddar</i> <i>caramelized onion</i> <i>tomato relish</i> <i>toasted brioche</i> <i>hand-cut chips</i> <i>coleslaw</i>	18
TRIPLE-COOKED HAND-CUT CHIPS <i>chili salt</i> <i>garlic mayonnaise</i>	6

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BEACH SIDE

food

RICE PAPER ROLLS

tiger prawns | cucumber | coriander | sweet vinegar

GRILLED SQUID

cauliflower | coriander | green chili | cardamon

SASHIMI OF COBIA

ginger citrus dressing | soy beans | toasted sesame | nori

MIANG OF MUD CRAB

*prawn | pomelo | lemongrass | lime leaf | shallot
coriander | sweet basil | green chili Koh Kong*

POKE BOWL

*marinated cobia | kim chi | organic Koshihikari rice
pickled radish | avocado | cucumber | furikake*

GREEN GODDESS SALAD

*avocado | broccolini | cucumber | shiitake | chickpea
shiitake | cabbage - ginger kraut | cashew dressing*

POACHED RIVER PRAWNS

*tartare sauce | watercress and iceberg on white loaf
avocado | house-made crisps*

BEEF and BACON BURGER

*aged cheddar | caramelized onion | tomato relish
toasted brioche | hand-cut chips | coleslaw*

TRIPLE-COOKED HAND-CUT CHIPS

chili salt | garlic mayonnaise

BEACH SIDE

food

RICE PAPER ROLLS

14 *tiger prawns | cucumber | coriander | sweet vinegar*

GRILLED SQUID

15 *cauliflower | coriander | green chili | cardamon*

SASHIMI OF COBIA

16 *ginger citrus dressing | soy beans | toasted sesame | nori*

MIANG OF MUD CRAB

14 *prawn | pomelo | lemongrass | lime leaf | shallot
coriander | sweet basil | green chili Koh Kong*

POKE BOWL

16 *marinated cobia | kim chi | organic Koshihikari rice
pickled radish | avocado | cucumber | furikake*

GREEN GODDESS SALAD

13 *avocado | broccolini | cucumber | shiitake | chickpea
shiitake | cabbage - ginger kraut | cashew dressing*

POACHED RIVER PRAWNS

14 *tartare sauce | watercress and iceberg on white loaf
avocado | house-made crisps*

BEEF and BACON BURGER

18 *aged cheddar | caramelized onion | tomato relish
toasted brioche | hand-cut chips | coleslaw*

TRIPLE-COOKED HAND-CUT CHIPS

6 *chili salt | garlic mayonnaise*