



Welcome to Chi Restaurant & Bar,

Chic, timeless and à la mode, Chi redefines indigenous dining to forge an original culinary concept. Our unique presentation of modern Cambodian cuisine celebrates the country's heritage and intriguing cultural influences. Discover an authentic transformation of traditional local flavours – immersing in a richly emotive experience.

Original Khmer dining, rooted in aromatic traditions

'Chi' derives its name from the Khmer word for 'herb' and indigenous herbs and spices are very much the hero here – flourishing in the resort's garden, plucked fresh each day and woven into a thoughtful menu that fuses local sensibility with contemporary artistry.

Savour the freshness of cilantro, the zest of lemongrass and the exotic citrus aroma of kaffir limes. Pique your palate with the spicy depths of turmeric and star anise, the peppery taste of galangal and the milder ginger flavour of fingerroot. Relish dishes that perfectly fuse the nutty edge of taro, the intensity of sweet basil and the tart sweetness of tamarind.



TASTINGS

- Discovery tasting menu 5 courses** 45.00
- **Discovery tasting menu 5 courses, with three wine pairing** 60.00

Amuse bouche, market's pick

Kep crab cake, spicy mango salsa

Larb beef carpaccio, snake beans, lime, toasted rice, mint, lemongrass

Seared US Scallops, baked pumpkin, caramelized pork, lime, ginger, coriander

Braised lamb shank curry "saraman", peanuts, sweet basil, crunchy baguette

Dark chocolate cake, sweet mango, green Kampot pepper

● Vegetarian

● Spicy

● Signature dish

Prices in USD and are subject to 7% service charge and 10% government tax



STARTERS

- **Charcoal eggplant**, oyster mushrooms, sweet basil, coriander 9.00
- **Larb beef carpaccio**, snake beans, lime, toasted rice, mint, lemongrass 12.00
- **Crispy chicken wings**, chili salt, mam papaya 9.00
- **Grilled satay trio**, marinated chicken, beef, bar fish, root vegetables pickles, peanut sauce 10.00
- **Battambang pomelo salad**, tiger prawns, toasted coconut, mint, sweet basil 12.00
- **Grilled bar fish salad**, green mango, bell peppers, shallots, sweet basil, peanuts, fishwort herb 10.00
- **Green peppercorn chicken pat e**, toasted brioche, mango chutney 8.50
- **Spicy meatballs**, lok lak sauce, green tomato 9.00
- **Seared maguro tuna**, sesame ponzu dressing 11.00
- **Kep crab cakes**, spicy mango salsa 12.00
- **Salt & pepper squid**, turmeric aioli, fresh lime 9.00
- **Green papaya salad**, grilled tofu, garden carrot, organic chili 9.00
- **Fresh vegetables spring rolls**, carrot, cabbage, cucumber, bean sprout, fishwort herb 8.00

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SOUPS

- **Roasted Siem Reap duck**, pickled lime, straw mushrooms, sweet basil, crispy garlic 9.00
- **Pumpkin moringa kokor**, young jack fruit, pea eggplant, toasted sticky rice 7.00
- **Spicy sour Takeo beef**, morning glory, eggplant, tamarind, oyster mushrooms 9.00
- **Sweet and sour Tonle Sap fish**, pineapple, lotus roots, tomato, rice paddy herb 8.00

FISH AND SEAFOOD

- **Tiger prawns and squid stir fry**, bell peppers, onions, garlic, Kampot green peppercorn 20.00
- **Grilled sea bass**, ginger, salted soya beans, chive flowers, brocolini 19.00
- **Seared US Scallops**, baked pumpkin, caramelized pork , lime, ginger, coriander 23.00
- **Royal seafood amok**, bar fish, squid , tiger prawns, Khmer spices, coconut milk 18.00
- **Whole crispy sea bass** , Stir fried water mimosa , chili tamarind sauce , fresh herbs 38.00

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MEAT AND FARM POULTRY

US beef tenderloin “lok lak” , fried egg, cressonette, lime black pepper sauce		25.00
Grilled Farm De La Bassac pork chop , banana blossom & fresh garden herbs		19.00
● Roasted half pork knuckle , star anise caramel, pickled green cabbage, duck egg		22.00
● Farm chicken , lemongrass, peanuts, chili, spicy holly basil		16.00
Takeo wok fried tenderloin beef , broccoli ,shitake mushrooms cashew nuts, sweet basil, soya		16.00
Farm De La Bassac pork tenderloin stir fry , ginger, bell peppers, chive flowers, red onions		14.00
Grilled US rib eye 300g , sautéed green beans, abalone mushrooms, baked sweet potato, Khmer pesto		32.00
Grilled Rib on the Bone 500g , roasted garlic Broccoli, rosemary potatoes, tomato jam, kampot pepper sauce		56.00
● Roasted chicken “hot & spicy” , grilled oyster mushrooms, coconut herbs salad	Half 16.00	Whole 30.00

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KHMER CURRY

- **Braised lamb shank curry “saraman”**, peanuts, sweet basil, crunchy baguette 26.00
- **Yellow chicken curry**, sweet potatoes, long beans, carrots, bell peppers, onions, eggplant 19.00
- **Green curry beef**, eggplant, long beans, onions, sweet basil 21.00
- **Vegetable and tofu curry**, sweet potatoes, long beans, carrots, bell peppers, onions, eggplant 14.00
- **Red river lobster curry**, coconut cream, pumpkin Kampot green pepper, onions, Khmer basil 24.00

SIDES

- **Mix vegetables**, carrot, bok choy, baby corn, chinese cabbage 6.00
- **Bok Choy, garlic**, soya sauce 6.00
- **Red or jasmine rice**, steamed 3.00
- **Broccoli rabe**, garlic, chili, soya sauce 6.00
- **Morning glory**, chili and garlic 6.00
- **Yellow egg noodles**, mix vegetables 11.00
Supplement of chicken, beef or prawns 15.00
- **Fried rice**, mix vegetables, fried egg 11.00
Supplement of chicken, beef or prawns 15.00

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DESSERTS

Dark chocolate cake , sweet mango, green Kampot pepper	9.00
Crispy banana , salted caramel, sour sop ice cream	7.50
Cured pineapple , turmeric ,coconut sorbet , mint sugar	7.50
Pandan panna cotta , dragon fruit sorbet , roasted cashew nut	9.00
Khmer pastries , steamed pumpkin, palm sugar sticky rice, banana sago	7.00

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