

FOOD PHILOSOPHY

Our menu is composed of great local ingredients, including some from our very own garden as well as some ingredients from far away that share our philosophy towards food. We wish to thank all of our suppliers and farmers for their dedication to bringing us the best sustainable and seasonal quality they can deliver. Occasionally some products throughout the seasons are not available and we thank you for your understanding. Please inform us of any dietary concerns and food allergies. Please note that our kitchen is not a nut free environment, and those dishes prepared with nuts will have them listed as a main ingredient



FLOATING DINNER

Enjoy a special private dinner at the end of our Jetty. The three course meal includes a welcome cocktail per person and bottle of wine per couple. Your main of freshly cooked seafood is cooked by your very own private chef. Maximum of 12 people. Bookings are essential. info@knaibangchatt.com



ROOFTOP DINNER

Imagine sitting under the stars on top of our iconic blue house enjoying a wonderful five course wine paired dinner. Using our telescope you can also star gaze. This private and romantic dinner is available for up to 8 people. Bookings are essential.

info@knaibangchatt.com



THE STRAND RESTAURANT

Located in the gardens of Knai Bang Chatt The Strand restaurant offers an a la carte menu designed by our chef at very affordable prices. Dinner bookings are recommended. A la carte and buffet breakfast also available for outside hotel guests. For more information contact info@knaibangchatt.com

VISIT OUR SUSTAINABILITY CENTRE

Our sustainability centre is where some of our seasonal organic produce is sourced from. Using a range of methods our composting and gardening practices are something that we are happy to show and share with you. If you would like to visit our pineapple rooftop garden, our organic gardens or enquire about one of our sustainable workshops please speak with a staff member who can arrange a visit or contact us at info@knaibangchatt.com



THE DISCOVERY CENTRE

The Discovery Centre is home to the Kep Sailing Club a member of Cambodia Sailing Federation. Boat hire and sailing courses are available. The Discovery Centre also offers a range of water sports and excursions by land and by sea. For more information contact discovery@knaibangchatt.com



PRIVATE AND EXCLUSIVE EVENTS

The Sailing Club and The Lounge are available for special private exclusive events and functions, to find out more please email us at

info@knaibangchatt.com



The Sailing Club / Kep City, Kep / Cambodia /
+855 (0) 78 737 995

wifi: Sailing Club
password : responsibletourism



Prices are inclusive of 10% Vat, Exclusive of 7.5% Service fee
& 2.5% eco fee



SAILING CLUB



- FOOD MENU -

LOCALLY INSPIRED TASTE

- fried vegetable **Spring Rolls** / spiced plum sauce / carrot / taro mushroom >> \$6 (25,200) v
- crispy salt & pepper **Squid** / turmeric aioli / fresh lime pepper dip >> \$7 (29,400)
- 0.5kg chilled kep **Prawn Bucket** / classic cocktail sauce / lemon aioli / house sambal >> \$9 (37,800)
- sailing club's local **Crab Cakes** / asian coleslaw / smoked jalapeno dip / citrus >> \$8 (33,600)
- grilled chicken **Satay** / peanut sauce / house khmer pickles >> \$6 (25,200)
- salad of **Prawn & Pomelo** / crispy shallots / khmer basil / coconut mango >> \$8 (33,600)
- daily created **Soup** inspired by our surroundings >> \$5 (21,000)
- cola marinated **Flank Steak Salad** / garden mint / cilantro / toasted rice powder / lime juice, chili >> \$9 (37,800)



GLOBALY INSPIRED TASTE

- roasted cherry tomato **Bruschetta** / fresh basil / garlic baguette olive oil / pecorino >> \$6 (25,200) v
- pesto **Flatbread** / sweet potato / parmesan cheese / rocket / red onion / cherry tomato >> \$7 (29,400) v
- “pont neuf” pulled pork **Poutine** / mozzarella / gruyere / gravy bacon / chives >> \$7 (29,400)
- salad of **Beetroot** / walnuts / blue cheese / pumpkin seeds radicchio / local green >> \$8 (33,600) v
- sailing club **Caesar** / shaved parmesan / garlic croutons / creamy dressing >> \$7 (29,400)
- (add chicken +\$2 (8,400) / add prawn +\$3 (12,600))
- Wedge Salad** / iceberg lettuce / blue cheese dressing / crispy bacon diced tomato / hard boiled egg >> \$9 (37,800)
- crab & clam **Chowder** / corn / potato / fresh toasted baguette >> \$10 (42,000)

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BURGERS & SANDWICHES

- (served with french fries / sweet potato fries / local greens)
- griddled **Beef Burger** / aged cheddar / pickled cucumber / tomato lettuce / sauce >> 9 (37,800)
- roast **Chicken Club** / rye bread / crispy bacon / cheddar / tomato lettuce / mayo >> \$8 (33,600)
- eggplant **Parmesan** / marinara sauce / fresh basil / caramelized onion / mozzarella / rosemary bread >> \$7 (29,400) v
- coconut shrimp **Num Pang** / crusty baguette / chili mayo / cilantro pickled carrot / cucumber / shredded coconut / lemon >> \$8 (33,600)



LOCAL INSPIRED SEAFOOD TASTE

- stir fried **Kep Crab** / kempot peppercorn / local chili / coconut milk, onion / garlic / turmeric / lemongrass >> market price
- sailing club seafood **Amok** / coconut milk / lemongrass / lime leaf / chilli garlic / rice / banana leaf >> \$9 (37,800)
- pan seared ocean **Snapper** / khmer spiced coconut peppercorn sauce garlic steamed vegetable / rice >> \$9 (37,800)
- whole crispy **Snapper Fish** / chilli tamarind eggplant sauce / cilantro leaf lime / rice >> \$17 (71,400)
- Seafood Platter** / steamed local crabs / prawns / snapper / crispy squid griddled squid / rice / greens / 4 dips >> \$22 (92,400)
- seafood **Linguini** / crab / squid / prawn / lemon / garlic / fresh parsley cherry tomato / olive oil / parmesan crumb >> \$10 (42,000)
- v: vegetarian



KIDS MENU

- Spaghetti** pomodoro / parmesan >> \$5 (21,000)
- mini **Burger** / cheese / pickle / fries >> \$5 (21,000)
- ham & cheese **Sandwich** / veggie sticks / herb dip >> \$5 (21,000)
- grilled **Chicken** / steamed vegetable / bbq sauce >> \$5 (21,000)
- mini **Fish & Chips** / french fries / tartare sauce >> \$5 (21,000)
- kid's **Chocolate** brownie & chocolate sauce \$3 (12,600)

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GLOBAL INSPIRED BISTRO TASTE

- pan seared **Steak** / ribeye / red wine / green peppercorn sauce fries / sauteed vegetable >> \$15 (63,000)
- ricotta **Gnocchi** / crispy pork belly / shaved apple / dijon brown butter sauce / spring onion / sherry vinaigrette >> \$12 (50,400)
- beer battered **Fish & Chips** / daily catch / tartare sauce / lemon >> \$10 (42,000)
- yoghurt **Lamb Curry** / papadum / pickled radish / cilantro / rice >> \$13 (54,600)
- sailing club **Cottage Pie** / ground beef & pork / broiled mashed potato / gruyere >> \$9 (37,800)
- pumpkin **Tofu Curry** / long bean / coconut milk / red pepper onion / mushroom >> \$8 (33,600) v
- ginger lime **Chicken** / garlic / green onion / fish sauce / honey sesame seeds / garden veg / rice >> \$11 (44,800)
- Seafood Pie** - crab / shrimp / queen scallops / snapper / dill / garlic pernod cream / puff pastry / garden vegetable >> \$14 (58,800)
- brined & fried **Chicken Wings** / blue cheese dip / carrot stick choice of bbq / buffalo / garlic & parmesan >> 0.5kg \$8 (33,600) or 1kg \$14 (58,800)
- brined **Pork Schnitzel** / house made sauerkraut / sweet potato salad / sauce gribiche >> \$11 (44,800)



SWEET TASTE

- Lemon** curd / sable cookie / coconut meringue / raspberry >> \$6 (25,200)
- Chocolate** tart / ganache filling / coffee crust / sweet cream / chocolate sauce >> \$6 (25,200)
- lime **Cheesecake** / raspberry coulis / white chocolate shavings >> \$6 (25,200)
- seasonal **Fruit** platter >> \$5 (21,000)
- Lyly's Ice Cream** vanilla / chocolate / nutella / chocolate mint
- Lyly's Sorbet** mango / coconut / passion fruit / raspberry
- Daily House Spun Ice Cream *Please ask for Today's Selection*** >> \$3 per scoop (12,600)

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