

SUNDAY BRUNCH

LIGHT BRUNCH TASTE @ THE LOUNGE

Unlimited Selection of the
Following
Egg Station-made to order
Khmer Noodle (Kuy Teav)
House Baked Pastries
Fresh Fruit
Coffee & Tea

\$14 Per Person (56,000)

ULTIMATE BRUNCH

Includes Unlimited Selection of the
Following:
Egg station-made to order
Khmer Noodle (Kuy Teav)
House Baked Pastries
Fresh Fruit
Free Flow Sparkling and Wine
& Choose up to 2 dishes from our A la Carte
Menu

\$55 Per Person (231,000)

A LA CARTE

Brunch Taste

Crab "Benny" / 2 poached egg / Kep crab
meat / potato brioche bread / lime & pepper
hollandaise
tomato basil salad
\$13 (54,600)

ricotta lemon **Pancake** / banana / caramel
mango / powder sugar
\$9 (37,800)

"ScotchEgg" soft boiled egg wrapped in
ground pork & panko / local khmer herbs
pickled red onion / coconut curry
reduction / steamed rice / local greens
\$11 (46,200)

decadent **Scrambled Eggs** on toast
3 eggs / fresh chive / creme fraiche
pepper & parmesan / home fries chicken
sausage / tomato basil salad
\$10 (42,000)

monster **Grilled Cheese & Apple**
potato brioche bread / aged cheddar
mozzarella / spiced bacon and onion
ketchup / tomato basil salad
\$9 (37,800) v

baked **Prawn** crepe
garlic prawn / cherry tomato / mushroom
shrimp bisque sauce mascarpone / local
greens
\$10 (42,000)

Vegan Burger
chick pea & cumin & brown rice patty
beetroot bun / cashew cheese / pickled
shallot / tamarind tomato jam
eggplant "bacon" / fries
\$9 (37,800) v

Sailing Club Favourites

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)

Poutine / fried egg / mozzarella /
gruyere gravy / crispy bacon / chives
\$7 (29,400)

salad of **Beetroot** / walnuts / blue
cheese / pumpkin seeds radicchio / local
green
\$8 (33,600) v

seafood **Linguini** / crab / squid / prawn
lemon / garlic fresh parsley cherry
tomato / olive oil / parmesan crumb
\$10 (42,000)

pan seared **Steak** / ribeye / red wine
green peppercorn sauce fries / sauteed
vegetable
\$15 (63,000)

beer battered **Fish & Chips** / daily catch
tartare sauce / lemon
\$10 (42,000)

pan seared ocean **Snapper** / khmer spiced
coconut peppercorn sauce garlic
steamed
vegetable / rice
\$9 (37,800)

griddled **Beef Burger** / aged cheddar
pickled cucumber / tomato / lettuce
house sauce
\$9 (37,800)

Prices are inclusive of 10% VAT, Exclusive of
7.5% Service Fee and 2.5% Eco-Fee

KIDS MENU

Penne Pasta
choose from

pomodoro or pesto vegetable
\$5 (21,000)

mini cheese Burger / cheddar / fries or salad
\$5 (21,000)

mini Chicken bao / steamed bao bun, panko
crusted chicken / honey garlic sauce / fresh
coleslaw
\$5 (21,000)

mini Margherita flatbread / tomato sauce
mozzarella / basil
\$5 (21,000)

mini Fish & Chips / french fries / tartare sauce
\$5 (21,000)

mini "ceasar beans" Salad / chickpeas /
cucumbers lettuce / croutons / parmesan
\$5 (21,000)

kid's Chocolate brownie & chocolate sauce
\$3 (12,600)

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



BRUNCH BEVERAGE

Bottega Prosecco Bianco Glass \$4

Mimosa \$4

Sailing Club Sunday Caesar \$5
*seekers vodka / clamato / bacon~prawn
skewer / kampot pepper rim
chili pepper dust*

Free Flow **Sparkling** and Wines
\$20 Per person (11am-2:45 pm)

Free Flow **Champagne** and Wines
\$45 Per Person (11am -2:45 pm)

Malongo Coffee

\$3.50

TWGT Tea

(English Breakfast / Earl Grey / Mint)\$3

Suggested Wines

Sauvignon Blanc / Stonefish / Australia
\$5 (21,000) / \$24 (100,800)

Cabernet Sauvignon / Casillero del Diablo Reserva
Chile
\$5 (21,000) / \$24 (100,800)

Grenache Gris / Noir / Gerard Bertrand "Gris
Blanc" / Pays D'oc IGP, France
\$4 (16,800) / \$19(79,800)

FRESH JUICE

Lime Juice / Pineapple Juice / Orange Juice Fresh
Coconut
\$3 (12,600)

FRESH SMOOTHIE

Mango / Banana / Passion Fruit
\$4 (16,800)

SOFT DRINKS

Coca Cola / Coke Zero / Sprite / Schweppes Soda
Water / Schweppes Tonic Water Schweppes Ginger
Ale >> \$2 (8,400)

SWEET TASTE

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 \$6 (25,200)
Lyly's Ice Cream vanilla / chocolate / chocolate mint
Sorbet mango / coconut / passion fruit
\$3 per scoop (12,600)

Prices are inclusive of 10% VAT,
Exclusive of 7.5% Service Fee & 2.5%
Eco Fee