

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. Minimum 2 people / 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

KIDS' MENU

penne **Pasta** pomodoro or pesto with 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 / tartar sauce
\$5 (21,000)

mini "ceasar beans" **Salad** / chickpeas / cucumbers / lettuce

kids' **Brownie** / chocolate sauce
>>\$3 (12,600)

Prices are inclusive of 10% V.A.T, Exclusive of 7.5% Service fee & 2.5% eco fee

The Sailing Club / Kep City, Kep / Cambodia
+855 (0) 78 737 995
wifi: **Sailing Club**
password : **responsibletourism**



SAILING CLUB

- FOOD MENU -

FIRST 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)

chilled kep **Prawn Bucket** / 500grams / lemon aioli / house sambal / cocktail sauce >> \$9 (37,800)

sailing club **Crab Cakes** / asian coleslaw / smoked jalepeno dip / citrus >> \$8 (33,600)

grilled **Chicken Satay** / peanut sauce / khmer pickle >> \$6 (25,200)

Prawn & Pomelo salad / chilled prawns / khmer basil / coconut carrot / mango / crispy shallot >> \$8 (33,600)

daily created **Soup** / inspired by our surroundings >>\$5 (21,000)

white **Gazpacho** / chilled prawn & crab / cucumber / herbed sour cream / toasted almonds \$8 (33,600)

roasted cherry tomato **Bruschetta** / fresh basil / garlic baguette / parmesan / olive oil >> \$6 (25,200) v

pesto **Flatbread** / sweet potato / parmigiano cheese / red onion / cherry tomato / roast garlic >> \$7 (29,400) v

pulled pork **Poutine** / mozzarella / gruyere / gravy / bacon / chives >>\$7 (29,400)

Beetroot salad / walnuts / blue cheese / pumpkin seeds / local greens / balsamic >> \$8 (33,600) v

chicken **Caesar** salad / shaved parmigiano / garlic croutons / creamy dressing / lemon >> \$9 (37,800)

v=vegetarian

BURGERS & SANDWICHES

(served with house fries or local greens)

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

eggplant **Parmesan** / marinara sauce / fresh basil / caramelized onion / mozzarella / >> \$7 (29,400) v

philly **Cheesesteak** / shaved beef / mozzarella / provolone cheese / sauce / sauteed onions / peppers / french loaf >> \$10 (42,000)

Vegan Burger / chickpea & cumin parsley patty / beetroot bun / cashew cheese / pickled shallot / tamarind tomato jam / eggplant "bacon" >> \$9 (37,800) v

LOCAL INSPIRED SEAFOOD TASTE

Kep **Crab** >>Feature Daily 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 vegetables / rice >> \$9 (37,800)

Seafood Platter "Hot & Cold" / whole local crabs / chilled prawns / crab salad / crostini / snapper skewers / crispy squid / rice / greens / 4 dips >> \$22 (92,400)

seafood **Linguine** / crab / squid / prawn / lemon / garlic / parsley / cherry tomato / olive oil / parmigiano crumb >> \$10(42,000)

Prices are inclusive of 10% V.A.T.

Exclusive of 7.5% Service fee & 2.5% eco fee

GLOBAL INSPIRED BISTRO TASTE

pan seared ribeye **Steak** / red wine peppercorn sauce / garlic / home fries / sauteed vegetables >> \$16 (63,000)
Add prawns to steak \$4 (16,800)

ricotta **Gnocchi "Carbonara"** / parmesan / pecorino / bacon / egg yolk / black peppercorn / chive garlic crumb >> \$12 (50,400)

beer battered **Fish & Chips** / snapper filet / tartar sauce / lemon >> \$11 (42,000)

baked Khmer **Chicken Wings** / koh kong sauce / honey BBQ / papaya pickle >>\$9 (37,800)

sailing club **Cottage Pie** / ground beef & pork / broiled mash potato / cheddar / gruyere >>\$9 (37,800)

pumpkin **Tofu** curry / long bean / coconut milk / red pepper / mushroom / kroeung paste >> \$8 (33,600) v

general tso **Chicken** / wok fried crispy chicken / ginger / garlic / soy / chili / sesame / rice vinegar / green onion >>\$11 (44,800)

Lyonnais **Salad** / duck egg fritter / crispy pork belly / bitter greens / dijon vinaigrette / croutons >> \$8 (33,600)

SWEET TASTE

Lemon curd / coconut meringue "cake" crust / raspberry >> \$6 (25,200)

Chocolate tart / ganache centre / coffee crust / sweet cream / chocolate sauce >> \$6 (25,200)

lime **Cheesecake** / raspberry coulis / white chocolate shavings >>\$6 (25,200)

Lyly's Ice Cream : vanilla / chocolate / chocolate mint
Lyly's Sorbet : mango / raspberry / passion fruit
>>\$3 per scoop (12,600)