



Clubhouse

Restaurant

— MENU —



All Day Breakfast

Khmer Classics

These are some of the most commonly enjoyed breakfast foods in Cambodia. They make a savoury and delicious start to your day!

Bai Sach Chrouk

USD5.5

Grilled pork served with rice and pickled vegetables. One of the most common breakfast dishes in Cambodia. The rich pork pairs very well with the sweet and tangy pickles. Simple yet delicious!

Kuy Teav

USD4.9

A flavorful noodle soup with rice noodles, pork and fresh herbs. This dish is distinguished by its clear broth and array of herbs. Topped with spring onion, fried garlic, savory soy bean sauce and hot green chilies.

Bai Sach Moan

USD5.9

A juicy grilled chicken leg, mildly flavoured with garlic and black pepper. Served with rice, a side salad and a sweet and spicy Khmer dressing.

Somlar Kari

USD5.9

An aromatic chicken curry made with coconut milk, red curry paste, Khmer yellow Kroeung, and a variety of vegetables. A traditional Cambodian curry that is both versatile and delicious!

Did you know, that..

Khmer cuisine is a blend of flavors and influences from neighboring countries, with a focus on rice, fish, herbs and spices, and grilled meats. It includes dishes like amok curry and prahok fermented fish paste, as well as noodle and rice dishes and fruit desserts. It is typically served family-style.



All Day Breakfast

Western Classics

Pancakes with Bacon

USD6.9

Fluffy American-style pancakes with maple syrup and crispy fried bacon.

The Continental

USD4.5

Baguette and Croissant with Butter and homemade mango jam and pineapple jam.

English Breakfast

USD9

Sausage and fried eggs served with baked beans, grilled tomatoes, and toasted bread and butter.

Eggs Benedict

USD7.5

Two poached eggs and crispy bacon served on a lightly toasted English muffin or brown bread. Topped with a rich and buttery Hollandaise sauce.

Eggs Florentine

USD6.9

The vegetarian version of the Eggs Benedict; Two poached eggs and sautéed spinach served on a lightly toasted English muffin or brown bread. Topped with a rich and buttery Hollandaise sauce.

Veggie Breakfast

USD5.9

Two Hash browns served with baked beans, grilled tomato and sautéed mushrooms.

Healthy

Tropical Smoothie Bowl

USD5.5

Sunshine in a bowl! A mix of tropical fruits blended with Coconut Milk, topped with Granola and basil Seeds. Makes a delicious and healthy start to your day.

Granola Parfait

USD5.5

Yoghurt and Granola layered with Fresh Fruits.



Vegetarian option available



Spicy



Chef's special

Salads

Chicken Caesar Salad

USD6.5

Chicken and romaine lettuce tossed with an olive oil dressing, topped with parmesan cheese with croutons.

Greek Salad

USD6.5

A rough country salad of juicy tomatoes, crisp cucumber, sliced red onion, green pepper, crumbly feta cheese and olives.

Nhoam Svei Kchei

USD4.9

Cambodian Green Mango salad. Shredded green mango with julienned carrots, chilli dressing, shallots, roasted peanuts, holy basil and other fresh herbs.

Roasted Vegetables with Chicken

USD7.5

Cherry tomato, zucchini, onion, red bell pepper, green bell pepper, carrots roasted with chicken or tofu.

Wraps & Sandwiches

Chicken Caesar Wrap

USD6.9

A homemade flour tortilla loaded with juicy chicken, lettuce, tomato and parmesan cheese, drizzled with a delicious Caesar dressing.

Clubhouse Sandwich

USD7.5

Grilled chicken breast, ham, and scrambled egg, along with juicy ripe tomatoes, onion, gherkins and crisp lettuce layered between three slices of toasted bread.

Comes with a side of French fries and cocktail sauce.



Snacks

Fried Chicken Wings

Marinated Chicken Wings, deep fried. With a side of Ranch Dressing.

USD4.5

Fried Spring Rolls with Pork 🍴

Thin crispy rice paper filled with a mixture of vegetables and pork. Deep fried and served with a sweet and sour chilli sauce.

USD3.9

Fried Vegetable Spring Rolls

Thin crispy rice paper filled with a mixture of vegetables. Deep fried and served with a sweet and sour chilli sauce.

USD3.9

Summer Rolls

Fresh vegetables and herbs with rice vermicelli, wrapped in a soft bánh tráng rice paper. Served with a peanut sauce.

USD3.9

French Fries

USD2.9

Kids Menu

Chicken Nuggets 🍴

These homemade nuggets are breaded and deep-fried. A kids' favourite! Comes with French fries.

USD4.9

Fish Fingers

Thin fillets of fish battered and deep-fried. Comes with French fries and tartar sauce.

USD4.9

Pasta & Meatballs

Spaghetti with homemade tomato sauce and meatballs.

USD4.9

Beef Patty with Mashed Potatoes

Grilled beef patties served with mashed potatoes and pepper or mushroom sauce.

USD4.9



Vegetarian option available



Spicy



Chef's special

Starters

Marinated Olives

USD2.9

A delicious blend of black and green olives. Marinated in olive oil infused with fresh herbs, lemon, garlic and chili flakes.

Bruschetta

USD2.9

Thick slices of toasted bread rubbed with garlic, topped with chopped tomatoes and herbs and drizzled with olive oil.

Deep Fried Shrimp

USD6.5

Shrimp dipped in a light and crisp tempura batter, deep fried and served with a sweet chili sauce.

Mushroom Tempura

USD2.9

Oyster mushrooms battered and deep fried. Served with a sweet chili sauce.

Chicken Corn Soup

USD3.9

A simple yet nutritious soup of shredded chicken and sweet corn kernels. Served with garlic toast.

Mushroom Soup

USD3.9

A warm bowl of soup so deliciously creamy with tender bites of fresh mushrooms, full flavoured with garlic, onions, herbs and served with garlic toast.

Carrot Soup

USD3.9

A rich and creamy soup of carrots and coconut milk. This soup is a light and delicate, yet hearty and warming.



Vegetarian option available



Spicy



Chef's special

Khmer Mains

We are proud to serve some of Cambodia's most iconic dishes.
Enjoy the flavours of Cambodia!

Amok Trei

USD7.9

Fish Amok.

Cambodia's national dish. A fragrant and mildly spicy fish curry with coconut milk, tenderly steamed in banana leaves.

Lok Lak Sach Ko

USD7.5

Beef Lok Lak.

One of Cambodia's most beloved dishes. Beef stir-fry set up with onions, cucumbers, tomatoes and lettuce, served with rice and a fried egg.

Kari Sach Moan

USD6.5

Chicken Curry.

A rich flavorful curry made with coconut milk, chicken, eggplant, green beans, potatoes, sweet potatoes, and a wonderful red curry paste called Kroeung.

Khor Ko

USD5.9

A slow-cooked hearty Khmer stew with beef served over rice noodles or with steamed rice or baguette.

Sach Ko Jakak

USD7.9

Lemongrass Beef Skewers.

Beef skewers marinated in galangal and lemongrass. Zesty and delicious!

Cha Kney Sach Moan

USD5.9

Stir-fried Ginger Chicken.

This dish packs a punch with its stir-fried Ginger. Seasoned with oyster sauce, fish sauce, and sugar.

Trei Sabak Nhom Svay

USD6.9

Grilled Mackerel & Mango Salad.

Tender grilled mackerel fillets served with rice and a tangy green mango salad.



Vegetarian option available



Spicy



Chef's special

Lunch and Dinner

Western Mains

Ribeye Steak

USD14.9

Grilled beef Ribeye steak. Comes with a small salad and mushroom or pepper sauce.
Choose your side.

Chicken Cordon Bleu

USD9.5

Breaded chicken breast with a hearty filling of cheese and a slice of ham. Comes with a small salad.
Choose your side.

Fish & Chips

USD6.9

Crispy battered fish fillet, served with French fries or your side of choice.

Sides

French fries Mashed potatoes Sautéed potatoes

Pastas

Creamy Salmon Pasta

USD7.5

Salmon, spinach, capers and pasta in a creamy white wine sauce.

Pasta Carbonara

USD6.5

Spaghetti tossed with a creamy sauce of raw beaten eggs, accentuated with crisp bits of bacon, finished with parmesan cheese and freshly ground black pepper.

Penne with Zucchini & Mushroom

USD6.5

Penne cooked with zucchini, fresh mushroom, olive oil and topped with parmesan cheese.

Wine pairing suggestion

Tomato-Based Pasta Dishes
Cabernet Sauvignon, Merlot


Seafood Pasta Dishes
Pinot Grigio, Chardonnay, Chablis

Vegetable Pasta Dishes
Sauvignon Blanc, Chardonnay


Cheese-Based Pasta Dishes
Chardonnay

Pesto Pasta Dishes
Merlot

Spicy Pasta Dishes
Asti, Lambrusco, Reisling

 Vegetarian option available

 Spicy

 Chef's special

Burgers

All burgers come with lettuce, tomato and onion. Choose your side of French fries, mashed potatoes or sautéed potatoes.

Beef Burger USD9

A juicy beef patty, mozzarella cheese and our homemade burger dressing

Chicken Burger USD7.5

Battered Chicken with Emmental cheese and homemade mayonnaise.

Fish Burger USD7.5

A light and crisp battered fish fillet, Emmental cheese and sauce.

Lok Lak Burger 🍌 USD7.5

The traditional Khmer dish, beef Lok Lak in a bun.
With a fried egg.
Like a Cambodian Sloppy Joe!

Add 2 rashes of bacon USD1.9

Add one fried egg USD0.9

Pizza

Pepperoni USD10.5

Traditional pepperoni pizza made with tomato sauce, mozzarella cheese, and pepperoni.

Four Cheese 🍌 USD10.5

Goat cheese, blue cheese, Emmental cheese and mozzarella cheese.

Margherita USD7.5

Tomato sauce, Mozzarella Cheese and a drizzle of olive oil.

BBQ Chicken 🍌 USD8.5

Sweet and savoury BBQ sauce, mozzarella cheese, chicken, red onions and oregano.
A CCC favourite!

Mushroom & Spinach USD11.5

Spinach, fresh mushroom and mozzarella cheese.



Vegetarian option available



Spicy



Chef's special

Sides & Vegetables

Garden Salad Fresh mixed salad, with onion, red capsicum, cucumber and tomatoes with a tangy vinaigrette.	USD3.9
Sautéed Mixed Vegetables Sautéed Carrots, broccoli and cauliflower.	USD3.5
Sautéed Broccoli Broccoli sautéed in butter with salt, pepper, and garlic.	USD3.5
Fried Egg - 1 egg	USD1
Bacon 2 rashes of fried bacon.	USD2
Khmer Pickled vegetables Pickled Carrots, radishes, cucumbers and ginger. Brings a sweet little zing to your dish!	USD1
Steamed Rice	USD0.5

Dessert

Tropical Fruit Plate A mix of regional fruits. Sweet and juicy.	USD4.5
Banana Split 3 scoops of ice cream of your choice, served on fresh slices of banana. Topped off with whipped cream.	USD5.5
Crepe with Vanilla Ice cream A homemade thin pancake with vanilla ice cream, chocolate sauce and whipped cream.	USD4.5
Chek Ktis - Banana Tapioca Pudding 🌿 A sweet, creamy and aromatic Cambodian dessert. Ripe bananas cooked with coconut cream and tapioca pearls	USD3.9



Vegetarian option available



Spicy



Chef's special