









zucchini & corn fritter 🕍 ននោងនិងពោតបំពង

Served with Buffalo Ranch Dipping Sauce



COLD CUT PLATTER
Selection of Cold Cuts, Countryside
Pork Terrine, Spicy Dry Sausage,
Mortadella, Cooked Ham,
Cornichons, Butter & Bread

\$9.50



13 FISH SOUR SOUP ស្ងោរជ្រក់សាច់ត្រី

Classic Khmer Soup with Local Catch of the Day, Sour Clear Broth & Herbs.

14

сніскем том үим តុងយ៉ាំសាច់មាន់

Mae Pranom Chili Paste, Red Chili, Cherry Tomatoes, Mushrooms, Shallots, Grilled Lemongrass, Galangal, Kaffir Lime. \$6.50



16 MARGHERITA ភីហ្សារសជាតិឈីស

Mozzarella Cheese, Tomato Sauce, Basil, Oregano.

\$7.50

17 PEPPERONI ភីហ្សាសាច់ក្រក

Mozzarella Cheese, Tomato Sauce, Spicy Pepperoni, Oregano.

\$11

HAWAIIAN ភីហ្សាហាវៃរសជាតិម្នាស់និងសាច់មាន់

Mozzarella Cheese, Tomato Sauce, Bacon, Chicken, Pineapple, Oregano.

\$11

18



\$7

BOLOGNESE SPAGHETTI & ក្រីធូណាស្រស់បែបជប៉ុន Beef Ragù, Carrots, Onions, Celery Branch,

Tomato, Grated Grana Cheese

\$8

មីអ៊ីកាលីរសជាតិប៉ិសស្តុ Pesto, Cherry Tomato, White Wine, Grana Padano

21 CARBONARA មីអ៊ីតាលីកាបោនណារ៉ា Spaghetti, Smoked Bacon, Onions, Garlic, Cream, Egg Yolks,

\$8

Grana Padano.





KAMPOT PEPPER SEAFOOD មីអ៊ីកាលីគ្រឿងសមុទ្រ

Onions, Green Peppercorns, Khmer Basil.

\$8.50

23 NAPOLITAN ភីហ្សាបន្លៃ

Spaghetti, Tomato Sauce, Onions, Garlic, Parsley.





Subject to 7% service charge and applicable taxes. All prices are in US Dollars

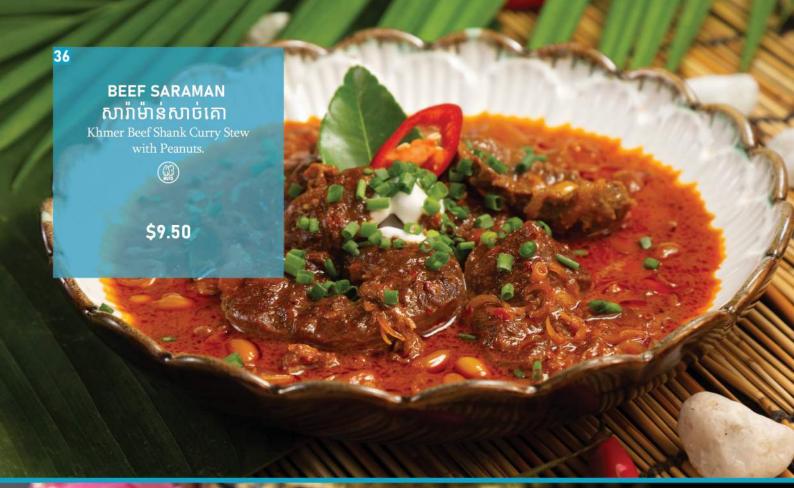


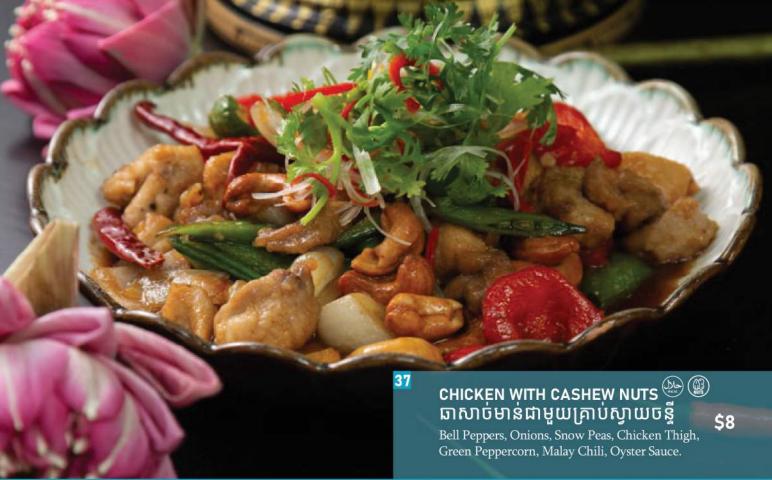


Prawn and Squid in Kampot Pepper Sauce.

\$8.50







KRS CHICKEN RED CURRY

Chicken Thigh, Mini Round Eggplant, Pumpkin, Cherry Tomato, Chili, Ginger & Garlic, Red Curry Paste, Coconut Cream.







44

43 FRENCH FRIES **©** ដំឡូងបារាំងបំពង Served with Ketchup & Mayonnaise

(small / large) \$4 / \$5.50

STEAMED JASMINE RICE បាយស

\$1

vegetable fried rice បាយឆាបន្លៃ

Jasmine Rice, Seasonal Vegetables, Fried Garlic, Eggs.



DRINKS LIST

WATER & SOFT DRINKS

Small / Big
 Kulen
 \$ 1.25 / \$ 3
 San Pellegrino 500ml
 \$ 3.5 / \$ 5.5
 Coke, Coke Zero, Sprite, Fanta, Soda water,
 \$ 1.5

SMOOTHIE \$4

Banana Mango Coconut

Tonic water, Ginger ale

Passion

Pineapple



CHILLED JUICES \$1.5

Apple Orange

Pineapple

Cranberry

FRESH JUICES

Mango, Orange, Pineapple, Passion, \$ 4
Lemon, Watermelon
Coconut \$ 3
Fresh Lime Soda \$ 4







COFFEE & TEA

Coffee, Espresso, Americano, Ice Coffee	\$ 2
Double Espresso, (Iced) Latte, (Iced) Cappuccino	\$ 3.5
English Breakfast, Earl Grey, Jasmine, Green, Peppermint	\$ 2.5

BEER

	Glass / Jug
Angkor Draft	\$1.50/\$5.50
	Bottle
Angkor	\$3.00
Cambodia	\$3.00
Tiger, Heineken	\$3.50
Corona	\$4.00

COCKTAILS \$5

Mojito, Pina colada, Daiquiri, Margarita, Long island, Mai tai, Tequila sunrise, Cosmopolitan, Blue Hawaii, Sex on the beach, Singapore sling



EDEN BEACH SIGNATURE COCKTAILS \$5

THE BLUE SAND:

Tequila, Peach Liqueur, Pineapple Juice, Blue Curacao, Sugar Syrup

EDEN GARDEN:

Vodka, Malibu, Pineapple Juice, Passionfruit juice, Lime Juice and Grenadine Syrup

HOLLY BEACH:

Gold Rum, Campari, Passionfruit Juice, Orange Juice, Lime Juice, Turmeric Syrup, Egg White

EDEN SUNSET:

Vodka, Lychee Juice, Guava Juice, Lime Juice, Coconut Syrup, Grenadine Syrup, Lychee Fruit

ROSIE DAY:

Vodka, Orange Juice, Cranberry Juice, Lime Juice, Vanilla Syrup, Mint Leaves

EDEN BREEZE:

Gin, Pineapple Juice, Passionfruit Juice, Lime Juice, Blue Curacao, Sugar Syrup



EDEN COCKTAIL TASTING RECOMMENDATION \$20

A COMBINATION OF 4 COCKTAILS

1- BLUE MARGARITA

Tequila, triple sec, blue curacao, Lime juice, sugar syrup

2- PASSION BEACH

Vodka, lime juice, fresh passionfruit, sugar syrup

3- EDEN SUNSET

Vodka, lychee juice, cava juice, lime juice, sugar syrup

4- SANDY MIDORI

Triple sec, Midori, egg white, pineapple juice, lime juice, sugar syrup



MAKE YOUR OWN COCKTAILS OR ASK FOR OUR SPECIAL COCKTAIL OF THE DAY \$9





MOCKTAILS \$4

Virgin Mojito, Virgin Margarita, Mango Mule, Passion Tango



SPIRITS

GIN	Glass / Bottle
Gordon	\$4/\$45
Bombay Sapphire	\$5/\$75
Mekong Seekers Gin	\$5/\$99

TEQUILA

Sauza Tequila	\$4/\$40
Patron Gold	\$4.5/\$110
Patron X.O	\$4.5/\$110

VODKA

Absolut	\$4/\$40	
Grey Goose	\$5.5 / \$95	
Seekers	\$5/\$85	

RUM

Bacardi	\$4/\$48	
Samai	\$5/\$85	
Maver Dark	\$5/\$55	

WHISKEY & COGNAC

WHISKEY	Glass / Bottle
Johnnie walker red label	\$5/\$95
Johnnie walker black label	\$6/\$110
Chivas 12 years	\$6/\$85
Jack Daniel	\$6/\$85
Macallan 12 years	\$15/\$265
Jameson	\$5/\$65
Canadian Club	\$5/\$45
Hennessy VSOP	\$15/\$215



WINE LIST

WINE BY GLASS	Glass / Bottle
Woolshed Cabernet sauvignon	\$5/\$24
Woolshed Chardonnay	\$5/\$24
ROSE WINE The beach house Rose, Pinotage, South Africa	\$26
WHITE WINE	
Sanama, Sauvignon blanc, Chile	\$25
Good hope, chenin blanc, South Africa	\$33
Yalumba Y Series, pinot grigio, Australia	\$36
RED WINE	
Sanama, Merlot, Chile	\$25
The beach house red, Shiraz, South Africa	\$26
Montes Limited selection, Cabernet sauvignon / Carmenere, Chile	\$35
Oxford Landing, Merlot, Australia	\$29
Chateau bouteilley, cote de Bordeaux AOC, France	\$32
Talamonti, Montepulciano, Italy	\$36
Chateau Haut Saint brice, saint emilion, France	\$59
SPARKLING & CHAMPAGNE	
Cuvee Jean Louis "blanc de blanc" Brut, France	\$29
Champagne Nicolas Feuillatte Brut, France	\$95
Angas, Moscato, Rosé	\$38 לושמעון זוגעמון \$38

