



ឈុតអាហារពិសេសនៅឡីភ្នំ១៩២៩

Le Phnom is changing the way we brunch!

Available Daily | 11:30am - 9:00pm

Butcher's Brunch

USD 218 nett – 4 to 6 people
USD 80 nett for a bottle of Stonefish Nero Cabernet Sauvignon

CHARCUTERIE BOARD (1)
Pickled vegetables, mustards, assorted olives

BEEF TARTARE (2)
Traditional condiments

FOIE GRAS TERRINE (2)
Calvados poached apple, onion chutney, toasted brioche

TAJIMA WAGYU BONE-ON TOMAHAWK (1) 1,500g
Crushed potatoes, garlic spinach, bistro green salad, sautéed mushroom
Assorted sauces

SAMAI BABA-AU-RHUM (2)

Farm & Sea Set Brunch

USD 268 nett – 4 to 6 people

OAK-SMOKED ATLANTIC SALMON (2)
Fennel, apple & avocado salad

LE PHNOM SEAFOOD TOWER (1)
Oysters, scallops, blue swimmer crabs, mud crabs, river prawns, tiger prawns, crayfish, ocean snails, chili pickled octopus, peppered calamari

FOIE GRAS TERRINE (2)
Calvados poached apple, onion chutney, toasted brioche

TAJIMA WAGYU BONE-ON TOMAHAWK (1) 1,500g
Crushed potatoes, garlic spinach, bistro green salad, sautéed mushroom, assorted sauces

BAKED HONEYCOMB CHEESE CAKE

Garden's Brunch

USD 108 nett – 4 to 6 people

VICHYSOISE (4) (Served hot or cold)
Potato and spring leeks, truffle oil

QUINOA SALAD (2)
Beetroot, microgreens, flaxseed dressing

WILD MUSHROOM RAGOUT (2)
Truffle mash potato, rural salad

GARLIC SPINACH (2)

CRUSHED BABY POTATOES (2)

ELDERFLOWER-INFUSED FRUITS (2)

Beverage Packages

USD 9 nett – unlimited Santa Vitoria mineral waters, soft drinks, coffee and tea

USD 25 nett – unlimited wines (sparkling, white, red), local beers and soft drinks

USD 8 nett – a glass of Bloody Mary

USD 88 nett – a bottle of Dewar's 15yo

ADD CHEESE PLATTER - USD 20nett to any package above

For reservation, please contact T+855 23 981 888 or E dining.leroyal@raffles.com