



RAFFLES LEGENDARY COCKTAILS

AIRAVATA

12

(Raffles Grand Hotel d'Angkor)

Rum, crème de banana, lime juice, fresh coconut juice, and Malibu. This refreshing cocktail is named after the mythical white elephant ridden by Indra, the Hindu King of Gods and Ruler of the Heavens.

GRAND D'ANGKOR SLING

12

Gin, Cointreau, pandan & galangal syrup, cherry brandy, lime juice, Kampot salt, fresh pineapple juice, top with soda water. Utilised for centuries in Khmer culinary practices; galangal & pandan bring a tart yet earthy tone to the traditional sling.

FEMME FATAL

26

(Raffles Hotel Le Royal)

Champagne, crème de fraise with a dash of Cognac. In 1967, Jacqueline Kennedy visited Cambodia and fulfilled her lifelong dream of seeing Angkor Wat.

SINGAPORE SLING

12

(Raffles Singapore)

Raffles 1915 Gin, cherry brandy, Cointreau, benedictine, pineapple, lime juice, grenadine. The famous Singapore Sling was created in 1915 at the original Raffles Hotel Singapore by bartender Mr. Ngiam Tong Boon. It was made to be a pleasing and discrete drink for women, but it quickly became popular with men and women alike, eventually becoming the Raffles signature drink.



All prices are quoted in US Dollars. Subject to a 7% service charge and applicable government tax.

ALL DAY COCKTAILS

8

PASSIONISTA

Broken Shed Vodka, honey syrup, passion fruit,
lime charged with Prosecco

RAFFLES SIGNATURE BLOODY MARY

Broken Shed Vodka, Raffles signature
mix topped with tomato juice &
Kampot pepper

KHMER GIMLET

Bombay Gin, basil, kaffir lime,
Rich Cane syrup, lime juice

PEACH MULE

Bombay Gin, Mathilde Crème de Peche,
ginger, lime, mint, peach bitters, soda water

JUNGLE BIRD

Plantation Dark rum, Campari, pineapple juice,
rich cane syrup, lime

DERBY TROP-TAIL

Rebel Yell Bourbon, pineapple juice, Lemon,
Rich Cane syrup, Mint

VIEW FROM ANGKOR

Cimmaron Blanco Tequila, Giffard Banane
du Bresil, Pineapple juice, Lime,
rich cane syrup, Scrappy's Firewater Bitters

WHITE NEGRONI

Citadelle Gin, Suze, Mancino Bianco
Ambranto Vermouth

SAZERAC

Rebel Yell Rye Whiskey, Pierre Ferrand 1840
Cognac, rich cane syrup, Peychaud's bitters,
Angostura bitters



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ALL DAY COCKTAILS

8

STILL GOT THE BLUES

Gin, Crème De Mure, orange juice, ginger & mint syrup, club soda

CITRUS ANGEL

Vodka, lemon & thyme syrup, soda

MY MONDULKIRI HONEY

Gin, lemonade, Mondulkiri honey

HOT GOLD

Chilli Reposado Tequila, fresh lime juice, passion fruit purée

SUNDAY MORNING

Gin, honey syrup, watermelon juice

BOURBON JIVE

Bourbon, fresh lime juice, mint, bitters

MOCKTAILS

7

RAFFLES TROPICAL

Banana, mango, pineapple juice, orange juice

HOT PAPAYA

Papaya, mango, pineapple juice, orange juice with fresh ginger

CHAMPAGNE

BILLECART-SALMON, BRUT RÉSERVE

26

CHAMPAGNE COCKTAILS

KIR ROYAL

26

FRENCH 75

26

CLASSIC CHAMPAGNE COCKTAIL

26

Wine By Glass

WHITE WINES

Pinot Grigio, Y series Yalumba, Australia	10
Chardonnay, Petit Chablis William Fèvre, Burgundy, France	15
Sauvignon Blanc, "Private Bin" Villa Maria, Marlborough, New Zealand	16

ROSE WINE

Malbec, Pigmentum G. Vigouroux, Cahors, France	9
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RED WINES

Tempranillo, La Planta Ribera Del Duero, Spain	12
Cabernet Sauvignon Merlot, Château Haut Selve Graves, Bordeaux, France	9
Pinot Noir, Allan Scott Marlborough, New Zealand	16

BEER

Angkor	6
Tiger	6
ABC Stout	7
Heineken	7

The Sipping Cabinet

GIN

Sipsmith Raffles 1915 Gin	12
Bombay Sapphire	9
Tanqueray	9
Beefeater	8

MADE IN CAMBODIA

Elephant Bar Mekong Dry Gin	10
Elephant Bar Mekong Gold Gin	12
Seekers Mekong Dry Gin	12
Kulen Aromatic Gin	10

RUMS

Diplomatico Mantuano	6
Mount Gay Black Barrel	6
Kraken Spiced Rum	7
Mount Gay XO	8
Diplomatico Réserve Exclusiva	8
Angostura Dark 7yo	9
Flor de Cana 18yo Centenario	9
Ron Zacapa Centenario 23yo	12
President Marti 15yo	15
Diplomatico Single Vintage	16
President Marti 19yo	17
Brugal 1888	18

BOURBON, TENNESSEE & RYE

Rittenhouse Rye	7
Makers Mark Bourbon	7
Bulleit Rye	7
Wild Turkey Bourbon 81	8
Wild Turkey Bourbon 101	8
Basil Haydens Kentucky Bourbon	8

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Evan Williams Bourbon Small Batch	8
Evan Williams Single Barrel Vintage 2007	8
Elijah Craig Small Batch	8
Woodford Reserve	8
Buffalo Trace Bourbon	8
Bulleit Bourbon	8
Four Roses Single Barrel	9
Four Roses Small Batch	9
Jack Daniel's Tennessee Original	9
Blanton Bourbon	11
Eagle Rare Bourbon	11
Jim Beam Double Black	11

The Sipping Cabinet

SINGLE MALTS

Knockando 12yo	8	Sherry Cask	16
Laphroaig 10yo	8	The Macallan 12yo	
Glenrothes Select	9	Fine Oak	16
Talisker 10yo	9	Glengoyne 17yo	17
Bowmore 12yo	10	Auchentoshan 18yo	22
Tullibardine 228		Hakushu 12yo	30
Burgundy	10	The Macallan 15yo	
Auchentoshan 12yo	10	Fine Oak	36
Caol Ila 12yo	10	The Macallan Edition N3	36
Oban 14yo	12	Kavalan Bourbon Oak	37
Knockando 15yo	13	The Macallan Sienna	40
Glenrothes Speyside 1998	14	Buichladdish Octomore	42
Buichladdish Classic Ladie	15	Highland Park 18yo	65
Highland Park 12yo	15	The Macallan 18yo	
Jura 16yo	16	Sherry Oak	85
Lagavulin 16yo	16	Hakushu 18yo	90
Bowmore 15yo	16		
The Macallan 12yo			

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Try our bourbon infusions neat or as Old fashioned,

Domrey Spiced Bourbon

Nutmeg, Kulen pepper, cloves, cinnamon, cardamom

Takes you back to the spice trade days in Indochina.

Rattanakiri Coffee Bourbon

A hint of dark chocolate and earthy coffee notes

Sweetened by the bourbon itself

Svay Leu Red Bananah

Light, fruity and soft tones

The Famous Battambang Orange

Citrus, peel, juicy - amazing as an Old fashioned or straight up

Phnom Kulen Rambutan

Distinct and subtle

Svay Rieng Mango

Rounded sweetness and recommended as Manhattan

PREMIUM SOFT DRINKS

6

Indian Tonic Water

Elder Flower Tonic

Ginger Beer

Ginger Ale

SOFT DRINKS

5

Coca-Cola

Coke Zero

Fanta Orange

Ginger Ale

Red Bull

Sprite

Tonic Water

Soda Water

FRESH JUICES

5

Orange

Watermelon

Pineapple

Coconut

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Elephant Bar Tapas

Crisp Spring Rolls (DF) 12

Wok fried carrot, taro, sweet potato, black mushroom, sesame & soy sauce rolled in crisp pastry, sweet chili & plum dipping sauce

Truffle Fries (NF)(V) 7

Truffle, parmesan & salted shoestring fries with garlic aioli

Salt Coastal & Pepper Squid (NF)(DF) 9

Salt & pepper squid from coastal Cambodia with lime & Lok Lak mayonnaise

Foie Gras Tartine (NF) 12

Country style foie gras terrine toasted loaf, ginger guava compote & Kampot rouge peppercorns

Fresh Water Lobster & Chorizo (P)(NF) 15

Pan seared fresh water lobster tails with grilled chorizo, sauce vierge and HAPPY + CO Farm cherry tomatoes

Imported Cheese (V) 19

Boutique selection of fine cheese (4) with house made grissini, lavoche, pickled fruits, guava ginger chutney & Mondulkiri honey

Local & European Charcuterie (P)(DF) 21

Artisan selection of fine charcuteries (4) with house made grissini, lavosh, toasted baguette, pickled fruits & guava ginger chutney

(V) Vegetarian Dishes (P) Contains Pork (DF) Dairy Free (GF) Gluten Free (NF) Nut Free

*can be made vegetarian **trace elements may be present.

If you have any dietary requirements including food allergies, please inform our team.

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