



BANQUET MENU

Le MERIDIEN

LE MERIDIEN
ANGKOR

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LE MERIDIEN ANGKOR BUFFET MEETING PACKAGE

APPETIZER – CHOOSE 1 GROUP FROM THE FOLLOWING ASSORTMENTS-

- a. Nicoise salad
Seafood Salad
Khmer style herb pork Salad (P)
Chicken terrine with Fresh Green Pepper (P)
Crab meat Salad
- b. Fresh Spring Rolls with Mint
Tomato with Mozarella di Bufalla
Khmer Mango Salad
White Bean and Vegetable Salad with Smoked Pancetta (P)
Shaved Banana Flower Salad with Chicken
- c. Tomato tart, anchovies and rucula
Tossed Caesar salad with poached eggs, croutons and smoked salmon
Poached pork loin with green giant eggplant, coriander, ginger and soya dressing (P)
Gazpacho and courtons with virgin live oil
Roasted beetroot carpaccio, cream cheese bits, walnuts and fresh herbs
- d. Prawn in Cocktail Sauce
Penne Salad with Marinaded Grilled Vegetables and Parmesan Shavings (P)
Octopus, Anchovy and Potato Salad
Red onions panzanella with country bread (P)
Gazpacho and croutons
- e. Vitello Tonato (P)
Cucumber coconut gazpacho with curry oil and gressini
Thai noodle and Sesame Salad
Pumpkin and Cucumber Salad with Yoghurt
Goat Cheese Crouton Salad and Walnuts

SOUP – CHOOSE TWO ITEMS

- a. Black Chicken in Lemon Grass Broth
- b. Pumpkin Soup
- c. Fish Soup
- d. Minestrone
- e. Carrot Soup with Star Anis
- f. Leek and Potato Soup

CARVING, LIVE COOKING STATION – CHOOSE ONE ITEM-

- a. Pork Leg, slow braised with Palm Sugar (P)
- b. Roasted fish Oriental style
- c. Tarragon roasted chicken, with rock salt baked potatoes
- d. Braised lamb leg with Provencal vegetables
- e. Minute made tempura station
- f. Assorted Asian fritters (P)

MAIN DISH – CHOOSE 1 GROUP FROM THE FOLLOWING ASSORTMENTS-

- a. Mini burgers (P)
Mussels mariniere
Salmon boudran sauce
Sweet and Sour Pork Loin (P)
Beef Piccata à la Milanaise
Squid "blanquette" with chorizo (P)
- b. Lamb Pepper Tajine
Grilled beef with cucumber salsa
Chicken with cashew nuts and baby eggplants
Zupa Di Pesce
Smoked roasted eggplants and minced pork, mint leaves
Grilled Squid Skewer, Kampot pepper sauce
- c. Beef moussaka with tatziki cucumber sauce
Red Pork Curry (P)
Grilled filet of garoupa with tapenade sauce and cherry tomatoes
BBQ fish with basil & tapenade dressing
Chicken Involtini and Gremolata (P)
Chilli Con Carne, nachos, sala and sour cream (P)

LE MERIDIEN ANGKOR MEETING PACKAGE SET MENU

SIDE DISH – CHOOSE 1 GROUP FROM THE FOLLOWING ASSORTMENTS-

We provide steamed rice to all our buffets

- a. Garlic and herbs stuffed tomatoes
Asparagus in warm fresh tomato vinaigrette
Arrancini primavera
- b. Crispy Provencal tian on sweet onions bed
Vegetable and pineapple skewers
- c. Pan Seared Cheese Polenta
Frito Miso, minute fried
Steamed Cambodian herbs vegetables
- d. Lemon Steamed Potatoes
Wild mushroom risotto
Eggplant Moussaka
- e. Tomato risotto
Glazed Carrots
Pasta pepperoncino with garlic chips
Sticky Rice with Mango in Banana Leave
Pear dartois

DESSERT – CHOOSE 1 GROUP FROM THE FOLLOWING ASSORTMENTS-

We provide fresh cut fruits to all our buffets

- a. Passion fruit Cream Brûlée
Fresh exotic fruit tart
Tatin tart
Colorful Floating Island
Exotic Fruit Salad
Amaretto Cherry Cheese Cake
- b. Port Wine sabayon on strawberries compote
Coconut Custard Cream
Mango Cheese Cake with crumble top
Lemon tart meringue
Tiramisu
- c. Thin Apple Tart with cinnamon butter
Lime Mousse with Raspberry
Mango in Sago Cream
Coffee Mousse & passion tuile
Cannoli
Vanilla millefeuille
- d. Crème Brûlée assortment
Pineapple Carpaccio with lychees
Chocolate Mousse & crispy bits
Crostata with Raspberries
Coconut Millefeuille Meringue
Pistaccio crème Brûlée
Assortment of Cuiller biscuits with dips

DESSERT LIVE COOKING STATION – CHOOSE ONE STATION –

Our live station includes our selection of two sherbets and two ice creams

- a. Banana and pineapple flambéed with Rum
- b. Crepe suzette, orange zest butter caramel sauce
- c. Cambodian fritters, pineapple, pumpkin and banana
- d. Chocolate "brioche perdue", fruity compotes: banana & lime, palm fruit & coconut, papaya passion

COFFEE BREAK MEETING PACKAGE & SET LUNCH MEETING

STARTERS

Please select one of the following starters

Khmer herbs beef salad with roasted rice and crispy vermicelli
Vitello tonato (P)
Italian pepperonata & salted ricotta
Tossed Caesar salad, grilled thyme chicken skewer (P)
Barbecued eggplant with smoked chicken and fresh ginger
Tomato mozzarella, oregano black pepper and rock salt with basil oil
Salmon rillettes, orange dressing
Eggplant parmiggiana (V)

SOUPS

Please select one of the following soups

Italian fish soup with aioli
Chilled cucumber coconut vichyssoise, curry oil (V)
Potato soup, black olive passatelli (V)
Tomato and bread soup, croutons and pesto (V)
Roasted pumpkin soup, honey, pumpkin shavings & nuts (V)

MAIN COURSES

(V) Please select one of the following main courses

Wild mushrooms Risotto, smoked duck breast, Port wine reduction
Double pork glazed spare ribs with roasted apple (P)
Risotto of mild gorgonzola, glazed duck & buttered pears
Seared Beef with Candy Shallots, Provencal Tian
Roasted chicken breast in its juices, boudran sauce, tagliatelli
Sirlon tagliata, rucola and balsamico reduction
Grilled filet of salmon, sweet and sour boudran sauce
Filet of sea bass Oriental
Garupa Grenobloise, capers lemon cucumber salsa, shrimps and fresh herbs
Prawns in red Thai curry, chilies, lemongrass and coconut
Fettuccini with shrimps & squid with creamy butter sauce
Deep fried sea bass, lemongrass salad & sour Cambodian dip

Wild mushroom risotto and grilled eggplant (V)
Smoked Cambodian eggplant and three tomatoes

DESSERTS (V)

Please select one of the following desserts

Exotic fruits ginger mess
Vanilla millefeuille, lemon sherbet
Dark chocolate fondant, vanilla ice cream
Semifreddo al torrone frutti di bosco
Lemon sablé meringue and yoghurt ice cream
Mango crumble tart, caramel ice cream, rock salt
French profiterole, vanilla cream and hot chocolate sauce
Iced Tiramisu

3 DAYS COFFEE BREAK PROGRAM

All our coffee breaks are served with:

FOR MORNING COFFEE BREAKS:

Selection of tea and freshly ground coffee
Assorted smoothies
Selection of home baked Danish

FOR AFTERNOON COFFEE BREAKS:

Selection of tea and freshly ground coffee
Fruit ice tea
Fresh tropical cut fruit

AM COFFEE BREAK – DAY 1

Focaccia BLT
Minute baked chouquette
Lemon meringue

PM COFFEE BREAK – DAY 1

Mini ham bagel
Rolled tuna sandwich
Assorted macarons

AM COFFEE BREAK – DAY 2

Biscotti
Olive spread bagnat sandwich
Strong chocolate cup & raspberry

PM COFFEE BREAK – DAY 2

Tandoori chicken skewers, popodums and chutney
Mini pizza
Roasted banana and milk caramel sauce

AM COFFEE BREAK – DAY 3

Crab rice paper fresh spring roll
Lorraine quiche
Almond torte

PM COFFEE BREAK – DAY 3

Mini burger
Smoked salmon cucumber cube in Nordic dressing cup
Marshmallow chocolate lollipop

ITATLY SET MENU PAGKAGE - 1

Pepperonata salad with salted ricotta
Celery cream & crostini
Cioppino seafood soup
Sirloin tagliata,
Gremolata, porcini puree and parmesan
Pineapple panacotta
Black peppered caramel sauce
Coffee or tea
Frivolities

KHMER SET MENU PAGKAGE – 2

Khmer herbs and shredded beef
Mild chili sauce, grilled rice
In a crispy wonton millefeuille
Crab soup
Lake fish filet, panfried
Lemon basil salad & Ginger dip
Khmer fruits minestrone
Lemongrass sherbet
Kaffir lime meringue
Coffee or tea

WESTERN SET MENU PAGKAGE – 3

Italian caponata & kalamata olives
Garlic crostini
Italian peasant soup
Filet of sea bass
Oriental dressing and fresh herbs
Profiteroles
Coffee or Tea

SET LUNCH PAGKAGE OPTION

STARTERS

Please select one of the following starters
Tomato mozzarella, oregano black pepper and rock salt with basil oil
Khmer herbs chicken salad with shredded chicken, and crispy vermicelli
Smoked chicken in soya dressing, eggplants and Khmer herbs
Tuna carpaccio
Eggplant parmiggiana
Tossed Caesar salad, grilled thyme duck skewer
Barbecued eggplant with smoked chicken and fresh ginger
Salmon rillettes, orange dressing

SOUPS

Please select one of the following soups
Roasted pumpkin soup, honey, pumpkin shavings & nuts
Italian fish soup with aioli
Chilled cucumber coconut vichyssoise, curry oil
Potato soup, black olive passatelli
Tomato and bread soup, croutons and pesto

MAIN COURSES

Please select one of the following main courses
Wild mushrooms Risotto, smoked duck breast, Port wine reduction
4 hours braised lamb, Candy Shallots & Provencal Tian
Roasted chicken breast in its juices, sweet and sour sauce and fresh herbs
Grilled filet of salmon, sweet and sour boudran sauce
Filet of sea bass Oriental
Garupa Grenobloise, capers lemon cucumber salsa, shrimps and fresh herbs
Prawns in red Thai curry, chilies, lemongrass and coconut

DESSERTS

Please select one of the following desserts
Exotic fruits ginger mess
Vanilla millefeuille, lemon sherbet
Dark chocolate fondant, vanilla ice cream
Semifreddo al torrone frutti di bosco
Lemon sablé meringue and yoghurt ice cream
Mango crumble tart, caramel ice cream, rock salt
French profiterole, vanilla cream and hot chocolate sauce
Iced Tiramisu

LE MERIDIEN ANGKOR BUFFET MEETING PACKAGE OPTION

SHOW CARVING

Home cured salmon under chef's knife, toasts, condiments and sour cream 6usd
Parma ham and condiments 6usd
Suckling pig gently glazed in oven 6usd
Grilled sirloin of beef with herbs salsa 5usd
Slow braised leg of lamb Provençal 5usd
Beef filet Wellington (whole beef filet with mushroom stuffing wrapped into crispy puff pastry) 7usd
Whole stuffed sea bass Oriental style 4usd
Salmon filet Wellington, pomelo tomato virgin sauce 5usd
Foie gras terrine, with assorted condiments and biscotti 9usd
Cheese board, and home baked breads 11usd
French oysters 18usd (3 pieces), 34usd (6 pieces), 65usd (12 pieces)

LIVE COOKING

Boston crab cakes 4usd
Roasted garlic aioli, mesclun salad and lemon wedges

Something from the wok 4usd (for outdoor buffets)
Khmer cha khdaou
A selection of Cambodian stir fry (select below)
Chicken cashew nut, or squid with Kampot green pepper, or noodles and braised pork belly

Cambodian noodle corner 3usd
Egg and rice noodles with a large choice of assorted condiments

Live tempura station 5usd
Fresh seafood and vegetables or just vegetarian

Italian pasta station 4usd
A tradition from Italy
Freshly cooked pastas of all kinds, prepared in front of you with our homemade sauces and garnishes.

Something sweet 3usd

FRUIT FRITTERS

A large selection of fruits cooked in batter, with homemade ice creams

DEEP FRIED ICE CREAM

Surprising Multi flavor ice cream Fritters

DIM SUM DESSERT STATION

A large choice of steamed desserts just prepared in front of you
Steamed fruits in banana leaves, sauces and coconut ice cream

THE FLAMBÉ PUDDING STATION

Caramelized fresh fruits with homebaked pudding flambéd with palm wine

3 DAYS MEETING PACKAGE BUFFET

DAY 1

STARTERS

Large cooking tray of tomato tart, anchovies and rucula
Tossed Caesar salad with poached eggs, croutons and smoked salmon
Poached pork loin with green giant eggplant, coriander, ginger and soya dressing(P)
Confit of duck salad with celery and apple remoulade
Rucula and home cured pancetta salad(P)
Gazpacho and courtyons with virgin live oil
Roasted beetroot carpaccio, cream cheese bits, walnuts and fresh herbs
Smoked chicken and pineapple salad

SOUPS

Black Chicken in Lemon Grass Broth
Potage Julienne Darblay

CARVING

Tarragon roasted chicken, with rock salt baked potatoes

MAINS

Beef moussaka with tatziki cucumber sauce
Red Pork Curry(P)
Grilled filet of garoupa with charmoula and green beans
BBQ fish with basil & tapenade dressing
Chicken Involtini and Gremolata(P)
Chilli Con Carne, bbq corn and nachos, salsa and sour cream(P)

Tomato risotto
Glazed Carrots
Pasta pepperoncino with garlic chips

DESSERTS

Vanilla millefeuille
Mango tatin
Italian almond torte with pears
Raspberry pineapple pavlova
Dome Chocolate and Coffee
Sticky Rice with Mango in Banana Leave
Pear dartsos

DESSERTS STATION

Cambodian fritters, pineapple, pumpkin and banana

DAY 2

STARTERS

Nicoise salad
Organic leaves with nuts, roasted pumpkin and watermelon
Seafood Salad
Spicy Pomelos Salad
Khmer style herb pork Salad (P)
Chicken terrine with Fresh Green Pepper (P)
Crab meat Salad

SOUPS

Pumpkin Soup
Fish Soup

CARVING

Pork Leg, slow braised with Palm Sugar (P)

MAINS

Mini burgers (P)
Clams marinières
Salmon boudran sauce
Sweet and Sour Pork Loin (P)
Beef Piccata à la Milanaise

Rata de margatte

Garlic and herbs stuffed tomatoes
Asparagus in warm fresh tomato vinaigrette
Arrancini primavera

DESSERTS

Passion fruit Cream Brûlée
Fresh exotic fruit tart
Apple tatin tart
Colorful Floating Island
Asian basil Fruit Salad
New York cheese Cake

DESSERTS STATION

Banana and pineapple tatin, sour cream

DAY 3

STARTERS

Fresh Spring Rolls with Mint
Tomato with Mozzarella di Bufalla
Khmer Mango Salad
Grilled eggplants and Mozzarella
White Bean and Vegetable Salad with Smoked Pancetta (P)
Italian mushroom salad
Shaved Banana Flower Salad with Chicken

SOUPS

Minestrone
Carrot Soup with Star Anis

CARVING

Roasted fish Oriental style

MAINS

Lamb Pepper Tajine
Grilled beef with cucumber salsa
Chicken with cashew nuts and baby eggplants
Zupa Di Pesce
Smoked roasted eggplants and minced pork, mint leaves
Grilled Squid Skewer, Kampot pepper sauce

Crispy Provençal tian on sweet onions bed
Vegetable and pineapple skewers
Pan Seared Cheese Polenta

DESSERTS

Thin Apple Tart with cinnamon butter
Lime Mousse with Raspberry
Mango in Sago Cream
Coffee Mousse & passion tuile
Supa inglese
Cocoa millefeuille

DESSERTS STATION

Crepe suzette, orange zest butter caramel sauce

LE MERIDIEN ANGKOR BUFFET MENU OPTION INDOOR

COLD BUFFET

Fresh spring rolls assortment
Shredded Khmer ripe mango with smoked fish
Crispy wontons & herbs squid spicy millefeuille
Pomelo salad with fresh mint and shrimps
Bbq eggplant and smoked chicken
Pumpkin and cashew nut salad
Crab salad in rice crackers
Beef tataki rolls

SALAD BAR

A Large Choice of Mixed Greens to Compose with Romaine Lettuce, Frisée, Oak Leaves, Lolla Rossa, Carrots, Green Papaya, Cucumber, Pumpkin, Tomato, Red cabbage, White Cabbage, Green Mango, Celery, Beetroot Grilled Peanuts, Sunflower Seed, Pumpkin Seed and Nuts

SAUCES AND CONDIMENTS

Khmer Dressing, Cocktail Sauce, Herb Vinaigrette, Yoghurt Dressing, Passion Fruit Dressing, Thousand Island Dressing, Blue Cheese Dressing, Mayonnaise, Olive Oil and Lemon Juice Dressing,
Chili Sauce, Ketchup, Soya Sauce, Thai Fish Sauce, Thai Sweet Chili Sauce
Pickled Jerkins, Pearl Onion, Cucumber, Carrot and Radish
Asian preserved duck soup station
A la minute prepared in front of you

SOUPS ON DISPLAY

Tom Yam
Caramel and star anis beef soup

HOT BUFFET

Pork & prawns wonton, sweet & sour sauce
Steamed amok fish
Cambodian pork with ginger
Beef shashlik
Braised chicken with grilled pineapple
Slow cooked spare ribs & apples in brown palm sugar
Coconut rice steamed in banana leaf
Cambodian giant eggplant stew
mitchu kroeu gn style
Vegetable amok
Carving station
Roasted farm chicken with lemongrass

DESSERT

Kaffir leaf large macarons
Hot basil chocolate Mozart
Sugar perls
Mango passion verrine
Coconut sticky rice, sesame seeds and fresh tropical fruits
Mango crumble Cheese Cake
Exotic Fruit Salad with lemon basil
Pineapple salty palm sugar caramel torte
Pandan crème brulee

LIVE STATION

Deep fried banana and pumpkin fritters
Served with Home Made Fresh Coconut Ice Cream
Selected ice creams
Kaffir leaf sherbet, passion fruit, coconut, palm sugar
Followed by a Rich Palette of Sauces and Condiments

Raspberry, Strawberry, Blueberry, Chocolate, Vanilla, Caramel, Honey Sauce,
Grilled Hazelnut, Peanuts, Pistachio, Whipped Cream, Chocolate Drops, Caramelized Almonds

COLD TABLE

Antipasti platter
Caponata
Panzanella
Pork filet Tonato
Penne Salad with Marinated Grilled Vegetables and Parmesan Shavings
White Bean and Vegetable Salad with Pancetta in Hazelnut Oil
Salmon in herbal marinade
Squid, Anchovy and Potato Salad
Vegetable Sweet Pickles

SALAD BAR

A LARGE CHOICE OF MIXED GREENS TO COMPOSE WITH

Romaine Lettuce, Frisée, Oak Leaves, Lolla Rossa, Carrots, Green Papaya, Cucumber, Pumpkin, Tomato, Red cabbage, White Cabbage, Green Mango, Celery, Beetroot Grilled Peanuts, Sunflower Seed, Pumpkin Seed and Nuts

SAUCES AND CONDIMENTS

Khmer Dressing, Cocktail Sauce, Herb Vinaigrette, Yoghurt Dressing, Passion Fruit Dressing, Thousand Island Dressing, Blue Cheese Dressing, Mayonnaise, Olive Oil and Lemon Juice Dressing,

SOUP

Pumpkin cream, grilled seeds and fresh pumpkin shavings, parmesan
Minestrone

HOT BUFFET

Tagliatelli in creamy seafood bisque
Chicken Piccata à la Milanaise & lemon
Sicilian vegetables with almonds
Amok fish in mini cups
Caramel pork & mango (not too much fat & skin)
Chicken cha kdhaou
Red wine beef stew & carrots
Roasted Potatoes with fresh herbs and garlic
Seabass nicoise

CARVING STATION

Porchetta and creamy polenta

LIVE COOKING STATION

Fritto miso di verdure
Minute fried vegetable assortment
Roasted garlic aioli, fresh tomato salsa, pesto mayonnaise

DESSERT

Tiramisu classico
Raspberry crostata
Truffle chocolate cake
Almond torte
Pear tart
Panacota assortment, caramel, strawberry, mango
Cappuccino Mousse
Caramelized apple Tart
Suppa inglese

LIVE COOKING STATION

Caramelized pineapple and nuts butter sauce

Ice Cream Buffet

You Choice of Italian Ice Cream
Semifreddo, coffee granite with fresh cream,
Rapsberry-Vanilla, strawberry
Followed by a Rich Palette of Sauces and Condiments
Raspberry, Strawberry, Blueberry, Chocolate, Vanilla, Caramel, Honey Sauce,
Grilled Hazelnut, Peanuts, Pistachio, Whipped Cream, Chocolate Drops, Caramelized Almonds

COLD TABLE

Antipasti platter
Caponata
Panzanella
Pork filet Tonato
Penne Salad with Marinated Grilled Vegetables and Parmesan Shavings
White Bean and Vegetable Salad with Pancetta in Hazelnut Oil
Salmon in herbal marinade
Squid, Anchovy and Potato Salad
Vegetable Sweet Pickles

SALAD BAR

A Large Choice of Mixed Greens to Compose with Romaine Lettuce, Frisée, Oak Leaves, Lolla Rossa, Carrots, Green Papaya, Cucumber, Pumpkin, Tomato, Red cabbage, White Cabbage, Green Mango, Celery, Beetroot Grilled Peanuts, Sunflower Seed, Pumpkin Seed and Nuts

SAUCES AND CONDIMENTS

Khmer Dressing, Cocktail Sauce, Herb Vinaigrette, Yoghurt Dressing, Passion Fruit Dressing, Thousand Island Dressing, Blue Cheese Dressing, Mayonnaise, Olive Oil and Lemon Juice Dressing,
Chili Sauce, Ketchup, Soya Sauce, Thai Fish Sauce, Thai Sweet Chili Sauce
Pickled Jerkins, Pearl Onion, Cucumber, Carrot and Radish

SOUP

Pumpkin cream, grilled seeds and fresh pumpkin shavings, parmesan
Minestrone

HOT BUFFET

Tagliatelli with seafood bisque ragu
Pork Piccata à la Milanaise
Grilled sirloin on tapenade dressing
Pizza on display
Rolled chicken in parma ham and olives jus
Roasted sea bass, Italian tomato salsa
Pumpkin risotto
Sicilian vegetables with almonds
Grilled Potatoes with fresh basil and garlic
Roasted vegetables lasagna
Carving Station
Porchetta and creamy polenta
Live Cooking Station
Fritto miso di pesce
Minute fried crustacean and vegetable assortment
Roasted garlic aioli, fresh tomato salsa, pesto mayonnaise

DESSERT

Tiramisu classico
Raspberry crostata
Truffle chocolate cake
Almond torte

LE MERIDIEN ANGKOR BUFFET MENU OPTION OUT DOOR

Pear tart
Panacots assortment, caramel, strawberry, mango
Cappuccino Mousse
Caramelized apple Tart
Pistachio crème Brûlée
Suppa inglese

LIVE COOKING STATION

Caramelized pineapple and nuts butter sauce
Ice Cream Buffet
You Choice of Italian Ice Cream
Semifreddo, coffee granite with fresh cream,
Raspberry-Vanilla, strawberry
Followed by a Rich Palette of Sauces and
Condiments
Raspberry, Strawberry, Blueberry, Chocolate,
Vanilla, Caramel, Honey Sauce,
Grilled Hazelnut, Peanuts, Pistachio, Whipped
Cream, Chocolate Drops, Caramelized Almonds

COLD BUFFET

Eggplant caponata and fresh mint
Khmer Mango Salad
Tuna tartar in a glass, green pepper
Marinated salmon Nordic style glass
Tomato cucumber gazpacho
Salmon "rillettes"
White ham and ricotta mousse, fresh basil
Fully herbed refreshing salad
Asparagus and passion fruit dressing
Mekong clay fish belleveue
Slicing station
Parma ham

SALAD BAR

A Large Choice of Mixed Greens to Compose with
Romaine Lettuce, Frisée, Oak Leaves, Lolla Rossa,
Carrots, Green Papaya,
Cucumber, Pumpkin, Tomato, Red cabbage,
White Cabbage, Green Mango, Celery, Beetroot
Grilled Peanuts, Sunflower Seed, Pumpkin Seed
and Nuts

SAUCES AND CONDIMENTS

Khmer Dressing, Cocktail Sauce, Herb
Vinaigrette, Yoghurt Dressing, Passion Fruit
Dressing, Thousand Island Dressing, Blue Cheese
Dressing, Mayonnaise, Olive Oil and Lemon Juice
Dressing,
Chili Sauce, Ketchup, Soya Sauce, Thai Fish
Sauce, Thai Sweet Chili Sauce
Pickled Jerkins, Pearl Onion, Cucumber, Carrot
and Radish

SOUP STATION

Dubarry cream (light cauliflower soup)
Carrots and cumin
Assorted soup garnishes:
Baguette croutons, gresini sticks, fine country
bread tartine
Pesto, grated cheese, spring onions

HOT BUFFET

ASIAN WOK CORNER

Fried
Deep Fried Crabmeat in Rice Paper
Deep Fried Spring Roll
Sugar cane Vietnamese sticks
Sautéed

STATION 1

Cambodian stir fry "Cha Khdaou"

STATION 2

Sautéed Khmer noodles

STATION 3

Chicken with Cashew Nuts
In hot pots
beef medallion, red wine sauce,
buttered cabbage stew
steamed garoupa in mini banana leave
chicken cinnamon tajine

SIDE DISHES

Indian style spiced Rice
Sautéed baby potatoes in persillade
Roasted tomatoes with Provencal crust
Roasted tian
(eggplants, tomatoes, zucchini, onions)
Spring style vegetable stew
(small onions, carrots, green beans, French peas,
snow peas, fenel seeds, potatoes, turnips,
mushrooms)

DESSERT

Salty butter caramel panacotta
Tiramisu
Chocolate petit pot
Mango Cheese Cake
Exotic Fruit Salad
Mozart
Banana and fresh strawberry tart
Apple tart
Lavender custard and Brittany sable
Creamy rice and mini pears poached in Earl Grey
tea
Éclairs display
Chocolate allumettes
Macarons
Fresh exotic fruits and Sliced Fruits

STATION

Deep Fried Chocolate Spring Roll
Served with Home Made Fresh Vanilla Ice Cream
Followed by a Rich Palette of Sauces and
Condiments
Raspberry, Strawberry, Blueberry, Chocolate,
Vanilla, Caramel, Honey Sauce,
Grilled Hazelnut, Peanuts, Pistachio, Whipped
Cream, Chocolate Drops, Caramelized Almonds

COLD TABLE

Pork fillet Tonato sauce
Tomato with Mozzarella di Bufalla
Sea Food in Olive Oil and Lemon marinade
Nicoise
Squid, Anchovy and Potato Salad
Vegetable Sweet Pickles
Prawn Cocktail
Grilled Marinated Vegetables Terrine
Salad bar

SOUP

Fish Soup provencal
Minestrone
Garlic croutons
Aioli sauce
Fresh basil pesto

HOT BUFFET

Beef sautéed green pepper
Sautéed prawns in persillade & pastis
Sea bass with leek fondue and bacon
Broccoli with & balsamic warm almond vinaigrette
Arancini Primavera
Wok fried Asian style vegetables

Live Cooking Station
Carving Station
Braised pork leg

LIVE BBQ

Spare ribs in honey and Kikkoman, satés selection
Vegetarian sates, Pork sausage, Sirloin steaks,
Mekong crayfish, Squid skewers marinated in
kaffir and garlic
Sea bass marinated in lime in banana leaf
BBQ potatoes in foil set on mini brasero, whipped
cream
Celery gremolata,
Thin sliced tomato & onions oregano salad,
parsley Lebanese salad
Chilli salsa sauce, Caribbean sauce, barbecue
sauce

DESSERT

Tiramisu
Chocolate Mousse
Raspberry crostata
Apple Tart
Pineapple Pana Cota
Crème Brûlée
Fruits Tart

APPETIZER

Spicy Green Papaya Salad in Coconut Milk with
Tiger Prawns
Carrot and Pineapple Salad Flavored with Khmer
Cumin herb
Smokey eggplant salad & grilled chicken with
fresh ginger & mint
Mango salad Cambodian style
Vermicelli Khmer Seafood Salad
Khmer beef salad station
With pounded grilled rice and crispy wontons
chips
Thai style crab cakes station

SALAD BAR

Carrots and virgin oil dressing
Eggplants and balsamic
Leek & coriander seeds parsley vinaigrette
Grilled capsicum with garlic
Grilled zucchini with provencal herbs
Grilled onions & broccolis with thyme and
almonds
A Large Choice of Mixed Greens to Compose with
Romaine Lettuce, Frisée, Oak Leaves, Lolla Rossa,
Cucumber, Pumpkin, Tomato, white & Red
cabbage colwslaw, Green Mango, Celery,
Beetroot
Grilled Peanuts, cashewnuts, Pumpkin Seed

SAUCES AND CONDIMENTS

Khmer Dressing, Cocktail Sauce, Herb Vinaigrette,
Yoghurt Dressing, Passion Fruit Dressing,
Thousand Island Dressing, Blue Cheese Dressing,
Mayonnaise, Olive Oil and Lemon Juice Dressing,
Chili Sauce, Ketchup, Soya Sauce, Thai Fish
Sauce, Thai Sweet Chili Sauce
Pickled Jerkins, Pearl Onion, Cucumber, Carrot
and Radish

HOT BUFFET

Live stations, Something Khmer from the wok
Kampot prawns with green pepper and palm
sugar caramel
Sautéed Khmer chicken cashew nuts
Minute tempura & sauces

LE MERIDIEN ANGKOR BUFFET MENU OPTION OUT DOOR

HOT BUFFET

Beef sauteed green pepper
Sauteed squid in persillade & pastis
Sea bass with leek fondue
Brocoli with & balsamic warm almond vinaigrette
Salmon arancini
Pumpkin with Caraway Seeds
Stir Fried Vegetables with Oyster Sauce

DESSERT

Chocolate Truffle Cake
Tiramisu
Raspberry Mousse
Coconut Mousse
Exotic Fruit Salad
Cremes Brulée Assortment
Baked Apple with Almond Nut Cream
Sliced Fruit Display
Chocolate Tart
Fruit Tart
Lemon Tart with Meringue
Roasted Apple with Ricotta and Wild Honey

DESSERT STATION

Flambéed pineapple station with Caribbean rum
Followed by a Rich Palette of Sauces and Condiments
Raspberry, Strawberry, Blueberry, Chocolate, Vanilla, Caramel, Honey Sauce,
Grilled Hazelnut, Peanuts, Pistachio, Whipped Cream, Chocolate Drops, Caramelized Almonds



SUSTAINABLE TABLE 1

Product sourcing is preferred 30km around hotel

COLD TABLE

Bruschetta with roasted pumpkin
Khmer herbs beef salad with roasted rice and crispy vermicelli
Barbecued eggplant with smoked chicken and fresh ginger
Eggplant parmiggiana (V)
Poached pork loin with green giant eggplant, coriander, ginger and soya dressing(P)
Celery and apple remoulade
Rucula and home cured pancetta salad(P)
Cucumber coconut gazpacho and courtons with virgin live oil
Smoked chicken and pineapple salad

SALAD BAR

Selected green locally produced

SOUPS

Cambodian chicken & roasted ginger soup
Cream of eggplant & rice pady herb Broth

CARVING

Honey roasted pork spare ribs

MAINS

Khmer beef shank curry & peanuts
Red Pork Curry Cambodian style (P)
Grilled filet of lake fish with charmoula and green beans
Amok with kaffir
Chicken Involtni and Gremolata(P)
Fried rice with corn & ginger
Coconut milk vegetable stew
Sautéed choy sum & sesame seeds
Vegetarian pad thai

DESSERTS

Coconut sago soup, fresh pickled ginger
Mango soup
Sticky rice papaya
Pineapple caramel tart
Cambodian coffee dome
StickyBanana Leave
Supa inglese

DESSERTS STATION

Cambodian fritters, pineapple, pumpkin and banana



SUSTAINABLE TABLE 2

Product sourcing is preferred 30km around hotel

COLD TABLE

Antipasti platter, market driven
Caponata
Eggplant panzanella
Poached pork filet in soya marinade
Marinated Grilled Vegetables
Black eye bean and Vegetable Salad
Lake fish salad in herbal marinade
Beetroot cold soup with croutons
Vegetable Sweet Pickles

SALAD BAR

Selected green locally produced

SOUP

Pumpkin cream, grilled seeds and fresh pumpkin shavings, parmesan
Minestrone from the market

CARVING

Porchetta italian style, grilled corn

HOT BUFFET

Stir fried rice noodles & crabmeat
Pork Piccata à la Milanaise
Lake fish silet in Mekong bisque
Sweet potatoes curry fries & gribiche
Pumpkin fried rice & pickles
Rolled chicken in honey & papaya pickel
Roasted sea bass, khmer herbal salsa
Squid fritters with garlic mayonnaise
Sautéed beef green pepper

DESSERT

Passion fruit "à la coque"
Fresh exotic fruit tart
Papaya tatin tart
Colorful Floating Island
Asian basil Fruit Salad
Pineapple tatin
Oeufs au lait

DESSERTS STATION

Cambodian coconut waffles

LE MERIDIEN SET MENU OPTION

SET MENU / 28

Lotus root salad with grilled marinated chicken
Caramelized coconut
Khmer Seafood soup with green pepper
Slow braise pork ribs in palm sugar and sweet spices
Sticky rice with sesame heart
Rolled in pandan leaf crepe
Coffee or tea

SET MENU / 28

Pork filet tonnato
Capers & parsley
Potato soup & back olive pasatelli
Blue cheese crouton
Bollito miso
Slow braised chicken like a stew & gribiche sauce
Pannacotta with fresh caramelized pineapple & black pepper
Coffee or tea

SET MENU / 35

Italian caponata
Fresh mozzarella and mint salad
Italian peasant soup with pancetta
Garlic crouton
Filet of sea bass
Oriental dressing and fresh herbs
Caribbean rum baba
Coffee or Tea

SET MENU / 34

Khmer herbs and shredded beef
Mild chili sauce, grilled rice
In a crispy wonton millefeuille
Crab soup
Lake fish filet, panfried
Lemon basil salad & Ginger dip
Khmer fruits minestrone
Lemongrass sherbet
Kaffir lime meringue
Coffee or Tea

SET MENU / 38

Tiger prawns seared in virgin olive oil
onion compote and crispy persillade
Potato ravioli with porcini and asparagus
3 hour braised osso bucco
Fine orange caramel tian
Coffee or Tea

SET MENU / 40

Traditional Caesar salad
Minestrone & garlic crouton
Roasted salmon
Sweet and sour boudran sauce
Caramel tropical fruit tian
Coffee or Tea

SET MENU / 45

Minute grilled tuna & calamari salad
Potato ravioli with truffle oil and pecorino
Seared beef filet, preserved capsicums,
lemon confit mash
70% chocolate warm fondant with runny heart
Fennel ice cream and crispy tuile
Coffee or Tea

SIGNATURE ÉCLAIRS

Transforming the traditionally chic Parisian pastry into something decidedly modern, éclairs at Le Méridien inject your day with a little sweet joie de vivre.

CLASSIC CLAIR / 2.50

COFFEE CLAIR
VANILLA ÉCLAIR
CHOCOLATE ÉCLAIR

LOCAL ÉCLAIR / 2.50

KAFFIR LIME ÉCLAIR
BLACK SESAME ÉCLAIR
LEMON KAFFIR ÉCLAIR

BEVERAGES BAR OPEN OPTION

OPTION-1

Soft drink, mineral water and Juice bar
1st Hour/9
2nd Hour \$6 net (per person)
3rd & consecutive Hour/5 net (per person)
otal for 3 hours/20 net (per person)

OPTION-2

Soft drink, beer, water and Juice bar
1st Hour/15 net (per person)
2nd Hour/ 8 net (per person)
3rd & consecutive Hour /7 net (per person)

Total for 3 hours/30 net (per person)

OPTION-3

Soft drink, water, juice, beer and house pour
white & red wine
1st Hour/20 net (per person)

2nd Hour/12 net (per person)

3rd & consecutive Hour/8 net (per person)
Total for 3 hours/40 net (per person)

OPTION-4

Full bar set up with standard spirit such as,
Johnnie Walker Red Label, Smirnoff Vodka,
Beefeater Gin, Bacardi White & Gold Rum, Jose
Cuervo Tequila, and Soft drink, water, juice, beer
and our selected white & red wine

1st Hour/25 net (per person)
2nd Hour/15 net (per person)
3rd & consecutive Hour/10 net (per person)

Total for 3 hours/\$50 net (per person)

OPTION-5

Full bar set up with deluxe brand such as, Jack
Daniel's, Absolute Premium Vodka, Bombay
Sapphire Premium Gin, Havana Club Anejo
Reserva Premium Rum, Jose Cuervo Tequila,
Hennessy V.S.O.P Cognac, Perrier, Evian and Soft
drink, juices, beer and our selected white & red
wine

1st Hour/35 net (per person)

2nd Hour/20 net (per person)
3rd & consecutive Hour/15 net (per person)

Total for 3 hours/70 net (per person)

Other champagnes available by request.

SIGNATURE SPARKLING BEVERAGES

SPARKLING PASSION \$8++
SPARKLING WINE, ORANGE JUICE,
SPARKLING ROYAL \$8++
PASSION FRUIT, SUGAR SYRUP
SPARKLING SUNRISE \$8++
SPARKLING WINE, CRÈME DE CASSIS

SPARKLING VIRGIN FIZZ \$3.50++
SPARKLING WINE, ORANGE JUICE,
SPARKLING ENERGY PASSION.....\$3.50++
TONIC WATER, SUGAR NAD PASION
SPARKLING VIRGIN MOJITO.....\$3.50++
SODA WATER, SOUR MIX, A DASH OF MINT
DASH OF GRENADINE

SPECIAL DEAL / NAGA BAR

ENJOY UNLIMITED LIGHT BITES +
SPARKLING,
WINE AND SOMBAI COCKTAILS AT \$20++

FOR TWO HOURS.

OPEN FROM 16:00 - 24:00..... \$3.50++
SODA WATER, BROWN SUGAR, FRESH
LIME, FRESH MINT LEAVES