

SAYA CUISINE RESTAURANT All-DAY DINING MENU



Make memories more than a place to stay

WESTERN APPETIZERS

A001	Green Garden Salad Mixed Salad, Tomato, Cucumber, Capsicum, Onion, Served with Vinaigrette Dressing	\$7.00
A002	Prime Niçoise Salad Boiled egg, Olive, Onion, Green bean, Tomato, Capsicum, Potato, Tuna, Vinaigrette Dressing	\$9.00
A003	Caesar Salad Romaine Lettuce with Traditional Caesar Dressing, Bacon, Parmesan Cheese, Served with Prawn or Chicken	\$9.00
A004	Tuna Salad Mixed Green Salad, Tuna, Tomato, Capsicum, Green Bean, Olive, Vinaigrette Dressing Cucumber	\$8.00
A005	Anti Pesto Salami Salad Olive, Mushroom, Eggplant, Capsicum, Grill Tomato, Slice Salami	\$9.00
	KHMER CORNER SALAD	
A006	Khmer Fresh Spring Roll with Shrimp or Chicken Rice paper, Fresh Carrot, Cucumber, Bean Sprout, Basil, Served with Khmer Dressing	\$8.00
A007	Green Mango Salad with Smoked Fish Crispy Smoked Fish, Tomato, Shallot, Garlic, Onion, Basil, Long Leaves, Served with Khmer Dressing Cucumber	\$8.00
A008	Cold Seafood Salad with Khmer Dressing Peeled Prawns, Squid, Capsicum, Garlic, Shallot, Onion, Cucumber, Red Tomatoes, Basil, Served with Khmer Dressing	\$9.00
A009	Vermicelli Salad Seafood with Khmer Dressing Seafood, Capsicum, Garlic, Onion, Shallot, Cucumber, Cabbage Red Tomatoes, Basil, Served with Khmer Dressing	\$9.00
A0010	Banana Blossom Salad with Prawn Banana blossom, onion, slice bell pepper, Basil, garlic, shallot Served with Khmer Dressing Tomato	\$8.00
	PRIOR ARE IN HIS DOLL ARO AND SHIP LEGT TO 100/ SERVICE SHAROE	

WESTERN SOUP

A0011	Roasted Pumpkin Cream Soup Roasted Pumpkin, Ginger, and Coconut Cream	\$7.00
A0012	Potato Cream Soup Potato Cream, Served with Croutons	\$7.00
A0013	Tomato Cream Soup Tomato Cream Served with Garlic Bread	\$7.00
A0014	Soup Of The Day Mixed fresh vegetables	\$7.00
A0015	Marinara Soup with Seafood Seafood, Mushroom, Bell peppers, Onion, White wine and Tomato cream sauce	\$9.00
	KHMER TRADITIONAL SOUP	
A0016	Anansaya Sour Baby Fish Soup Baby Fish, Fresh Water Kdart, Lemongrass, Galangal, Garlic, Fermented Fish	\$8.00
A0017	Somlor M'jou Kroeung Sarch Ko Traditional Khmer Beef Sour Soup with Khmer Paste, Morning Glory And Tamarind	\$8.00
A0018	Spicy Seafood Sour Soup (Tom Yam) Prawns, Squid, Galangal, Lemongrass, Kaffir Lime Leaves, Shallot, Mushroom, Red Tomatoes, Tom Yam Paste, Fresh Milk and Coconut Cream	\$8.00
A0019	Traditional Khmer Kor Ko Soup with Chicken or Fish Green Papaya, Pumpkin, Long Bean, Eggplant, Bass Leaves, Green Leaves, Khmer Paste and Coconut Cream	\$8.00





WESTERN CORNER MAIN COURSES

A0020	Grilled Marinated Salmon Steak Salmon Fillet, Vegetables, Mashed Potato Served with Passion Sauce	\$18.00
A0021	Grilled Duck Breast with Tamarind Sauce Duck Breast, Orange Fruit, Mashed Pumpkin Served with tamarind Sauce	\$15.00
A0022	Grilled Beef Tenderloin Grilled Tenderloin Steak, Sautéed Vegetables, Mashed Potatoes Served With Red wine sauce	\$23.00
A0023	Grilled Beef Sirloin Steak Grilled Sirloin Steak, Sautéed Vegetables, Mashed Potatoes served with pepper Sauce	\$19.00
A0024	Sear Red Fish on Vegetable Ratatouille Pan Fried Red Fish, Served with Lemon Butter Cream Sauce	\$11.00
A0025	Grilled Bar fish with Passion Creamy Sauce Bar fish fillet, spinach and passion cream sauce	\$11.00
A0026	Sear Red fish with Green Mango Salad	\$11.00
	Local Red fish out bone, Green Mango salad, with Khmer spicy sauce and Grilled vegetables	
	PASTA	
	(Spaghetti, Penne, Fettuccine, Macaroni)	
A0027	Pasta with Bolognese Sauce Choice of Pasta with Mince Beef in Tomato Sauce Served with Shredded Parmesan Cheese	\$9.00
A0028	Pasta with Carbonara Sauce Choice of Pasta with Bacon, Cream Sauce, Chicken Egg Served with Shredded Parmesan Cheese	\$9.00

A0029	Pasta with Seafood Marinara Sauce Choice of Pasta with Prawn, Squid, Tomato Sauce Served with Shredded Parmesan Cheese	\$10.00
A0030	Pasta with Napoletana Tomato Sauce Choice of Pasta with Tomato Sauce, Served with Shredded Parmesan Cheese Sundriy Tomato	\$8.00
A0031	Pasta with Sausage Pesto Sauce Choice of Pasta, Sausage, Olive, Garlic, Pesto	\$8.00
A0032	Macaroni Cream Sauce Cream, Onion and Parmesan sauce	\$8.00
	SNACK MENUS	
A0033	Anansaya Club Sandwich Grilled Toast, Ham, Cheese, Bacon, Fried Egg Served with French Fries and Coleslaw	\$10.00
A0034	Croque Monsieur Grilled Toast, Ham, Slice Cheese, Served with Mixed Green Salad And French Fries	\$9.00
A0035	Tuna Sandwich Grilled Toast, Tuna, Tomato, Onion, Served with French Fries And Mixed Salad	\$10.00
A0036	Deep Fried Spring Roll (V) Vegetarian, Served with dipping sauce	\$6.00
A0037	Deep Fried Spring Roll Chicken Chicken and vegetables served with dipping sauce	\$6.00
A0038	Chicken Nugget Served with tartar sauce	\$6.00
A0039	Crispy Fish Finger Local fish, served with French fries and tartar sauce	\$6.00

A0040	French Fries Served with Tomato ketchup	\$6.00
A0041	Olive Bread Sandwich Olive bread, grilled mixed vegetables, cheese slices, mayonnaise, served with French fries	\$8.00
A0042	Grilled Ham and Cheese Sandwich Ham and cheese slice served with French fries	\$8.00
A0043	Cuban Sandwich Cuban bread, mustard joint, grilled beef, salami, smoke ham, slice cheese, gherkins, served with French fries	\$8.00
A0044	Prime Beef Burger Pan Fried Marinated Beef patty, Slice Cheese, Grilled Vegetables, Served with Coleslaw and French Fries	\$10.00
A0045	Chicken Burger Pan Fried Marinated Chicken patty, Slice Cheese, Grilled Vegetables Served with Coleslaw and French Fries	\$9.00
	KHMER CREATIVE MAIN DISH	
A0046	Traditional Khmer Fish Amok in Banana Leaf Bar Fish Fillet, Khmer Paste, Khmer Noni Leave, Coconut Cream Served with Steamed Jasmine Rice	\$10.00
A0047	1960 Beef Lok Lak Wok- Fried marinated Beef Cubes with Fresh Kampot Pepper Corn Served with Steamed Jasmine Rice and Pepper lime sauce	\$11.00
A0048	Khmer Style Chicken or Duck Curry Local Chicken breast or Duck fillet, Curry Paste, Potatoes, Carrot, Onion, Long Bean, Eggplant, coconut cream, served with Steamed Jasmine Rice	\$10.00
A0049	Pan sear Chicken Leg Whole boneless chicken leg, Sautéed baby Bok choy, Served with Curry Sauce and Steamed Jasmine rice	\$9.00

A0050	Spicy Chicken and Hot Basil Chicken, lemongrass, garlic, shallot, chili, kaffir lime, Galangal and Hot Basil	\$9.00
A0051	Stir- Fried Beef with Green Pepper Corn Beef, Green Pepper Corn, Capsicum, Onion, Served with Steamed Jasmine Rice	\$9.00
A0052	Grilled Beef Skewer Served with BBQ Sauce Marinated Beef Fillet, BBQ Sauce, Bok Choy, Served With Steamed Jasmine Rice	\$10.00
A0053	Stir Fried chicken Cashew Nuts Vegetables, chicken, cashew nuts, Served with Steamed Jasmine Rice	\$9.00
A0054	Singapore Laksa Hard Boil eggs, Chicken, Shrimp, Fried Tofu, Bean Sprout, Fried Shallots, Khmer Herb, Served with Sambal Chili Sauce	\$9.00
	WOK-FRIED NOODLES	
A0055	Stir- Fried Pad Thai Thai Traditional Rice Noodle with Prawn, Chicken, Tofu, Dried Shrimp, Bean sprout, sweet turnip, Peanut and Chive Leaves.	\$9.00
A0056	Stir- Fried Yellow Noodle with Your Choice of Meat (Beef, Chicken, Pork, Seafood) Bean Sprout, Carrot, Green Vegetables	\$9.00
	FRIED RICE	
A0057	Asian Fried Rice with Your Choice of Meat (Beef, Pork, Seafood, Chicken) Carrot, Green Bean, Spring Onions, Corn, And Fried Egg	\$7.00
A0058	Nasi Goreng Fried Rice Stir- Fried Rice with Eggs, Vegetables, Chicken Satay, Shrimp Crackers Served with Peanut Sauce	\$9.00

VEGETARIAN

A0059	Vegetable Curry Mixed Vegetables, Khmer Paste and Coconut Cream Served with Jasmine Rice	\$7.00
A0060	Vegetable Tempura Mixed Vegetables, Tempura Flour Dipping Sauce	\$6.00
A0061	Wok Fried Vegetable Local Vegetables and Oyster Sauce	\$6.00
A0062	Fried Bean Sprout with Firm Tofu Bean Sprout, Firm Tofu, Spring onion, Carrot	\$6.00
A0063	Tofu Vegetable Soup Mushroom, baby Bok choy, Carrot, Ginger and Tofu	\$6.00
A0064	Pasta Pesto with Vegetables Grilled Vegetables, Parmesan Cheese	\$8.00
	VEGAN	
A0065	Stir-Fried Vegetables Mixed Vegetables, Corn Oil, Salt, Pepper, Sugar, Soy Sauce	\$6.00
A0066	Vegetables Fried rice Jasmine rice, Mixed Vegetables, Salt, Pepper, Sugar, Soy Sauce, Corn Oil and Sesame Oil	\$6.00
A0067	Deep Fried Vegetables Mixed Vegetables, White Sesame Seed, Basil, Rice Flour, Corn Flour, Served with Dipping Sauce	\$6.00
A0068	Grilled Vegetables with Pesto Zucchini, Capsicums, Eggplant, Mushroom, Chickpeas	\$7.00
A0069	Olive Bread Sandwich Vegan Baguette, Grilled Vegetables, Olive, Gherkin, Peanut Butter, ketchup. Served with French Fries	\$8.00
A0070	Vegan Sandwich Vegan Toast, Grilled Vegetables	\$6.00
A0071	Pumpkin Soup Pumpkin, Green bean and Coconut Cream	\$6.00







DESSERT

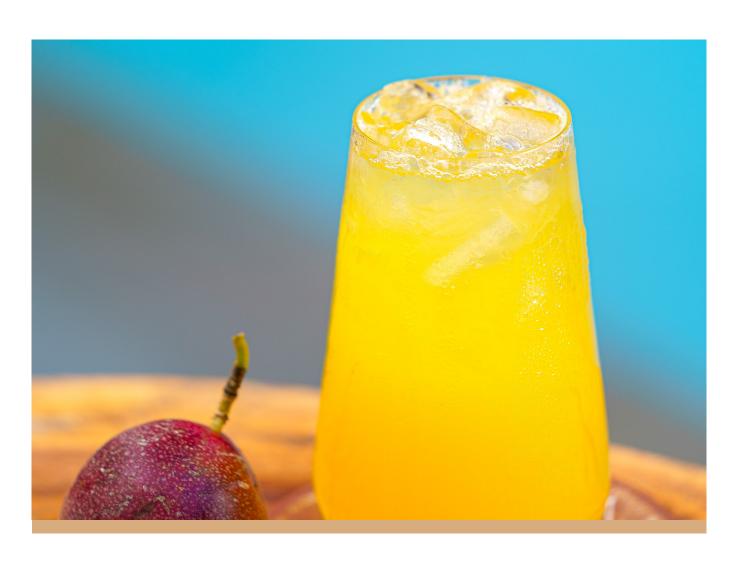
A0072	Selection of Ice Cream Strawberry, Vanilla, Chocolate, Coconut	\$7.00
A0073	Seasonal Fresh Fruit Platter Cambodian Seasonal Mixed Fresh Fruit	\$6.00
A0074	Deep Fried Ice Cream Served with honey and raisin	\$7.00
A0075	Banana Sago Banana, Coconut cream and Sago pearl	\$6.00
A0076	Modern Banana Sago with Ice Cream Banana, Coconut cream, Sago pearl and Ice Cream	\$10.00



DRINK LIST

APERITAS1 AS2 AS3 AS4	Campari Martini Dry Martini Bianco Martini Rosso	\$4.00 \$4.00 \$4.00 \$4.00 \$4.00
GINS AS5 AS6	Gordon Dry Bombay Sapphire	\$3.00 \$4.00
VODKA AS7 AS8	AS Absolute Smirnoff	\$3.50 \$3.00
RUMS AS9 AS10	Bacardi Carta Blanca Captain Morgan	\$3.00 \$3.50
TEQUII AS11 AS12	L AS Sauza Silver Sauza Gold	\$3.00 \$3.00
BOURE AS13 AS14	BON WHISKY Jim Beam Jack Daniel	\$4.00 \$4.00
AS15 AS16 AS17 AS18	Johnnie Walker Red Label Johnnie Walker Black Label Johnnie Walker Gold Label Chivas Regal 12 years	\$4.00 \$6.00 \$7.00 \$6.00
	JUICES Organica Inica	¢4.00
AS19 AS20 AS21 AS22	Orange Juice Passion Juice Pineapple Juice Watermelon Juice	\$4.00 \$3.00 \$4.00 \$3.00
CHILLE	D JUICES	
AS23	Orange Juice	\$2.00
AS24 AS25	Pineapple Juice Mango Juice	\$2.00 \$2.00
AS26	Apple Juice	\$2.00

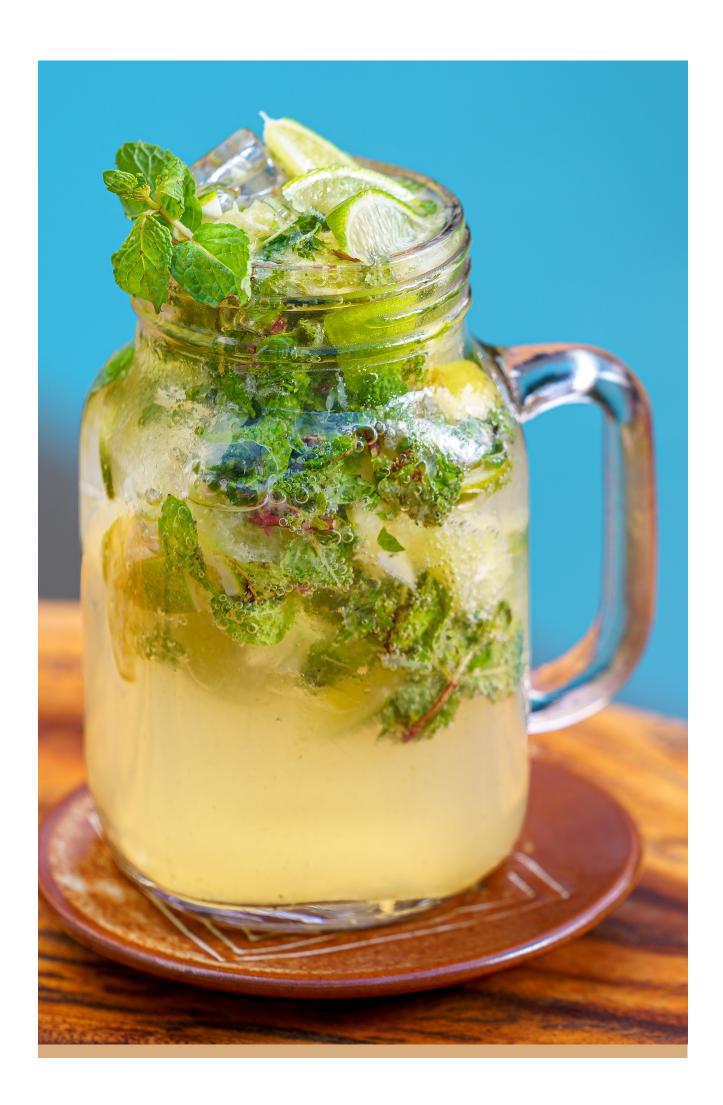
FRUIT	SHAKES	
AS27	Mixed Fruit Shake	\$4.00
AS28	Banana Shake	\$4.00
AS29	Mango Shake	\$4.00
MINER	RAL WATER	
AS30	Eau-Kulen 500ml	\$2.00
AS31	Eau-Kulen 1500ml	\$3.00
AS32	Perrier 330mll	\$3.00
SOFT	DRINKS	\$2.00
AS33	Coke	\$2.00
AS34	Coke Zero	\$2.00
AS35	Sprite	\$2.00
AS36	Tonic Water	\$2.00
AS37	Soda Water	\$2.00
DEEDC		
BEERS		¢2.00
AS38	Angkor Bottle 330 ml	\$3.00
AS39	Angkor Bottle 640 ml	\$5.50
AS40	Heineken Bottle 330ml	\$3.50
AS41	Tiger Bottle 330ml	\$3.00
HOUF	URS SELECTIONS	\$3.00
AS42	Kahlua	\$3.00
AS43	Bailey's Irish Cream	\$3.00
AS44	Malibu	\$3.00
,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		V 0.00
SELEC	TION OF COFFEES	
AS45	Americano	\$2.50
AS46	Espresso	\$2.50
AS47	Double Espresso	\$3.00
AS48	Cappuccino	\$3.00
AS49	Coffee Latte	\$3.00
AS50	Hot Chocolate	\$3.00
AS51	Ice Coffee	\$2.50
AS52	Ice Coffee with Milk	\$3.00
OFLEG		
	TION OF TEAS	\$1.00
AS53	Lipton Tea	\$1.00
AS54	English Breakfast	\$1.00
AS55	Earl Grey	\$1.00
AS56	Pepper Mint	\$1.00
AS57	Green Tea	





ANANSAYA COCKTAIL

O1 MARGARITA Tequila Silver, Triple Sec, Lime Juice and Sugar Syrup	\$4.50
02 MAI TAI White Rum, Dark Rum, Orange Curacao, Grenadine Syrup, Lime Juice, Sugar Syrup, Pineapple Juice, Dash of Angostura Bitter	\$4.50
03 MOJITO White Rum, Brown Sugar, Mint Leaves 10pieces Lime Wedges 5pieces, Top up Soda Water	\$4.50
04 PINA COLADA White Rum, Malibu, Coconut Cream and pineapple Juice	\$4.50
05 SINGAPORE SLING Gordon's Gin, Dom, Cherry Brandy, Cointreau, Grenadine syrup, Lime juice, Pineapple juice and dash Angostura bitter	\$5.00
06 LONG ISLAND ICED TEA Gordon's Gin, Vodka, Tequila, White Rum, Triple SEC, Lime Juice and Top up with Coke	\$5.00
07 Midori Melon Ball Vodka, Midori, Cointreau, pineapple and lime juice	\$4.50
08 Gin Fizz Gin, lime juice, sugar syrup and soda water	\$4.50
09 Daiquiri White rum, Triple Sec, limon juice and sugar syrup	\$4.50
010 PASSION MOJITO White rum, Brown sugar, passion fruit, mint leaves 10pieces lime, Wedges 5pieces and top soda water	\$4.50
011 Blue Margarita Tequila silver, Triple sec, blue curacao juice, sugar syrup	\$4.50



NNSNY LA MAISON

