



Breakfast: 0700 – 1000

**Lunch: 1200 – 1500
(last orders 1430)**

**Dinner: 1800 - 2100
(last orders at 2030)**

***Le Bar is open from
12pm – 11pm***

Chhlong is known for its organic fruit & vegetables, together with organic cattle farming, free range chickens and Mekong fish.

Our aim is to serve the best of local food, with a minimal carbon foot print, using the freshest ingredients from the local farmers.

We source daily/ weekly and some ingredients may be adapted based on market availability or unavailable.

Some ingredients are sourced internationally, where no similar product exists such as dairy and alcohol.

We cannot guarantee a nut free/ Allergen free environment.

MORNING GLORY \$3.50

Pan-fried with garlic

CHHLONG CARAMEL PORK

\$8.00

Served with rice

KRATIÉ PUMPKIN SOUP

\$5.00

CHHLONG FISHAMOK \$7.00

Mekong fish, cooked with
Khmer spices and peanuts

SHRIMP SALAD \$7.00

Stir fried shrimps in a salad
bowl

**CHICKEN or SHRIMP TOM
YUM SOUP.**

Served with rice **\$6.00**

CHICKEN NOODLE SOUP

\$7.00

Noodles served in a soup
with chicken & vegetables

**FRESH SHRIMP SPRING
ROLLS \$5.00**

SWEET AND SOUR CHICKEN

or **SHRIMP** or **VEGETABLE**

\$8.00

Cooked in a sweet & sour
sauce with rice

KHMER CHICKEN CURRY

\$7.00

Fragrant curry served with
rice

STIR FRIED MIXED

VEGETABLES \$6.00

Served with rice

FRIED RICE \$6.00

Served with chicken, pork or
beef or shrimp

BANANA BLOSSOM SALAD

\$5.00

Traditional Khmer salad with
peanuts & local lime juice

BEEF LOK LAK \$9.00

Kratié marinated beef,
served with lettuce and
tomatoes

**CHHLONG TOASTED
BAGUETTE**

Cheese & Salad served
with French fries and salad
\$8.00

**AUSTRALIAN BEEF
BURGER WITH CHEESE &
BACON**

served with French fries
and salad \$10.00

**MEKONG FISH & HAND CUT
CHHLONG CHIPS \$8.00**

**CHICKEN OR BEEF
CHHLONG SATAY \$5.00**

MEKONG FISH FILLET
Mash potatoes, and
cabbage with Oyster
Sauce \$9.00

**SPAGHETTI BOLOGNESE
\$7.00**

PENNE ARRABIATA \$7.00

**SPAGHETTI CARBONARA
\$7.00**

DESSERT LIST

**CHOCOLATE LAVA CAKE
\$5.00**

Molten Chocolate in a soft
sponge with Ice Cream

BANANA FLAMBES \$3.50
Bananas flambéed with
Cointreau & orange juice

ICE CREAM \$1.00/scoop

Please ask for our
selection

BANANA CREPES
With Hershey's Chocolate
Sauce \$4.00

SPECIAL DINING

Traditional Dining Evenings

Traditional Khmer BBQ

Cook on your own family style BBQ, as a real Khmer dining experience every Wednesday evening at 7pm

Including:

Local Fresh Meat or Fish, Organic Vegetables,
Chicken Tom Yum Soup Broth & Vegetable Fried Rice

Children Price \$6 under 10 years old

***(Served on Wednesdays and on request at Breakfast
before 10am)***

***Children Price \$6 under 10 years old
\$10 per person, minimum of 2 people***

SOFT DRINKS & COCKTAILS

Kulen Mineral Water 1.5L \$2

Coke/Sprite/Tonic/
Soda/Fanta \$2

Selection of Cocktails or
Any Spirit & Mixer \$6

Angkor/Cambodia Can \$2
Imported Beer \$3

Syrup & Soda Water \$2

Juice of the Day \$2

**HAPPY HOUR
EVERY DAY BETWEEN**

4pm – 5pm

Buy one get one free.

Selected Spirit & Mixer
Selected Wine

Please ask for the Happy Hour
drinks of the Month

Cocktails

Cuba Libre
Samai Grog
Aperol Spritz
Passion Fruit Martini

**Or any Spirit & Mixer
\$6**

***Our Wines are curated personally to reflect
the finest quality and the best value for
money.***

White Wines

French

Expression Chateau Grand

Bordeaux

Graves

Showing attractive characteristics found in New World wines. Beautifully layered exhibiting ripe fruit, savory earth, and sweet citrus notes. Enjoy with Fish, Salads and Chicken.

\$26 per bottle

Chateau La France

Bordeaux

Soft, rounded and perfumed, this is a full fragrant wine. Its acidity is just right for the smooth texture and green-plum flavored fruits. Enjoy with Pork, Beef and Spicier dishes.

\$24 per bottle/ \$5 Glass

Muscadet Sevre-et-Maine Sur

Lie

Loire

An award winning wine, from Decanter magazine Sur lie has a hint of toffee on the nose, lovely vivid fruit suggesting apples and light pear. A crisp, refreshing wine with ripeness yet clean acidity. Enjoy with all dishes or appetizers.

\$30 per bottle/ \$8 per glass

Red Wines

French

Grand Cap Saint-Martin

Bordeaux

Cap Saint-Martin is a small-scale Bordeaux gem. Merlot-dominant with a touch of Cabernet, the fruity, velvety, palate of berry and plum embellished by supple tannins and a lingering finish.

Enjoy with Pork or Spicy flavors.

\$28 per bottle

Chateau La France

Bordeaux Superior

Using purely traditional winemaking methods, ageing in vats and oak barrels for 12 months providing an Intense, deep color, with a bright, complex nose. Enjoy with Pork & Fish.

\$24 per bottle/ \$5 Glass

Domaine de Moulin d'Oli

Cotes du Rhone

A classic Rhone valley wine, this is a perfect balance between tannins and red fruits. The light profile is perfect for an aperitif or Chicken, fish and salads.

\$22 per bottle

Fine Champagne French

Moët & Chandon Brut

This classic Champagne is lively and energetic. Radiant aromas reveal notes of apple, pear, yellow peach, honey, and floral nuances along with elegant blond notes of brioche and fresh nuts.

\$50 per bottle / \$22 per glass

Billecart Salmon Brut

A classic award winning Champagne. Balance and harmony combine together with tiny bubbles, bursting with a pear and floral bouquet. Suitable both as an aperitif and with all dishes.

\$70 per bottle / \$24 Glass

Billecart Salmon Brut Rose

With its subtle and gourmet aromas, this cuvee is a reference point amongst Rosé champagnes. Perfect to end a great travel adventure,

\$90 per bottle / \$36 per glass

House Wine Selection

Cuvee Bailly Cotes du Provence Bordeaux

Perfect pool side after a day of touring, this crisp and fruit Rose is easy drinking as its finest.

Enjoy with all manner of food or snacks, it makes a perfect sundowner with its zesty light notes combined with creamy richness.

\$24 per bottle / \$5 per glass

Domaine Lalande Merlot Vin de Pays d'Oc Reserve

Pays d'Oc

This rich and intense red is as fully bodied as it is easy to drink. Easily identifiable as a classic Merlot the soft tannins provide glorious harmony and balance. Pairing with all dishes, it's our favorite!

\$28 per bottle / \$6 per glass

Château Fontsaïnte Corbières

Strong, distinctive fruity nose with aromas of ripe black fruits then liquorice and coffee extract. Full flavor with soft tannins, providing a likeable, perfumed style. Perfect with Pork, Chocolate and BBQ.

\$22 per bottle