

Starters

Siêm Rêap Platter

A combination of our all time favourites, Chá Giò, Goi Cuon, Pik Kai, Xin Lord and Chao Tôm.

58

Chao Tôm – Crispy Prawn on Sugar Cane

Minced fresh prawn wrapped around succulent sugarcane, fried to a golden brown. Served with IndoChine sweet chilli sauce.

18

Goi Cuon Ga – Fresh Rice Paper Chicken Rolls

Fresh rice paper rolls filled with sliced chicken, roasted rice and lettuce, bean sprouts, mint leave and rice vermicelli. Served with signature IndoChine sauce.

12

Goi Cuon – Fresh Rice Paper Prawn Rolls

Fresh rice paper rolls filled with sliced prawns, lettuce, beans sprouts, chives, mint leaves and rice vermicelli.

13

Goi Cuon Chay – Vegetarian Fresh Rice Paper Rolls

Fresh rice paper rolls filled with lettuce, bean sprouts, chives, mint leaves and rice vermicelli. Served with signature IndoChine sauce.

11

Pik Kai – Laotian Chicken Wings

Juicy wings fried with sesame seeds. Served with signature IndoChine sauce.

14

Chá Giò – Crispy Vietnamese Spring Rolls

Fried rice paper rolls filled with tender, finely minced chicken, prawns, mushrooms and bean vermicelli. Served with fresh lettuce, mint leaves and signature IndoChine sauce.

14

Chá Giò Chay – Crispy Vietnamese Vegetarian Spring Rolls

Fried rice paper rolls filled with carrots, mushrooms, taro, bean sprouts and bean vermicelli. Served with fresh lettuce, mint leaves and signature IndoChine sauce.

12

Xin Lord – Laotian Sun Dried Beef

Rump beef jerky sun dried to perfection. Served with Laotian style chilli sauce.

18

S a l a d s

Yam Sen

Choice of prawn or minced chicken tossed with sliced onion, shallots, chilli and glass noodles then drizzled with lemon dressing.

16

Tam Som – Green Papaya Salad

Shredded papaya salad pounded in terra cotta mortar with dried shrimps, chillies, tomatoes, lemon juice and peanuts, tossed in an ancient Laotian sauce. This spicy salad is an all time favourite!



Please indicate spice level: mild ~ medium ~ hot

12

Yam Pak Nam – IndoChine House Salad

Tender pieces of shredded chicken, fresh watercress, lettuce, sliced tomatoes, cucumber, egg and fried shallots. Served with Luangphrabang egg dressing, topped with roasted peanuts.

14

Bò Tái Chanh – Spicy Beef Salad

Prime beef tossed with fresh tomatoes and onions in a full-flavoured dressing and served on a bed of fresh garden greens.

18

Fruit Salad with Prawn

Fresh pomelo, apple, grape, pineapple, and green mango topped with lightly boiled prawn and sprinkled with IndoChine lime dressing.

19

Sesame Chicken Salad

Shredded chicken breast with mixed greens and a sesame dressing.

14

Caesar Salad

Fresh lettuce dressed with a traditional Caesar salad dressing of anchovies, parmesan and garlic, served with crisp garlic scented croutons.

14

E a s t e r n M a i n s

Phô Bò – Vietnamese Beef Noodle Soup

Flat rice noodles served with sliced lean beef and our special beef balls. Accompanied with a basket of fresh basil, lettuce, bean sprouts and lime.

14

Phô Xin Peuài – Traditionally Stewed Beef Ball Noodle Soup

Flat rice noodles in a traditionally stewed beef soup served with our special beef balls. Accompanied with a basket of fresh basil, lettuce, bean sprouts and lime.

14

Phô Gà – Vietnamese Chicken Noodle Soup

Flat rice noodles served with tender chicken breast, topped with fried onions, coriander and spring onions. Accompanied with a basket of fresh basil, lettuce bean sprouts and lime.

14

Phô Vit – Vietnamese Duck Noodle Soup

Flat rice noodles served with duck, topped with fried onions, bean sprouts coriander and spring onion.

14

Seafood Suki de l' IndoChine

Tender juicy prawns, fish fillet and squid with kang kong, bean vermicelli, chinese cabbage and celery, accompanied with our special IndoChine sauce. This dish can be prepared either dry or as a soup.

18

Spicy Tom Yam Noodles Soup

Seafood 18

Chicken 14

Eastern Mains

Bún – Rice Vermicelli*

Bún Bò Xào – Rice Vermicelli with Beef

Prime sliced beef, lightly stir-fried with curry powder, accompanied with rice vermicelli, cucumber and lettuce. Garnished with mint leaves, basil, crushed peanuts and served with a special sweet and sour chilli fish sauce.

16

Bún Gà Xào – Rice Vermicelli with Chicken

Chicken breast lightly stir-fried with curry powder, accompanied with rice vermicelli, cucumber and lettuce. Garnished with mint leaves, basil, crushed peanuts and served with a special sweet and sour chilli fish sauce.

14

Bún Tôm Nuong – Rice Vermicelli with Grilled Prawns

Tiger prawns with rice vermicelli, cucumber and lettuce. Garnished with mint leaves, basil, crushed peanuts and served with a sweet and sour chilli sauce.

19

Bún Chá Giò – Rice Vermicelli with Spring Rolls

Bite size fried spring rolls with rice vermicelli, cucumber and lettuce. Garnished with mint leaves, crushed peanuts and served with a sweet and sour chilli sauce.

13

Bún Thịt Nuong – Rice Vermicelli with BBQ Beef

Tender grilled beef marinated with lemongrass, garlic and Vietnamese spices with rice vermicelli, cucumber and lettuce. Garnished with mint leaves, crushed peanuts and served with a unique sweet and sour chilli sauce.

16

Bún Dac Biet – Rice Vermicelli Deluxe

A combination of minced prawns on sugarcane, grilled prawns, crispy Vietnamese spring rolls, grilled beef and BBQ chicken balls with rice vermicelli, cucumber and lettuce. Garnished with mint leaves, basil, crushed peanuts and served with a sweet and sour chilli sauce.

19

Khao Poon Nam Pa – Laotian Laksa

Rice vermicelli with fresh sliced lettuce and cucumber, bean sprouts combined with a light coconut, and fish extract cooked with Laotian ancient spices and herbs. Garnished with basil and mint leaves, topped with freshly steamed tiger prawns.

15

*** Dishes served at room temperature**

E a s t e r n M a i n s

Ragoût – IndoChine Beef Stew Set

Tender beef stewed IndoChine style with sweet potatoes and carrots served with fragrant jasmine rice.

14

Càri Vit – Siêm Rêap Duck Curry Set

Tender piece of duck combined with sweet potatoes, bamboo shoots and potatoes prepared in our distinct blend of curry. Served with fragrant jasmine rice.

14

Com Suon – Vietnamese Pork Chop with Rice

Steamed jasmine rice served with our special marinated pork chop and fried egg, accompanied with Siêm Rêap sweet fish sauce.

18

Bánh Hoi Thịt Bò Nuong – BBQ Beef Set

Tender grilled beef marinated in lemongrass, garlic and Vietnamese spices, served with vermicelli, star fruit, cucumber, mint leaves and softened rice paper with lettuce. Gently wrap your combination together and dip into signature IndoChine sauce.

19

Nem Nuong Gà – BBQ Chicken Set

Tender chicken grilled on the skewer and served with vermicelli, star fruit, cucumber, mint leaves, coriander and softened rice paper with lettuce. Gently wrap your combination together and dip into signature IndoChine sauce.

19

Western Mains

Beef Burger

Seasoned beef patty with fresh tomatoes, sliced cheese, caramelised onions and mayonnaise.

16

Chicken Burger

Char-grilled chicken, with fresh avocado, fresh lettuce and cheese, served with sweet chilli mayonnaise.

14

Fish & Chips

Fresh dory fillets coated in a dark beer batter, fried to golden brown. Served with French fries and Siêm Rêap spiced mayonnaise.

16

The Californian

Toasted rye bread, Swiss cheese, lettuce, tomatoes, rosemary chicken and Thousand Island dressing.

14

The Greek

Feta cheese, grilled zucchini, eggplant, sweet bell peppers, sun-dried tomatoes, mushrooms and lettuce with virgin olive oil in herb focaccia bread.

14

Steak Sandwich

Roasted prime beef served open-faced on a baguette with onions, tomatoes, mustard and pickles.

18

Lemongrass Seafood Vongole Pasta

Spaghetti with clams, fresh basil, chilli padi, garlic, lemongrass, squids and prawns in white wine sauce.

20

Siêm Rêap Sirloin Steak

Prime sirloin steak grilled to perfection, served with garlic mashed potato, crispy enoki mushroom and topped with a specially blended Siêm Rêap sauce.

24

Western Mains

Siêm Rêap Lamb Chops

Grilled lamb chops served with garlic mashed potato, crispy enoki mushroom and a specially blended Siêm Rêap sauce.

22

Crispy Potato Wedges

Potato wedges seasoned with Cajun spice and served with garlic aioli.

8

Siêm Rêap Garlic Mashed Potato

Fresh potatoes mashed with garlic.

8

Garlic Fries

Crispy French fries tossed with freshly chopped garlic and parsley.

8

Children Specials

Cheese burger with fries

7

Grilled cheese sandwich with fries

6

Grilled cheese and chicken ham sandwich with fries

7.5

Chicken nugget with fries

7

D e s s e r t S e l e c t i o n

Blueberry Cheesecake

7

Brownie with Vanilla Ice-cream

12

Apple Crumble with Vanilla Ice-cream

12

Marquis

7

Marble Cheesecake

7

Oreo Chocolate Mousse

7

Siêm Rêap Banana Split

8

Single Scoop Ice-cream

Vanilla, chocolate, strawberry

5

Assorted Fruit Platter

12

Hot Beverages

Coffee

Regular Coffee, Espresso, Decaffeinated Coffee
6.50

Cappuccino, Café Latte, Latte Mocha, Double Espresso, Hot Chocolate
8.50

Café Filtre – Vietnamese Filtered Coffee
7

Liqueur Coffee

Café Royale, French, Irish, Italian, Jamaican, Mexican, Russian, Calypso
14

Tea

Darjeeling, Earl Grey, English Breakfast
6.50

Infusion Tea

Vietnamese Lotus Tea, Green Tea, Jasmine Tea, Peppermint, Camomile
7.50

Drinks List

Soft Drinks

Pepsi, Diet Coke, Sprite, Ginger Ale, Tonic and Soda
6.50

Fruit Juices

Orange, Lime, Mango, Cranberry, Fruit Punch, Pineapple, Grapefruit
8.50

Tea and Coffee Coolers

Iced Coffee, Iced Lemon Tea
7.50

Iced Cappuccino, Iced Latte, Iced Latte Mocha, Iced Chocolate
8.50

Mochavilla

(Chocolate Syrup, Espresso and a scoop of vanilla ice-cream)
12

Ice-cream Floats

Pepsi, Sprite, Coffee
10

Milkshakes

Vanilla, Chocolate, Strawberry
11

Non-Alcoholic

Poison Ivy

(Siêm Rêap syrup, ice tea, sugar syrup)

11

Emerald Green

(Siêm Rêap syrup, lime juice, soda)

10

Urma's Smile

(Orange juice, lime juice, swirl of cream)

11

Pretty In Pink

(Tea, orange juice, mango juice, cream, grenadine syrup)

10

Sunrise

(Lime juice, ginger ale, grenadine syrup, dash of mango juice)

10

Mineral Water

Evian Small 10 Large 14

San Pellegrino Small 12 Large 16

B e e r s

Draft Beers

Tiger

½ pint – 10 Jug – 38

Erdinger Weissbeer

½ Pint – 12 Pint – 16

Heineken

½ Pint – 10 Pint – 14 Jug – 40

Bottled Beers

Corona Extra	12
Foster's	12
Miller Genuine Draft	12
Miller Lite	12
San Miguel	12
Stella Artois	12
Tiger	12
Victoria Bitter	12
Asahi Extra Dry	12
Budweiser	12
Tuborg	12
Guinness Stout	14
Guinness Draught (can)	16
Heineken	12
Hoegaarden	12
Kilkenny (can)	16
Grolsch	16

S p i r i t s

House Pour

Bourbon, Rum, Gin, Tequila, Vodka, Whisky

12