

# STARTERS



ណែមស្រស់ \$3.00

FRESH SPRING ROLLS

Mixed vegetables, herbs and served with Khmer dip

新鲜春卷

តែយ៉ំបំពង

\$3.00

DEEP- FRIED SPRING ROLLS

Served with sweet chili sauce

炸春卷



ញ៉ាំត្រូចថ្លុង \$5.00

POMELO SALAD

Carrot, bell pepper, onion, cucumber, tomato, peanut, herbs, dried coconut served with Khmer dressing.

Choice: chicken, pork or shrimps

柚子沙拉

ដំឡូងបំពង

\$3.00

FRENCH FRIED

炸薯条



ញ៉ាំត្រប់វែង

\$4.50

EGGPLANT SALAD

Eggplant, carrot, bell pepper, mushroom, onion, tufo & Khmer dressing

茄子沙拉

ញ៉ាំត្រឃូងចេក

\$5.00

BANANA BLOSSOM SALAD

Banna blossom, dreid shrimp, onion, tomato, garlic, chilli.

Choice: Chicken, Pork, Beef, Shrimp.

香蕉花沙拉

ញ៉ាំល្អង

\$5.00

GREEN PAPAYA PALAD

Carrot, bell pepper, onion, cucumber, tomato,

peanut, herbs, dried shrimps served with Khmer dip.

Choice chicken, pork, Beef or shrimps

青木瓜帕拉德

供选: 鸡肉, 猪肉, 牛肉, 虾



# STARTERS

បុកម្ហូបសាច់គោ

\$5.00

MUDDLE PEDDY HERB WITH BEEF

Beef, peddy herbs, long beans, Brohuk, sharlot, lime and hot chili



ក្លាសាច់គោ

\$5.00

KHMER BEEF SALAD

Onion, bell pepper, long bean, mixed herbs, peanuts, lemongrass, lime leaves, galangal and Khmer dressing

高棉牛肉沙拉

ស៊ីសាសាឡាត់

\$6.00

CAESAR SALAD

Romaine Lettuce, cherry tomato, croutons, bacon, parmesan cheese, boiled egg & caesar sauce.

Choice: chicken or shrimps

凯撒沙拉 选择: 鸡肉或虾



ឡាប

\$5.50

LARB

Sliced meat, toasted rice, coconut cream, long beans, sharlot, lemongrass, lime leaves and mint leaves. Choice: fish, pork or beef

សាឡាត់

\$4.00

MIXED GREEN SALAD

Served with balsamic vinaigrette dressing

混合沙拉油醋汁

សាច់ចង្កាក់សាតេ

\$5.00

KHMER SPICE SATAY

Grilled marinated in Khmer spices served with radish pickle & peanut butter sauce. Choice chicken or beef

高棉香料沙爹 选择: 鸡肉或牛肉

តូណាសាឡាត់

\$6.00

TUNA SALAD

Romaine lettuce, Iceberg, French beans, tomato, potato, canned tuna, ham & olives served with balsamic vinaigrette dressing

金枪鱼沙拉



# MAIN COURSES

## KHMER FOOD

អាម៉ុក

\$6.50

AMOK

Amok paste, coconut cream, mushroom, onion, noni leaves and egg.

Choice: Fish, Chicken, Pork, Beef or Tofu

阿墨

选择：鱼, 鸡肉, 猪肉, 牛肉或豆腐



ខ្មែរក្រូរី

\$6.50

KHMER CURRY

Curry paste, coconut cream, sweet potato, carrot and englant, bell pepper, onion, long been, basil.

Choice: Fish, Chicken, Pork, Beef or Tofu

柬式咖喱

选择：鱼, 鸡肉, 猪肉, 牛肉或豆腐



សម្លក្រូរី

\$6.50

KORKO SOUP

Mixed vegetables, spices, toasted rice, coconut cream and chili

Choice: Fish, Catfish, Chicken, Pork or Tofu

米香汤

选择：鱼, 鲶鱼, 鸡肉, 猪肉或豆腐



ស្លាមជ្រូក

\$6.50

KHMER STYLE SOUP

lemongrass, kaffir lime leave, garlic, ginger, galangal, lime, fresh herbs, chili

Choice : Fish, Chicken, Pork, Beef, Shrimp, Tofu

柬式汤

供选：鱼肉, 鸡肉, 猪肉, 牛肉, 虾, 豆腐



សម្លម្លូរត្រៀង

\$6.50

SPICY SOUR SOUP

Spicy paste, crispy eggplant, morning glory, tamarind juice, hot basil and chili

Choice: Fish, Chicken, Pork, Beef or Tofu

酸辣汤

选择：鱼, 鸡肉, 猪肉, 牛肉或豆腐

ស៊ុបល្ពៅ

\$6.50

PUMPKIN & COCONUT SOUP

coconut cream, long bean, pumpkin, tumaric paste egg,

choice : Fish, Chicken, Pork, Beef, Shrimp, Tofu

香浓椰味南瓜汤

供选：鱼肉, 鸡肉, 猪肉, 牛肉, 虾, 豆腐

Served with steam rice (配米饭)



# MAIN COURSES

## KHMER FOOD

សម្លប្លូរឌ្វី: \$6.50

### SOUR SOUP WITH COCONUT CREAM

Turmeric paste, winter melon, pineapple, tamarind sauce, basil and chili

Choice: Fish, Chicken, Pork, Beef or Tofu

香浓椰味酸汤

选择：鱼, 鸡肉, 猪肉, 牛肉或豆腐



ប្រហុកខ្លី: \$6.00

### PRAHOK KATIS

fish, fermented Paste, minced pork, coconut cream, tamarind sauce, spring onion, chili, served with fresh vegetables,

柬式椰香臭鱼料理



ត្រីប្រម៉ាចៀន \$6.00

### KHMER OMELET AND BROMA FISH WITH PORK

Pan-fried Bromo fish with egg, minced pork and chili served with fresh vegetables

小鳞波曼石首鱼与猪肉蛋饼



ប្រហិតត្រី \$6.00

### FISH CAKE

minced fish marinated with khmer spice served with chili sauce.

鱼饼

សម្លប្លូរត្រពាំង \$6.50

### BABY BAMBOO SOUR SOUP

baby bamboo, tamarind, chili, rice paddy-herb

choice: Fish, Chicken, Pork, Beef or Tofu

竹笋酸汤

选择：鱼, 鸡肉, 猪肉, 牛肉或豆腐

ប្រហុកលីង \$6.00

### PRAHOK LING

Fermented fish paste, minced pork, egg, pea eggplant, tamarind juice and chili served with fresh vegetables

臭鱼料理

Served with steam rice (配米饭)



# MAIN COURSES

## KHMER FOOD



តាម្លាស់

\$6.50

**FRIED PINEAPPLE**

pineapple, spring onion, garlic, chili

Choice: Fish, Chicken, Beef, Pork, Shrimp, Tofu

菠萝炒菜

选择：鱼, 鸡肉, 猪肉, 牛肉或豆腐

តាម្រេចខ្ចី

\$6.50

**FRIED GREEN PEPPER**

green pepper, onion, spring onion, chili,

Choice: Fish, Chicken, Beef, Pork, Shrimp, Tofu

青椒炒菜

选择：鱼, 鸡肉, 猪肉, 牛肉或豆腐



តាជូរអែម

\$6.50

**FRIED SWEET AND SOUR**

Onion, tomato, pineapple, cucumber, bell pepper and tomato sauce

Choice: Fish, Chicken, Pork, Beef or Tofu

酸甜肉

选择：鱼, 鸡肉, 猪肉, 牛肉或豆腐



តាម្លៅ

\$6.50

**FRIED PUMPKIN**

pumpkin, egg, spring onion, garlic, pepper mill served

Choice: Fish, Chicken, Beef, Pork, Shrimp, Tofu

南瓜炒菜

选择：鱼, 鸡肉, 猪肉, 牛肉或豆腐

តាខ្ចីមស

\$6.50

**FRIED GARLIC**

Woke fried meat with oyster sauce, onion and garlic served

Choice: Fish, Chicken, Pork, Beef or Tofu

蒜茸炒菜

选择：鱼, 鸡肉, 猪肉, 牛肉或豆腐

តាខ្ចី

\$6.50

**FRIED GINGER**

ginger, onion, bell pepper, garlic, chili

Choice: Fish, Chicken, Pork, Beef or Tofu

姜丝炒菜

选择：鱼, 鸡肉, 猪肉, 牛肉或豆腐



Served with steam rice (配米饭)



# MAIN COURSES

## ASIAN DISHES

ក្បាលមាន់អាំងគល់ស្លឹកជ្រៃ

6.00\$

**GRILLED CHICKEN LEG LEMONGRASS AND SPICES**

Grilled marinated chicken leg served with stir-fried bok choy with oyster sauce, Khmer dressing.

烤鸡柠檬草和香料



សម្លរត្នំយ៉ាំ

\$6.50

**TOMYAM**

Tomyam paste, coconut cream, lemongrass, galangal, lime, lime leaves, hot chili, mushroom, tomato and onion.

Choice: chicken, Pork, Beef, seafood or tofu

冬阴功汤

供选：鸡肉、猪肉、牛肉、海鲜或豆腐



បង្ហាតស៊ីសៀលីញ

6.50\$

**WOK FRIED PRAWNS SIZZLING**

Prawns, bell pepper, onion, coriander, ginger.

铁锅炒大虾



មីតា

5.50\$

**WOK FRIED YELLOW NOODLE**

Yellow noodle, bok choy, carrot & bean sprouts

Choice: chicken, pork, beef, seafood or tofu

炒牛肉黄面

供选：鱼肉、鸡肉、牛肉、猪肉、虾、豆腐



សម្លម្លូរយួន

\$6.50

**VIETNAMESE SOUR SOUP**

Tomato, winter melon, pineapple, egg, tamarind juice, basil and chili

Choice: seabass or chicken

越南酸汤

供选：鱸魚或雞肉

ការីបង្កងទឹកសាប

13.00\$

**RIVER LOBSTERS CURRY**

River lobsters, green pepper corns, Khmer curry paste.

咖喱河龙虾

តាសាច់មាន់កុងពៅ

6.00\$

**WOK FRIED CHICKEN KUNG PAO**

Bell pepper, onion and Kung pao sauce.

宫保鸡丁

Served with steam rice (配米饭)



# MAIN COURSES

## ASIAN DISHES

### តាឡុកឡាក់សាច់គោ

\$6.50

#### BEEF LOK LAK

Stir-fried beef with oyster sauce, pepper corns top with egg served with pepper dip

東式蚝油炒牛肉



### ផាត់ថៃ

\$5.00

#### PAD THAI

Flate noodle, chay leaves, peanut, dried shrimps, egg & bean sprouts

Choice: chicken or shrimps

### បាយតាគ្រឿងសមុទ្រ

\$6.00

#### SEAFOOD FRIED RICE

Shrimp, Squid, Egg, carrot, Yellow Corn, Long Bean, Tomato, Spring Onion

海鮮炒飯



### បាយតាយ៉ាងចូវ

\$5.50

#### YAN CHOW FRIED RICE

Sausage, Egg, Pineapple, carrot, Yellow Corn, Long Bean, Tomato, Spring Onion

燕州炒飯

### តាម្រះព្រៅ

\$6.50

#### FRIED CHILI AND HOT BASIL

Hot Basil, Spring Onion, Garlic, Chilli

Choice: Chicken, Pork, Beef

炸辣椒和罗勒

选择：鸡肉, 猪肉, 牛肉

### តាត្រប់

#### FRIED GRILLED EGGPLANT

Spring onion, garlic and chili served with steamed rice

Choice: minced chicken, pork, beef or tofu

炒茄子

供选：鱼肉, 鸡肉, 牛肉, 猪肉, 虾, 豆腐

### បាយតាសាច់គោម្រះព្រៅ

\$6.00

#### BEEF FRIED RICE WITH HOT BASIL

羅勒牛肉炒飯

### តៅហ៊ូចំហុយសាច់ជ្រូកចិញ្ចៀន

\$6.50

#### STEAMED TOFU WITH MINCED PORK

Hot chili sauce

Served with steam rice (配米饭)



# MAIN COURSES

## WESTERN CORNER

ដំឡូងដុត

\$6.00

### POTATO IN OVEN

pumpkin, carrot, mushroom, onion, garlic, egg  
choice: fish, chicken, beef, pork, shrimp, tuna, ham, tofu

烤土豆

供选: 鱼肉, 鸡肉, 牛肉, 猪肉, 虾, 吞拿鱼, 火腿, 豆腐

ល្អដុត

\$6.00

### PUMPKIN IN OVEN

pumpkin, carrot, mushroom, onion, garlic, egg  
choice: fish, chicken, beef, pork, shrimp, tuna, ham, tofu

烤南瓜

供选: 鱼肉, 鸡肉, 牛肉, 猪肉, 虾, 吞拿鱼, 火腿, 豆腐

ញ៉ាដុត

\$6.00

### YAM IN OVEN

pumpkin, carrot, mushroom, onion, garlic, egg  
choice : fish, chicken, beef,

pork, shrimp, tuna, ham, tofu

烤山药

供选: 鱼肉, 鸡肉, 牛肉, 猪肉, 虾, 吞拿鱼, 火腿, 豆腐

បន្ទះដំឡូងដុត

\$6.00

### PIECE POTATO IN OVEN

potato, carrot, mushroom, onion, garlic, egg, cheese, milk, oregano.  
choice: fish, chicken, beef, pork, shrimp, tuna, ham, tofu

烤土豆

供选: 鱼肉, 鸡肉, 牛肉, 猪肉, 虾, 吞拿鱼, 火腿, 豆腐

បន្ទះល្អដុត

\$6.00

### PIECE PUMPKIN IN OVEN

pumpkin, carrot, mushroom, onion, garlic, egg, cheese,  
milk, oregano.

choice: fish, chicken, beef, pork, shrimp, tuna, ham, tofu

奶酪烤南瓜

供选: 鱼肉, 鸡肉, 牛肉, 猪肉, 虾, 吞拿鱼, 火腿, 豆腐

បន្ទះញ៉ាដុត

\$6.00

### PIECE YAM IN OVEN

yam, carrot, mushroom, onion, garlic, egg, cheese, milk, oregano  
choice: fish, chicken, beef, pork, shrimp, tuna, ham, tofu

奶酪烤山药

供选: 鱼肉, 鸡肉, 牛肉, 猪肉, 虾, 吞拿鱼, 火腿, 豆腐





# MAIN COURSES

## WESTERN CORNER



ឆ្អឹងជំនីជៀម

\$15.00

**GRILLED LAMB CHOPS**

Lamb chops, baby carrot, asparagus, vegetable ratatouille and mashed potato served with red wine Kampot pepper sauce

សាច់គោអូស្តាលី

\$16.00

**RIB-EYE STEAK**

Sautéed vegetables and French fries served with red wine Kampot pepper sauce



ឆ្អឹងជំនីច្រូក

\$10.00

**PORK CHOPPED**

Sautéed vegetables and mashed potato served with orange sauce



សាច់ទ្រូងទា

\$10.00

**GRILLED DUCK BREAST**

Sautéed vegetables and mashed potato served with orange sauce.

សាច់ទ្រូងមាន់

\$9.00

**CHICKEN BREAST**

Sautéed vegetables and mashed potato served with mushroom cream sauce

សាច់គោកប៉ាស្យូ

\$8.50

**BEEF CARPACCIO**

Beef Fillet, Rocket Salad, Capers, Shallot Slice, Onion Slicem Parmesan Cheese, Mustard honey Sauce

ខ្នងឆ្អិត

\$15.00

**Grilled scallops**

USA scallops, mashed pumpkin, minced pork served with Asain pesto sauce

ត្រីសាលម៉ុន

\$15.00

**SALMON FILET**

Sautéed vegetables and mashed potato served with lemon butter sauce or tomyam sauce

## SOUP

ស៊ុបល្ពៅខ្មែរ

\$4.50

**Pumpkin cream Soup**

Served with grilled cheese breads

ស៊ុបប៉េងប៉ោះ

\$5.50

**Tomato Cream Soup**

Served with grilled cheese breads

ស៊ុបខ្លឹមបារាំង

\$5.00

**Classic French onion soup**

Served with grilled cheese breads





# ប្រភេទដុតថ្មក្តៅ / HOT STONE CORNER

## សាច់គោអូស្តាលី

\$13.00

### Rib-eye steak

Mixed salad and sautéed vegetables served with red wine Kampot pepper sauce, Khmer dressing and pepper dip

澳洲牛肉



## ត្រីសាលម៉ុន

\$13.00

### Salmon filet

Mixed salad and sautéed vegetables served with lemonbutter sauce, tomyam sauce and Khmer dressing

三文片

## សាច់ចំឡូកក្រៅគោខ្មែរ

\$8.50

### KHMER BEEF SIRLOINN

Mixed salad and sautéed vegetables served with mushroom cream sauce, BBQ sauce and Khmer dressing

## សាច់ចំឡូកក្នុងគោខ្មែរ

\$10.00

### KHMER BEEF TENDERLION

Mixed salad and sautéed vegetables served with red wine Kampot pepper sauce, Khmer dressing and pepper dip

牛里脊肉

## សាច់ទ្រូងមាន់

\$7.00

### CHICKEN BREAST

Mixed salad and sautéed vegetables served with mushroom cream sauce, BBQ sauce and Khmer dressing

胸肉



# ផ្នែកបំពង / DEEP-FRIED SECTION



ស្លាបមាន់បំពង

\$5.00

DEEP FRIED CHICKEN WING

Served with radish pickle & Khmer dressing

烤鸡翅



ត្រីបំពងម្សៅ

\$5.00

FISH WITH BREAD CRUMB

Served with vegetable tamura and sweet chili sauce

面包糠炸鱼

ឆ្អឹងជំនីផ្លែកបំពង

\$5.50

PORK RIBS

Served with radish pickle & Khmer dressing

烤猪肋排



ត្រីសាបាក់បំពង

\$6.00

MACKEREL FISH

Mixed herbs, Khmer dressing & tamarind sauce

炸鲭鱼 炸鲭鱼配辣椒酱汁



មីកបំពងខ្លឹមស

\$5.50

DEEP- FRIED SQUID

Served with pepper dip

炸鱿鱼

ត្រីចំហុយ

STEAMED WHOLE FISH

Red tilapia

\$7.00

Seabass

\$12.00

Whole fish in soya sauce, ginger, coriander & leek served with steamed rice

紅羅非魚

鱸魚



# SIDE DISHES

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<b>បាយស</b>	\$0.50
Steamed rice	
蒸米饭	
<b>តាបន្លែគ្រប់មុខជាមួយប្រេងខ្នង</b>	\$3.50
Stir-fried mixed vegetable with oyster sacue	
蚝油炒杂菜	
<b>តាស្តៃតឿប្រេងខ្នង</b>	\$3.50
Stir-fried bok choy with oyster sauce	
蚝油炒羽衣甘蓝	
<b>តាត្រកូនប្រេងខ្នង</b>	\$3.50
Stir-fried morning glory with oyster sauce	
蚝油炒牵牛花	
<b>តាខាត់ណាប្រេងខ្នង</b>	\$4.00
Stir-fried baby kale with oyster sauce	
蚝油炒羽衣甘蓝	
<b>ជំទ្វីងជុត</b>	\$4.00
Baked Potato	
<b>ជំទ្វីងកិន</b>	\$4.00
Mush Potato	

# DESSERTS

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<b>ផ្លែឈើស្រស់</b>	\$3.00
Fresh fruits	
新鲜水果	
<b>ទីក្រីមីស៊ូ</b>	\$6.00
Tiramisu	
<b>សូកូឡាប្រេងនីជាមួយកាម៉េមវ៉ាន់នីឡា</b>	\$5.00
Chocolate brownie with vanilla ice cream	
<b>តាតស្វាយ/ប៉េប៊ាជាមួយកាម៉េមវ៉ាន់នីឡា</b>	\$6.00
Mango/ apple tart with vanilla ice cream	
<b>ចេកបំពង</b>	\$3.00
Crispy Banana	
<i>It is served with vanilla iced cream</i>	
<b>បបដំឡូងឈ្ងា ឬល្ពៅជាមួយសាតូនិងខ្លឹះដូង</b>	\$2.50
Beans, sako and coconut cream	
<i>A choice of sweet potato or pumpkin</i>	



# SNACK

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<b>គោងៀត</b>	\$5.00
Dried Beef	
<b>ក្របីងៀត</b>	\$5.00
Dried Buffalo	
Cumcumber, carrot & long basil served with Cambodia vinegar & radish pickle	
干牛肉或干水牛	
<b>តាត្រៀងសមុទ្រជាមួយពងទាប្រៃ</b>	\$5.50
Work fried seafood with salted egg	
Chinese style, wok fried seafood in flour with oyster sauce and garlic	
A choice of squids or shrimps	
鹹蛋炒海鮮	
<b>អណ្តាតទាបំពងស្រួយ</b>	\$4.00
Crispy Duck Tongues	
Duck tongues, lime leaves, long chili, crispy garlic served with lime pepper dip	
脆皮鴨舌	
<b>សាច់គោល្យបំពងស្រួយ</b>	\$5.00
Deep- fried beef with sesame	
Served with pepper dip	
<b>ជង្គង់មាន់បំពងស្រួយ</b>	\$4.00
Deep- fried chicken legs with garlic	
Served with pepper dip	
<b>តាប្រៃផ្អែម</b>	\$4.00
Fried sweet and salted sauce	
Choice: Chicken, Pork	
选择：鸡肉, 猪肉	

# ICE CREAM

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**ការ៉េម \$1.75 ( 01 scoop) & \$3.25 (02 scoops)**

Choose your favorite flavor:

Chocolate, Coconut, Green tea, Mango, Strawberry,  
Vanilla, Passion, Lime, Rum raison or Mint chocolate



# ភីហ្សា

## PIZZA



**Margherita \$8**

Tomato Sauce, Mozzarella, Tomato, Basil and Olive Oil



**Parma Ham \$11**

Tomato Sauce, Mozzarella, Parma Ham, Cherry Tomato, Rocket Salad & Shaved Parmesan



**Veggie \$9**

Tomato Sauce, Cherry Tomato, Mozzarella, Olive, Grilled Egg Plant, Zucchini, Bell Pepper, Ham



**Minced Beef with Basil \$10**

Tomato Sauce, Mozzarella, Minced, Beef, Chilli, Bell Pepper & Basil



**Ham and Mushroom \$11**

Tomato Sauce, Mozzarella, Olive Ham & Mushroom



**Hawaiian \$10**

Tomato Sauce, Mozzarella, Tomato, Pineapple & Ham



**Hot Chilli \$10**

Tomato Sauce, Mozzarella, Ham, Tomato, Chilli, Jalapenos and Olive



**Seafood \$11**

Tomato Sauce, Mozzarella, Seafood, Cherry Tomato & Oliv



**Cheesy \$9**

Tomato Sauce, Double Mozzarella, Parmesan, Cherry Tomato and Olive Oil



# ស្ប៉ាហ្គេតទី

## SPAGHETTI



**Napolitana \$5.00**  
*Homemade tomato sauce and basil*



**Bolognaise \$5.50**  
*Minced beef, tomato sauce and basil*



**Creamy Prawn \$5.50**  
*Cream, white wine, garlic and basil*



**Cabonara \$5.50**  
*Bacon, mushroom, cream and basil*



**Marinara \$5.50**  
*Stir-fried seafood with tomato sauce*



## SUON DAMNAK RESTAURANT BEVERAGE LIST

### MINERAL WATER

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Eau Kulen 500ml	\$1.00
Eau Kulen 1500ml	\$3.00
San Pellegrino 500ml	\$3.00
San Pellegrino 1000ml	\$5.00

### SOFT DRINKS \$1.50

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Coke, Coke zero, Sprite, Soda water, Tonic Water,  
Fanta orange, Lychee drink or Winter melon

### BEER

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Angkor Draft	\$1.50
Angkor Draft (Jug)	\$5.00
Angkor Beer Small Bottle	\$2.00
Angkor Beer Big Bottle	\$3.00
ABC Stout	\$3.00
Hanuman Beer Bottle 330ml	\$2.50
Hanuman Black Bottle 330ml	\$3.00
Tiger Beer Bottle 330ml	\$2.50
Heineken Beer Bottle 330ml	\$2.50
Singha Beer Thai Small Bottle	\$3.00
Singha Beer Thai Big Bottle	\$3.50

### COFFEE AND TEA

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	HOT	ICED
Single Espresso	\$1.50	
Double Espresso	\$2.50	
Americano	\$2.50	\$2.50
Latte	\$2.50	\$2.50
Cappuccino	\$2.50	\$2.50
Chocolate	\$2.50	\$2.50
Lipton Tea	\$1.00	\$1.00
Jasmine Tea	\$1.50	\$1.50
Japanese Green Tea	\$1.50	\$1.50
Lemongrass Tea	\$1.50	\$1.50
Ginger Tea	\$1.50	\$1.50



**SUON DAMNAK RESTAURANT**  
**BEVERAGE LIST**  
**Wine List**

<b>HOUSE WINE</b>	<b>GLASS</b>
Gérard Bertrand 6ème Sens, France Sauvignon Blanc-Chardonnay-Viognier	<b>\$4.50</b>
Gérard Bertrand 6ème Sens, France Merlot-Shiraz–Grenache	<b>\$4.50</b>

<b>WHITE WINE</b>	<b>BOTTLE</b>
Gérard Bertrand 6ème Sens, France Sauvignon Blanc-Chardonnay-Viognier	<b>\$25.00</b>
Argento Estate Bottle, Argentina "Organic" Chardonnay	<b>\$27.00</b>
Mussel Bay , New Zealand Sauvignon Blanc	<b>\$26.00</b>

<b>RED WINE</b>	<b>BOTTLE</b>
Louis Pinel, France Merlot	<b>\$23.00</b>
Gérard Bertrand 6ème Sens, France Merlot-Shiraz–Grenache	<b>\$25.00</b>
Deakin Estate, Australia Shiraz	<b>\$25.00</b>
Argento Estate Bottle, Argentina "Organic" Malbec	<b>\$27.00</b>
Santa Cristina by Antinori Rosso di Toscana IGT	<b>\$45.00</b>

<b>ROSE WINE</b>	
Louis Pinel, France Cinsault	<b>\$23.00</b>

<b>SPARKLING WINE</b>	
Vigna Dogarina, Italy (Prosecco), Glera	<b>\$28.00</b>



**SUON DAMNAK RESTAURANT**  
**BEVERAGE LIST**  
**APERITIF, WHISKEY & SPIRIT WITH STANDDARD MIXER**

<b>APERITIF</b>	<b>SINGLE</b>	<b>DOUBLE</b>
Campari	\$3.50	\$5.00
Martini Rosso	\$3.50	\$5.00
Ricard	\$3.50	\$5.00

**WHISKEY**

Jeam Beam	\$5.00	\$7.00
Jack Daniel's	\$5.00	\$7.00
Chivas Regal 12 Years	\$5.00	\$7.00
Johnie Walker Red Label	\$5.00	\$7.00
Johnie Walker Black Label	\$6.00	\$9 .00

**SPIRIT**

Gordon's Dry Gin	\$3.50	\$5.00
Bombay Sapphire	\$5.00	\$7.00
Smirnoff Vodka	\$3.50	\$5.00
Absolute Vodka	\$5.00	\$7.00
Sauza Silver Tequila	\$3.50	\$5.00
Bacardi Rum	\$3.50	\$5.00
Dark Rum	\$4.00	\$6.50



**SUON DAMNAK RESTAURANT**  
**BEVERAGE LIST**  
**NON-ALCOHOLIC COCKTAIL (Just \$3.50)**



**Fruit Cup**

Pineapple, Orange, Passion,  
Grenadine Syrup & Lime Juice



**Passion Fruit Florida**

Orange, Passion,  
Grenadine syrup & Lime Juice



**Summer Cooler**

Orange Juice, Angostura bitter  
Top up with sprite



**Shirley Temple**

Sprite, Lime Juice  
& Grenadine Syrup



**Virgin Passion Fruit Mojito**

Passion fruit, Brown Sugar, Mint  
Leaves & Soda



**Virgin Colada**

Orange Juice, Pineapple Juice &  
Coconut Cream



**Pilecan**

Grapefruit juice, pineapple  
Lime juice & Grenadine syrup



**Sweety**

Pineapple juice, Orange juice  
Grenadine & Soda



**SUON DAMNAK RESTAURANT  
BEVERAGE LIST  
FRESH FRUIT JUICES**



**LIME JUICE WITH WATER  
\$1.50**



**LIME JUICE WITH SODA  
\$2.50**



**YOUNG COCONUT  
\$2.50**



**APPLE JUICE  
\$3.00**



**CARROT JUICE  
\$2.50**



**PASSION FRUIT JUICE  
\$2.50**



**PINEAPPLE JUICE  
\$3.00**



**WATERMELON JUICE  
\$3.00**



**SUON DAMNAK RESTAURANT**  
**BEVERAGE LIST**  
**FRUIT SHAKE (SWEET MILK & SUGAR SYRUP) 2.50\$**



**PASSION**



**AVOCADO**



**MANGO**



**LIME**



**DRAGON FRUIT**



**PINEAPPLE**



**CASHEW NUT**



**BANANA**



**CHOCOLATE**



**SUON DAMNAK RESTAURANT**  
**BEVERAGE LIST**  
**COCKTAIL (Just \$4.00)**



**Frozen Mango Daiquiri**

Rum, Triple Sec, Sugar Syrup,  
Lime & Mango



**Morning Sunrise**

Rum, Malibu, Triplesec, Lime Juice  
Grenadine Syrub



**Blue Margarita**

Tequila, Blue Curaçao,  
Lime & Sugar Syrup



**Green City**

Midori, Triple Sec,  
Sugar Syrup & Lime Juice



**Dry Martini**

Gin, Martini dry & Olives



**Daigiri**

Rum, Triple Sec  
Lime Juice, Sugar Syrub



**Pina Colada**

Rum, Malibu,  
Coconut Cream & Pineapple Juice



**Blue Hawaii**

Rum, Blue Curaçao, Malibu,  
Pineapple Juice & Coconut Cream



**Singapore Sling**

Gin, Cointreau, Cherry Brandy,  
Dom, Lime, Pineapple & Bitter



**SUON DAMNAK RESTAURANT**  
**BEVERAGE LIST**  
**COCKTAIL (Just \$4.00)**



**Long Island Iced Tea**

Gin, Vodka, Tequila, Rum, Triple Sec, Lime Juice & Coke



**Envy**

Rum, Blue Curaçao, Pineapple & Lime Juice



**Wishky Coke**

Jim Beam, Coke



**Gin Collin**

Gin, Triple Sec, Lime Juice, Sugar Syrup, Soda, Angostura Bitter



**Manhattan**

Jeam Bean, Martini Rosso & Bitter



**Whiskey Sour**

Jeam Bean, Lime Juice Sugar Syrub



**Mai Tai**

Rum, Orange Caracao, Lime, Orgreat Almond, Pineapple juice.



**Caipirinha**

Caohaca Rum, Dopped lime, Sugar



**Black Russian**

Vodka, Kahlúa



**Gin Fizz**

Gin, Lime Juice, Sugar Syrub, Soda



