



# MENU

Kitchen opens at 7.30am, last order 8.30pm

[info@champalodge.com](mailto:info@champalodge.com)

## Breakfast Included with room

**\$6,00**

Coffee Press, Pot of Tea, Chocolate with apple or orange Juice

With a choice of the following

- French Pastry
- Crepes Sugar Lime or Honey or Fruit Jam
- Bowl of Seasonal Fruit topped with Yoghurt
- Eggs any style served with grilled Tomato, Bacon and Toast
- Khmer Veggie Noodle Soup
- Bread, Butter and Fruit Jam



## Snacks

- |  |        |
|--|--------|
| 1 - Plate of French Fries                | \$2,50 |
| 2 - Chicken skewers with pepper lime dip | \$3,25 |
| 3 - Fried spring rolls Veggie            | \$2,75 |
| 4 - Pork                                 | \$3,50 |
| 5 - Dumplings Fried or Steamed Veggie    | \$2,75 |
| 6 - Pork                                 | \$3,50 |
| 7 - Squid or Shrimp Tempura with Aioli   | \$4,50 |



## Cold cut or Cheese platter or Mix

A large selection of fine charcuterie and cheese, served with bread, butter, pickles and olive.

9

**\$12.00**

Small  
1 to 2 pax



10

**\$20.00**

Large  
3 to 4 pax

## Sandwiches

- |   |         |
|---|---------|
| - Tuna Mayo   | \$3,75  |
| - Parisien<br>baguette, salt butter, lettuce, ham   | \$3,75  |
| - Italien<br>baguette, pesto, parmesan and<br>mozzarella cheese, serrano ham                  | \$5,00  |
| - Ham & Cheese  | \$4,25  |
| - Country Pate and pickles  | \$4,25  |
| - Chipolatas sausage  | \$4,75  |
| - Merguez   | \$4,75  |
| - Croque-Monsieur<br>toasted bread with mustard, bechamel and<br>a double layer of ham/cheese | \$4,75  |
| - topped with fried egg   | +\$0,50 |
| - Club Sandwich<br>grilled chicken with crispy bacon, cheddar melt,<br>lettuce and tomato     | \$5,50  |
| - Champa Burger Home made Beef patty 200g,<br>Bacon, Cheese, Salad, Tomatoe                   | \$6,00  |
| - Fish Burger Fish of day with mayonaise  | \$5,50  |
| - Breton Buckwheat Galette<br>White ham, emmental, egg  | \$5,00  |



## Panini

- |   |        |
|---|--------|
| - Classic<br>Ham, emmental, tomatoe         | \$5,00 |
| - Italien<br>Parm ham, goat cheese, tomatoe | \$6,00 |
| - Vegetarian<br>Mozarella cheese, tomatoe   | \$4,00 |
| - Chocolate<br>Chocolate, butter            | \$3,00 |



## Soups

- |  |  |        |
|--|--|--------|
| 25 - Noodle soup Veggie  |  | \$2,75 |
| 26 - Noodle soup Chicken or Pork   |  | \$4,25 |
| 27 - Creamy Pumpkin Soup with Coriander                                    |  | \$3,50 |
| 28 - Tom Yam Seafood   |  |        |
| shrimp, squid, fish, cooked with lemongrass, tomatoe, kaffir leave, chilie |  |        |
| serve with rice  |  | \$5.00 |
| 29 - Tom Kah Chicken   |  |        |
| chicken cooked in coconut milk with lemongrass, galangal, mushroom         |  |        |
| herbs and chili. serve with rice   |  | \$4.50 |

## Salads

- |  |  |         |
|--|--|---------|
| 20- Greek salad  |  | \$4,50  |
| tomato, cucumber, onion, feta, olives, herbs and olive oil |  |         |
| 21 Add crispy salt and pepper squid                        |  | +\$1,75 |
| 22- Caesar salad   |  | \$3,75  |
| lettuce, egg, croutons, parmesan and worchester sauce      |  |         |
| 23 Add bacon and cajun chicken                             |  | +\$2,00 |
| 24- Potato salad   |  | \$5,25  |
| boiled egg, potato, tuna, anchoivies,                      |  |         |
| olives, shallot, spring onion                              |  |         |

## Pasta (spaghetti, penne, tagliatelle, macaroni)

- |                         |  |        |
|-------------------------|--|--------|
| 30 - Pesto or Arrabiata |  | \$5,25 |
| 31 - Bolognaise         |  | \$5,75 |
| 32 - Spiced Meatballs   |  | \$5,75 |
| 33 - Carbonara          |  | \$6,50 |
| 34 - Creamy Seafood     |  | \$7,75 |
| 35 - Macaroni Gratin    |  | \$6,50 |

## Khmer Main Dishes (with rice)

- |   |                   |
|---|-------------------|
| 35 - Khmer Chicken Curry  | \$7,50            |
| 36 - Beef Loc-Lac<br>Beef, salad, tomato & pepper, topped with fried egg and rice   |                   |
| 37 - Char Tchou Aim<br>Sweet and sour pork ribs, onion, pineapple, chili            | \$6,25            |
| 38 - Char Kdauo<br>hot basil chicken or pork or beef or fish, chili                 | \$5,50            |
| 39 - Fish Amok  | \$6,75            |
| 40 - Kaing Moeuk or Boengkea (squid or shrimp)<br>cooked in coconut milk with herbs | \$8,25            |
| 41 - Char Bonlai Kroup Moek (mix vegetable)<br>chicken or pork or beef or fish      | \$3,50<br>+\$1,50 |
| 42 - Bai Char (fried rice)<br>chicken or pork or beef or fish                       | \$3,75<br>+\$1,50 |
| 43 - Mie Char (fried noodles)<br>chicken or pork or beef or fish                    | \$3,50<br>+\$1,50 |



## Khmer Bbq 43

- Beef, pork, chicken  
served with vegetables, noodles,  
soup and 2 traditional khmer sauces

- Sea food : Shrimp and Squid



\$8.25

\$10,00

## Kep Crab 44

Fresh from the crab market,  
Wok fried with a choice of :

- Fresh Kampot peppercorns
- Tamarind and fresh herbs from the garden
- Steamed with pepper and lime dip



\$12.75

Order in advance

## Mud Crab 500g

\$17.00

## Bbq Set (served with salad and bread)

- 1 Beef & Lamb Merguez,
- 1 Chipolata,
- 1 Smoke Bacon
- 1 Chicken leg



**\$6.00**

45

## Bbq Set (large)

- 2 Chicken leg, 2 Beef & Lamb Merguez,
- 2 Lamb Chops, 2 Chipolata, 2 Smoke Bacon piece

**\$10.00**

46

## Main Dishes

- |   |         |
|---|---------|
| 47 - Pork Chops in Whisky BBQ sauce                   | \$8,25  |
| 48 - Grilled Chicken breast                           | \$8,50  |
| 49 - Beef Steak 250 gr Australie<br>Sirloin or Ribeye | \$12.00 |
| 50 - Fish of the Day                                  | \$8,75  |
| 51 - Pork Schnitzel Fried breadcrumbs pork cutlet     | \$6,00  |

All dishes are served with a side salad and choice of :

- |                   |                   |
|-------------------|-------------------|
| - French fries    | - Mashed potatoes |
| - Sauted potatoes | - Cambodian rice  |
| - Pasta           |                   |

Sauce :

- |                             |           |
|-----------------------------|-----------|
| - Kampot pepper             | - Mustard |
| - White wine mushroom cream | - Whiskey |
| - Blue cheese               |           |



# Main Dishes

Produce by french chef

51 - Roast Camembert	\$9,00
52 - Boeuf Bourguignon	\$8,50
53 - Grilled Minced Steak	\$6,50
54 - Confit Duck leg	\$10,00
55 - Andouillette a la ficelle, mustard sauce	\$15,00
56 - Black Pudding onions (boudin noir)	\$10,00
57 - Chipolata or Merguez	\$6,50
58 - Lamb Chop	\$12,50
59 - Lyon sausage veritable	\$8,50

Serve with choice of Mashed potatoes / Sauted potatoes  
French fries / Rice / Pasta



# Dessert



\$2.50



Caramel



Chocolate



Coconut



Coffee



Lime



Durian



Strawberry



Mango



Vanilla



Passion

- Crêpes: Sugar and Lime
- Honey
- Chocolate and Banana
- Fruit Jam



\$3,50

- Dessert of the Day

\$4,00

- Bowl of seasonal fruit



\$3,00

# Hot Drinks

Coffee Press - Indochina blend	\$1.50
Espresso	\$1.50
Americano	\$1.50
Ice Coffee with sweet milk	\$2.50
Capuccino	\$2.50
Chocolate	\$2.00
Pot of Tea	\$2.50
- Jasmine Green	- Peppermint
- English Breakfast	- Earl Geay

# Fresh Seasonal Juices

Coconut	\$2.00
Lime	\$2.00
Pineapple	\$3.00
Carrot an Ginger	\$3.00
Passion from the garden	\$3.00



# Shake's And Smoothies

Prepared with fresh milk or homemade yoghurt and a choice of the following organic fruits from the garden or handpicked from Kampot market.

- Mango and Papaya - Banana - Pineapple - Dragon Fruit \$3.00

Soft drinks 1,00\$ Small water \$1,00 Big water \$2,00

Cider \$2,50 glass/\$10,00 Bottle San Peligrino \$2,50



## Belgian Beer



### Vedett (5.2%)

\$4,00

A pleasantly hoppy and slightly malty aroma. An unusual taste, dominated by the hop's powerful bitterness, Fairly dry with a hint of lemon.



### Liefmans Fruitesse (3.8%)

\$3.50

A fruity, sparkling and sweet, red-coloured beer that is blended with natural juices of blueberry, cherry, juniper, raspberry and strawberry.



### Liefmans Kriek (3.8%)

\$3.50

This luxurious beer balances pure accents with the lightly sweet and gently sour nature of cherries.



### Duvel (8.5%)

\$5,00

A young and innovative beer with a fruity freshness, The taste is satisfyingly sweet, without being syrupy and does full justice to those red fruit aroma.



### La Chouffe (8%)

\$5,50

An unfiltered blond beer which is refermented both in the bottle and in barrels. It is pleasantly fruity, spiced with coriander and tinged with hops.



### La Chouffe Brune (8%)

\$5,50

Delights lovers of dark beer all over the world. Its distinctive flavour, its dark ruby colour and its fine creamy head make it a unique beer.



### Maredsous Blond (6%)

\$5,00

The highlight of a Maredsous Blond is its variety of malty aromas. A harmonious, fruity and light beer with a dry and slight hoppy finish.



### Maredsous Brown (8%)

\$5,50

Roast and burnt aromas with a slivers of coffee and dark chocolate. A delicate caramel bouquet with subtle hints of dark fruits, chocolate and caramel.



### Maredsous Tripel (10%)

\$6,00

Maredsous Tripel is malty with a hint of caramel its sour, sweet and bitter tastes are blended beautifully. Slightly fruity, full in the mouth.



### Chimay Blue (9%)

\$7,00

Originally a Christmas beer, but its success led to a year-round production. A strong, dark beer with the aroma of fresh yeast and perfume of roses.



### Chimay Tripel (8%)

\$6,50

A crisp and dry white Trappist ale brewed since 1862 Chimay Tripel stands out.



### Westmalle Tripel (9.5%)

\$6,50

A strong, dry and spicy Trappist ale, with a dose of sugar and yeast. The product of a secondary fermentation lasting 5 weeks.



### Hoegaarden (5%)

\$3,00

An unfiltered wheat beer with aromas of orange peel and spice, brewed in the village of Hoegaarden since the middle ages.

## French Wines



### White, Red, Rosé

Wine by the glass    \$4,00                      Bottle    \$20,00

### Wine cellar of your choice.

Please consult our sommelier for our current wine selections.

### Digestive

Calvados                      \$4,00                      Armagnac                      \$5,00

Cognac                      \$6,00

# Spirits

Pastis	\$1,50
Ricard	\$2,00
Jagermeister	\$2,50
Campari	\$2,50
Khalua	\$3,00



Malibu	\$2,50
Baileys	\$3,00
Cointreau	\$3,00

# Rhum

Charrette	\$2,50
Captain Morgan	\$2,50
Havana Club 3 Anos	\$2,50
Havana Club Reserva	\$3,00
Diplomatico	\$4,00



# Whisky

Famous Grouse	\$2,50
Sir Edward's	\$2,50
Jameson	\$3,00
Jack Daniel	\$3,00

Chivas 12	\$3,50
Talisker	\$5,00
Glenfiddish 15	\$6,00

Tequila	\$3,00
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# Gin

Gordon's	\$2,50
Bombay Sapphire	\$3,00
Hendrix	\$4,00

# Vodka

Stolichnaya	\$2,50
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Absolut	\$3,00
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Password : chillout

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