

MARTINI COCKTAILS MENU



Sweet Lips

By Pheang & Sambatt

Chocolate often signify love with the taste of sweetness and bitterness, but we still yearn for it all the time. Likewise this cocktail, with the blend of a spiciness taste from vodka lemongrass, eco gin, bailey's, and chocolate sauce.

Taste our selection of 4 cocktails for USD 8.00 For individual cocktail USD 6.00

All prices are inclusive of service charges and government tax.



Mangotini

By Pheang & Sambatt

One out of the many fruits that we have in Cambodia, mango can be eaten both in green and ripe. In a family gathering, we'll be eating green mango with spicy salt. When the mango ripe, we'll turn them into different dessert, jam, or cocktail which consist of mango beer, vodka, martini bianco, and dash lime.

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20th Century

By Pheang & Sambatt

Cambodia pepper had been widely used and planted since the 13th century, but had been slowed down due to a long period of wartime in the country. In the 20th century, Cambodia pepper become popular again and had been used as an ingredient in today's dish. What's more, it's also appears in cocktail which consists of Kampot pepper rum, blue butterfly tequila, blue curaçao, and cointreau.

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Dirty Ginger

By Pheang & Sambatt

A drink made from the breakdown of one of the Cambodian traditional dessert we tend to call the Glutinous Rice Ball Dessert with the mixture of coconut cream, ginger brown sugar syrup, Martini Rose and Gin.

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