



THE SECRET GARDEN
KOH RONG

FOOD & DRINKS MENU

OPENING HOURS

7:00 AM - 11:00 PM

KITCHEN HOURS

7:00 AM - 10:00 PM

Gluten free menu available on request

Our environmentally friendly take away boxes will
incur an additional charge of \$0.50 per order

Pagoda beach, Koh Rong, Cambodia
www.secretgardenkohrong.com

HAPPY HOUR

Everyday from 5pm to 7pm

CANNED BEER	1.50	WINE	3.50
SIGNATURE COCKTAILS	4.00	CLASSIC COCKTAILS	3.50

DRINKS

FRUIT JUICES	2.00	COFFEE	
Orange, Apple, Pineapple, Mango, Cranberry, Tomato, Lime		Filter Coffee	1.50
		Iced Coffee	1.75
		Espresso: single/double	2.00/3.50
		Americano	2.00
FRESH FRUIT JUICE		Café Latte	2.50
Pineapple, Watermelon, Papaya, Passion fruit	3.00	Cappucino	2.50
Mango, Orange, Carrot, Mixed	3.50	Green Tea Latte	3.50
		Chai Tea Latte	3.50
FRUIT SHAKES	3.50	LIQUEUR COFFEE	
Pineapple, Mango, Banana, Lime, Watermelon, Papaya, Coconut, Mixed fruit		Irish coffee, Jameson	5.00
		French Coffee, Cointreau	5.00
FRESH COCONUT	3.00	Calypso Coffee, Kahlua	5.00
		Coffee Royale, Brandy	5.00
BOOZY COCONUT	6.00	TEA (SERVED IN A POT)	
Fresh coconut with Malibu, light rum & lime		Lipton	1.50
		English Breakfast Tea	2.00
COLD DRINKS		Green Tea	2.00
Coke, Sprite, Fanta, Soda Water, Tonic Water, Lime Soda, Coke Zero, Ginger Ale	2.00	Ginger & Lemongrass	2.00
Bottled Drinking Water (small/large)	0.50/1.50	Iced Lemon Tea	2.00
Ogeu sparkling water (small/large)	3.00/6.00	Jasmine Tea	2.00
		HOT CHOCOLATE	2.00
		ICE CREAM SHAKES	4.00
		See board for daily available flavors	

MOCKTAILS 3.50

FORGET-ME-NOT	PASSION FLOWER
A refreshing mix of watermelon, coconut water, lime, mint & soda.	A deliciously creamy blend of passion juice, coconut cream, basil & lime.
BIRD OF PARADISE	PINK POPPY
A thirst-quenching combination of coconut cream, pineapple, lime, clove & soda.	A creamy concoction of vanilla, condensed milk, strawberry jam & lime.
FRANGIPANI	MOON FLOWER
A sweet fusion of mango, ginger, basil, lime & soda with a subtle undertone of spice.	For the caffeine lover. Espresso, condensed milk & vanilla topped with whipped cream.
CRANBERRY COOLER	PASSION COOLER
A refreshing blend of cranberry juice, lime, sugar & grenadine syrup.	A fruity mix of passion fruit, orange juice, banana, honey & sugar.

SIGNATURE COCKTAILS 5.50

KINGDOM OF WONDER

Lemongrass vodka, chili-infused vodka, basil, coconut cream & lime. A little creamy & a little spicy, a real taste of Cambodia.

CAMBODIA LOVE AFFAIR

Vodka, rose wine, Pimm's, cucumber, fresh watermelon juice & lime. Rosy, refreshing & a little sweet.

SPICY SUESDAY

Chili-infused vodka, tequila, fresh passion fruit juice, lime & soda. A slightly spicy, sweet & sour tasty Cambodian flavor.

MOI MOI

Lemongrass vodka, fresh watermelon juice, mint leaves & a touch of lime. Deliciously tangy & refreshing.

A Secret Garden favorite!

GOLDEN LION

Lemongrass vodka, Martini Bianco, pineapple, triple sec & clove. Golden, fruity & slightly sweet.

COCO LOCO

Vodka, Kahlua, Baileys, milk, coconut milk & coconut liqueur. A creamy concoction blended to icy perfection.

MEKONG MELON

Gin, Martini Bianco, watermelon, lime & soda. As fresh as a dip in a river.

PORT OF THE MOON

Light rum, dark rum, pear liquor, triple sec, vanilla, clove & lime. A totally tropical taste.

RIEL DEAL

Light rum, Campari, ginger, lime, bitters & coke. A little sweet & sour, fresh & bitter.

WHAT COULD KOH RONG?

Tamarind-infused bourbon, cognac, Campari, bitters & vanilla. A bit bitter & a bit strong, nothing could go wrong!

SECRET SOUR

Bourbon, basil, bitters, lime & sugar syrup. Secret Garden's Whisky Sour.

OTRES SUNRISE

Tequila, triple sec, basil, passion juice & lime. A little fruity with a delicate undertone of herbs.

KHMER COLADA

Light rum, dark rum, pineapple, banana, coconut milk & a few secret flavors. Our unique take on the Pina Colada.

CLASSIC COCKTAILS 5.00

LONG ISLAND ICE TEA

Tequila, vodka, rum, triple sec, gin, coke & lime.

DAIQUIRI

White rum, sugar syrup & lime.

BLOODY MARY

Vodka, tomato juice, Lea & Perrins, Tabasco & lime.

COSMOPOLITAN

Vodka, triple sec, cranberry juice & lime.

PIÑA COLADA

Rum, coconut cream & pineapple juice.

SINGAPORE SLING

Gin, Cointreau, pineapple juice, cherry liqueur, grenadine & lime.

APEROL SPRITZ

Aperol, rose wine & soda water.

ESPRESSO MARTINI

Vodka, Kahlua & espresso.

CAIPRINHA

Cachaça, sugar syrup & lime juice.

MOJITO

White rum, sugar, lime & mint leaves topped with soda.

MARGARITA

Tequila, triple sec & fresh lime juice.

AMARETTO SOUR

Amaretto liqueur, lime, angostura bitters & egg white.

WHISKY SOUR

Whisky, lime, angostura bitters & egg white.

NEGRONI

Gin, Campari, Martini Rosso.

SEEKERS COCKTAILS 6.00

Seekers - Made in Cambodia

SEEKERS BASIL MASH

Seekers Mekong Dry Gin, lime juice
sugar syrup, fresh basil, soda water

PHNOM PENH MULE

Seekers Mekong Vodka, fresh ginger,
lime, syrup, soda water

SEEKERS GIN FIZZ

Seekers Mekong Dry Gin, lime,
lemongrass and ginger syrup, soda water

ORANGE SUNRISE

Seekers Mekong Vodka, fresh orange
juice, lime, syrup, egg white

BOOZY ICE CREAM SHAKES 5.00

CHOCOLATE SNOWDROP

Chocolate ice cream with brandy &
Frangelico.

CARAMEL SNOWFLAKE

Vanilla ice cream with caramel,
bourbon & coke.

KHMER SNOWBERRY

Khmer fruit ice cream with light rum &
lime.

PISTACHIO SNOWBALL

Pistachio ice cream with vodka &
vanilla.

BEER

Anchor, Angkor, Cambodia Can	2.00
Hanuman Lager Bottle	3.50
Tiger Bottle	3.75
Heineken Bottle	3.75

CRAFT BEER AND CIDER 5.50 MADE IN CAMBODIA

SEASONAL SELECTION OF:
IPA, PALE ALE, CIDER &
HARD LEMONADE

SPIRITS & MIXERS

All spirits come with a free mixer of your choice

VODKA

Stolichnaya	3.00
Absolut	4.00
Skeeres Mekong	4.50
Grey Goose	4.50

RUM

Bacardi Superior	3.00
Bacardi Gold	3.50
Havana Club (3yr)	3.00
Captain Morgan's Dark or Spiced	3.50
Diplomatico Anejo	5.00

GIN

Bombay Sapphire	4.00
Tanqueray	4.50
Seekers	4.50
Hendrick's	6.50
Kyrö Napue	7.00

TEQUILA

Sauza	3.50
Jose Cuervo	3.50
Cimarron Blanco	4.00

WHISKEY

Sir Edward's (Scotch)	3.00
Jim Beam	4.00
Jameson	4.00
Jack Daniel's	4.00
Johnny Walker (Red)	5.00
Johnny Walker (Black)	5.50

LIQUEURS

Amaretto	3.00
Aperol	3.50
Baileys	3.50
Campari	3.50
Cointreau	3.50
Frangelico	3.50
Kahlua	3.50
Malibu	3.50
Martini	3.50
Ricard	3.50
Sambuca	3.50

HOUSE WINE

GLASS 5.00 BOTTLE 19.00
please see wine board

WHITE WINE

OXFORD LANDING PINOT GRIGIO (VEGAN) Aurstralia. A robust, elegant wine for easy-drinking.	24.00
WINERY OF GOOD HOPE CHARDONNAY (UNOAKED) South Africa. A lovely unoaked chardonnay from a New World vineyard with an old world tradition.	26.00
YALUMBA REISLING (VEGAN) Australia (Barossa Valley). A light, vibrant and refreshing wine with aromas of orange blossom and grapefruit.	28.00
LAS MULAS SAUVIGNON BLANC (ORGANIC) Chile. A pale, aromatic and flavourful wine with hints of tropical fruits and citrus.	30.00
CRUSTACÉS PINOT BLANC CLASSIQUO France. Lively, dry, pleasant and perfectly balanced with well-integrated acidity and a touch of minerality. Matches well with seafood.	33.00

RED WINE

FRONTERA MERLOT Chile. Fruity with aromas of plum & cherry.	22.00
OXFORD LANDING SHIRAZ (VEGAN) Australia. Medium-bodied with a palate of plum and blackberry and hints of cherry, chocolate and spice.	24.00
PIGMENTUM MALBEC France. Medium-bodied and dry with plenty of flavor.	25.00
PIERRE CABERNET SAUVIGNON (ORGANIG) France. Roundness and a silky structure with notes of blackcurrant on the palate. A fresh and lingering finish.	26.00
LAS MULAS CARMENERE (ORGANIC) Chile. An elegant wine with fruity aromas and hints of spices.	30.00

ROSE WINE

YALUMBA SANGIOVESE (VEGAN) Australia (Barossa Valley). A crisp wine with hints of berries & cherries.	25.00
VILLA GARREL France. A well-balanced, fruity wine with a nose of white peach.	29.00

SPARKLING

CUVEE JEAN LOUIS "BLANC DE BLANCS" BRUT France. Bright and fruity on the nose, apricots and a hint of honey, a smooth & fruity finish.	23.00
DEA DEL MARE PROSECCO Italy. Dry and fresh with a fruity and flowery aroma.	28.00
TOMMASI "TENUTA FILODORA" PROSECCO DOC Italy. Crisp & aromatic with floral overtones.	35.00
TAITTINGER BRUT RESERVE CHAMPAGNE France. A delicate nose and smooth palate with hints of honey & fresh fruit	85.00

BAR SNACKS

HERB-CRUSTED MOZZARELLA 5.00 Deep fried breaded cheese & chipotle dipping sauce.	ONION RINGS 4.00 With Asian salad & chipotle dipping sauce.
TRIPLE FRIED CHIPS 4.50 Served with truffle aioli.	CHIPS & SALSA 4.50 House-made corn tortilla chips with spiced tomato salsa.
POTATO SKINS 5.50 Loaded with bacon, cheddar cheese, jalapeños, sour cream & barbecue sauce.	QUESADILLA 5.00 Cheese, onion & capsicum melted in a flour tortilla. Served with salsa. Add: pork belly 1.50 chicken 1.00 sour cream 0.75

SANDWICHES

Available from 11am - 5pm

*Your choice of: TOASTED CIABATTA or WRAP
Served with Asian salad & hand-cut crisps.*

**MARINATED VEGETABLES &
HUMMUS**

TUNA, OLIVES & CAPERS

HAM & CHEDDAR

**CHORIZO, CHIPOTLE &
MOZZARELLA**

**PROSCIUTTO, BLUEBERRY &
BLUE CHEESE**

**PROSCUITTO, RED PEPPER PESTO
& CHERRY TOMATO**

PHILLY CHEESE STEAK

6.00

STARTERS

DIP PLATE 6.50

Your choice of THREE:

Roasted garlic hummus / red pepper & feta / sun-dried tomato
caramelized onion & balsamic / olive tapenade

Your choice of:

Toasted bread / house-made corn tortilla chips

TAPAS PLATE 8.00

Pan fried chorizo, smoked duck, marinated vegetables, whipped feta,
prosciutto & olive tapenade with toasted bread.

KHMER SPRING ROLLS 5.00

Served with a garlic, chili & peanut sauce. Your choice of fresh or fried.

Add chicken / shrimp / smoked duck 1.00

SPINACH & FETA SPRING ROLLS 5.50

Served with spiced yogurt sauce.

CORDON BLEU SPRING ROLLS 6.00

Served with house honey mustard sauce.

TOMATO BRUSCHETTA 4.00

Toasted bread topped with tomato, garlic, pesto oil & shaved parmesan.

CHICKEN WINGS 5.00

Korean style chicken wings with sticky soy garlic sauce.

BUFFALO CHICKEN WINGS 6.00

Spicy buffalo chicken wings with blue cheese sauce.

CHILI COATED SQUID 7.00

Served with Asian salad and a sour cream-coriander dipping sauce

TIGER PRAWNS 7.50

Your choice of:

Coconut, shallots, chili, coriander & crispy noodles
Butter, garlic, white wine, dried chili & toasted bread

POPCORN CAULIFLOWER 5.00

Lightly spiced and fried. Served with a spiced yogurt dipping sauce.

PARMESAN EGGPLANT FRIES 5.00

Breaded in parmesan, panko and mixed herbs. Served with jalapeno
tartar sauce.

CARROT COCONUT SOUP 5.00

Spiced with honey, ginger, coriander & lime. Served with toasted bread.

MAINS

SECRET GARDEN SPECIALTIES

HONEY GINGER CHICKEN 8.50

Served with stir-fried vegetables in a peanut soy sauce, coconut rice and green mango salad.
A Secret Garden favorite!

SMOKED SESAME TOFU 8.00

On sautéed zucchini noodles with stir-fried vegetables & chili-peanut sauce.

PAN-FRIED BARRACUDA FILLET 8.50

On cauliflower puree, cauliflower rice and green mango pickle.

COCONUT POACHED DORY FILLET 8.00

Served with sautéed bok choy carrot-honey-ginger puree, served with Asian salad.

LOK LAK MINI STEAKS 9.50

Topped with crispy onion rings & a fried egg.
Served on rice with a black pepper-lime sauce.

BROCCOLI & MUSHROOM STIR-FRY 8.00

Chicken, tofu, fish or pork with egg noodles, soy sauce, dried chilies & peanuts.

WOK-FRIED BEEF WITH THE SECRET GARDEN SPECIAL SAUCE 8.50

Long red chili, long green chili & green pepper.

SEAFOOD PLATTER FOR TWO 40.00

A market fresh feast of: stuffed squid*, scallops, whole snapper, fish amok, steamed clams, rock crab, oysters served 2 ways* & tiger prawn. Seafood Platter should be ordered one day in advance and is subject to market availability.

* items contain pork

ASIAN

LOCAL FISH OF THE DAY 9.00

Whole fish, your choice of steamed or deep fried in a lemongrass-ginger broth.
Served with Asian salad and steamed rice.

AMOK 8.00

Our version of the Cambodian favorite.
Fish, chicken or tofu simmered in coconut milk & fragrant Khmer herbs & spices.
Served with steamed rice.

KHMER RED CURRY 8.00

Pork, chicken, beef or tofu with pumpkin, potato, carrots & long beans.
Served with steamed rice.

STUFFED SQUID 9.50

With minced pork, chorizo, carrot & coriander. Served with steamed rice
and a spicy dipping sauce.

KAMPOT PEPPER SQUID 9.00

Pan-fried with mixed vegetables & local green peppercorns.
Served with steamed rice.

TOM YUM 8.00

A spicy & sour soup with lemongrass, tomatoes, mushroom.
Choice of shrimp or chicken. Served with steamed rice.

CHICKEN SATAY 8.50

A Southeast Asian favorite. Marinated chicken skewers served with
a rich peanut sauce & green mango salad. Served with steamed rice.

STIR-FRIED SEAFOOD WITH COCONUT MILK 8.50

Market fresh seafood with long red chili, long green chili, onion and bok choy.
Served with steamed rice.

STIR-FRIED FLAT RICE NOODLE WITH SEAFOOD 8.50

Market fresh seafood with broccoli, cauliflower, black mushroom & carrot.

WESTERN

CLASSICS

BEER-BATTERED FISH & CHIPS 8.00

Served with triple fried chips, side salad & house-made tartar sauce.

CHICKEN ROULADE 9.00

Stuffed with mushrooms & cream cheese. Served with garlic mash, sautéed bok choy & kampot pepper sauce.

SEAFOOD CHOWDER 8.50

A fresh baked bread bowl full of creamy soup with bacon, fish, squid, shrimp & garden peas.

SOFT TACOS 8.50

Your choice of filling topped with cheddar cheese.
Served with side salad, sour cream and salsa.

Your choice of:

Spicy battered white fish (or tofu)
Asian glazed pork belly

RIB EYE STEAK 22.00

A juicy 200g Australian beef rib eye steak served with garlic mash, sautéed local vegetables and kampot pepper sauce.

BURGERS

Served with side salad and triple fried chips.

Add cheddar, blue cheese, fried egg or bacon to any burger 0.75

SECRET GARDEN BURGER 9.50

200g of imported beef topped with bacon, cheddar, chili mayo & caramelized onion chutney.

CHICKEN BURGER 8.50

Spicy southern fried chicken breast layered with whipped feta & jalapeños.

MUSHROOM BURGER 8.50

House-made mushroom patty stacked with crispy onion rings, blue cheese sauce & cherry tomatoes.

PORK BELLY BURGER 9.00

Slow roasted pork belly with wasabi cream & pickled vegetables.

PASTA

SEAFOOD SPAGHETTI 8.50

Market fresh seafood with garlic butter, onion, diced tomatoes and broccoli florets in tomato sauce

PESTO SPAGHETTI 8.00

Diced bacon & pan-fried chicken breast, topped with parmesan.

MEDITERRANEAN VEGETABLE SPAGHETTI 8.00

Pan-fried zucchini & eggplant tossed through Napoli sauce, topped with parmesan cheese.

PENNE PASTA 8.00

Creamy penne pasta with ham, topped with parmesan cheese

SALADS

Add chicken or dory fillet to any salad 1.50

WATERMELON & FETA SALAD 6.50

With your choice of prosciutto or prawns. Served with fresh mint and honey mustard dressing.

GREEK SALAD 6.50

Olives, shallots, capsicum, tomatoes & cucumber tossed in olive oil-lime dressing and whipped feta.

GREEN MANGO & PRAWN SALAD 7.00

Shredded green mangoes, shallots & tomatoes topped with prawns & peanuts.

CAESAR SALAD 7.50

Smoked duck, bacon, lettuce, egg, croutons, parmesan crisp & house-made dressing.

GARDEN SALAD 5.00

Lettuce, tomatoes, carrots, shallots, cucumber and herb vinaigrette.

DESSERTS

WHITE CHOCOLATE BOMB	5.50	BANANA FRITTERS	4.50
With pistachio ice cream, chocolate crumble & salted caramel sauce.		With powdered sugar & honey	
CHOCOLATE FUDGE BROWNIE	5.50	SALTED CARAMEL CRÈME BRÛLÉE	5.00
With your choice of ice cream		With a mini chocolate chip cookie.	
CHEESECAKE	5.50	DESSERT SPRING ROLLS	5.50
Mango cheesecake with coconut biscuit base topped with passion fruit sorbet & charred lime.		Your choice of: White chocolate & blueberries Chocolate, peanut butter & banana	
ICE CREAM	2.00	SEASONAL FRUIT PLATE	4.50
See board for daily available flavors.			

AFTER DINNER DRINKS

BOOZY ICE CREAM SHAKES 5.00

CHOCOLATE SNOWDROP		KHMER SNOWBERRY	
Chocolate ice cream with brandy & Frangelico.		Khmer fruit ice cream with light rum & lime.	
CARAMEL SNOWFLAKE		PISTACHIO SNOWBALL	
Vanilla ice cream with caramel, bourbon & coke.		Pistachio ice cream with vodka & vanilla.	

DIGESTIFS

Amaretto	3.00
Baileys	3.50
Frangelico	3.50
Diplomatico Anejo	5.00
Johnny Walker	4.50
Napoleon Brandy VSOP	4.00

LIQUEUR COFFEE

Irish Coffee, Jameson	5.00
French Coffee, Cointreau	5.00
Calypso Coffee, Kahlua	5.00
Coffee Royale, Brandy	5.00