CHAMPEY

MODERN ASIAN CUISINE - SIEM REAP

ABOUT CHAMPEY

Discover a new side of Asian cuisine at Champey, where award-winning Chef Ratthana brings his own style to Khmer and Asian flavours. Located in Wat Bo Village, Champey combines modern techniques with high-quality local ingredients and premium products from around the world.

Expect familiar flavours presented in unexpected ways and a menu that changes with the seasons. With a Khmer touch and a peaceful setting to match, Champey offers a fresh and exciting dining experience in the heart of Siem Reap.

Champagne
COCKTAIL $ 23

D.01 **Champey Special Champagne Cocktail**
Angostura bitters, Grand Marnier, Cognac and Champagne

D.02 **Bellini**
Peach purée and Champagne



CHAMPAGNE

FRANCE

C.01 Taittinger Brut Réserve
Chardonnay - Pinot Meunier - Pinot Noir
BY GLASS $22

Taittinger Brut Réserve
Chardonnay - Pinot Meunier - Pinot Noir
BY HALF BOTTLE $69

Taittinger Brut Réserve
Chardonnay - Pinot Meunier - Pinot Noir
BY BOTTLE $115

SPARKLING

ITALY

C.02 Bottega Prosecco Rosé — BY BOTTLE $35

W.01 Tommasi Prosecco Tenuta Filodora — $37

All prices are subject to a 7% service charge

COCKTAIL



D.03
Whisky Sour
Whisky, pineapple juice, sugar syrup, lime juice and grenadine
$6.00



D.04
Signature Champey Dream
Campari, gin, orange juice, tangerine Juice, honey syrup, lime juice, egg white
$6.00



D.05
Champey Garden
Midori, orange liqueur, lime juice
$6.00



D.06
Royal Champey
Gin, triple sec, fresh orange, fresh passion fruit, fresh apple, lime juice, top with beer
$5.50

All prices are subject to a 7% service charge

COCKTAIL



D.07
Classic Negroni
Mekong seeker dry gin, bitter Campari and sweet red vermouth
$ 5.50



D.08
Piña Colada
White rum, pineapple juice, coconut cream and sugar syrup
$ 5.50



D.09
Classic Mojito
White rum, fresh lime, mint leaves, brown sugar, soda and a dash of Angostura
$ 5.50



D.10
Singapore Sling
Gin, cherry brandy, Cointreau, Bénédictine, pineapple juice, lime juice, grenadine and a dash of Angostura bitters
$ 5.50

All prices are subject to a 7% service charge

COCKTAIL



D.11
Classic Margarita
Tequila, triple sec and lime juice
$5.50



D.12
Dragon Spritz
Fresh dragon fruit, lime juice, mint leaves, topped with tonic water
$4.50 Non-Alcoholic



D.13
Mai Tai
White rum, gold rum, orange curaçao, orgeat syrup, lime juice and sugar cane syrup
$5.50



D.14
Passion Delight
Fresh passion fruit, mango juice, pineapple juice and grenadine
$4.50 Non-Alcoholic



D.15
Summer Mocktail
Watermelon, mango juice, lime juice, mint leaves, salt, sugar syrup, sabja seed, soda
$4.50 Non-Alcoholic

All prices are subject to a 7% service charge

DRINKS



SOFT DRINK

D.16	Coca-Cola	Can	$2.50
D.17	Coca-Cola Light	Can	$2.75
D.18	Sprite	Can	$2.50
D.19	Soda Water	Can	$2.50
D.20	Tonic Water	Can	$2.50
D.21	Ginger Ale	Can	$2.50
D.22	Perrier Sparkling	75cl	$6.00
D.23	San Pellegrino	75cl	$6.00
D.24	Acqua Panna	50cl	$4.00
D.25	Acqua Panna	75cl	$6.00
D.26	Kulen Water	50cl	$2.50
D.27	Kulen Water	100cl	$4.00

FRESH JUICE

D.28	Lime Juice	$2.50
D.29	Watermelon	$3.50
D.30	Apple	$5.50
D.31	Mango	$4.50
D.32	Orange	$5.50
D.33	Pineapple	$5.50
D.34	Passion Soda	$3.00

FRESH FRUIT SHAKE

D.35	Pineapple	$5.00
D.36	Mango	$5.00
D.37	Mixed Fruit	$5.00

APERITIF 6CL

D.38	Ricard	$4.50
D.39	Campari	$4.50
D.40	Martini Blanco	$4.50
D.41	Martini Dry	$4.50
D.42	Martini Rosso	$4.50
D.43	Noval Tawny Porto	$4.50

RUM 5CL

D.44	White Rum	$4.50
D.45	Gold Rum	$4.50
D.46	Samai Gold Rum	$6.50

TEQUILA 5CL

D.47	Sauza Silver Tequila	$ 5.00

VODKA 5CL

D.48	Vodka Stolichnaya	$5.00
D.49	Absolut Vodka	$5.00

GIN 5CL

D.50	Gin Bombay Sapphire	$6.00
D.51	Gin Hendrick's	$6.00

All prices are subject to a 7% service charge

DRINKS



BOURBONS 5CL

D.52	Jim Beam	$5.00
D.53	Jack Daniel's	$5.00
D.54	Maker's Mark	$5.00

SCOTCH WHISKY 5CL

D.55	Johnnie Walker Black Label	$7.00
D.56	Johnnie Walker Red Label	$6.00
D.57	Jameson	$6.00

SINGLE MALT 5CL

D.58	Glenmorangie 12 Years Old	$13.00
D.59	Macallan 12 Years Old	$20.00
D.60	Macallan 15 Years Old	$20.00

LIQUOR 5CL

D.61	Bailey's	$5.00
D.62	Benedictine	$8.00
D.63	Grand Marnier	$5.00

DIGESTIVES 5CL

D.64	Poire William	$15.00
D.65	Calvados Pays d'Auge, 8 ans Roper Groult	$10.00
D.66	Cognac Hennessy VSOP	$18.00
D.67	Vieille Eau de Vie de Prune Château de Laubaole	$13.50

COFFEE

D.68	Espresso	$3.00
D.69	Iced Coffee	$3.50
D.70	Americano	$3.00
D.71	Double Espresso	$4.50
D.72	Cappuccino	$3.50
D.73	Decaffeinated	$3.75

TEA

D.74	Jasmine Tea	$2.75
D.75	Earl Grey Organic by Harney & Sons	$3.00
D.76	Japanese Sencha by Harney & Sons	$3.00

All prices are subject to a 7% service charge

ROSÉ WINE

FRANCE

		BY BOTTLE
S.01	Fleur de Vigne, Bernard Cazale, Atlantic, Malbec and Cabernet Sauvignon | Organic	$29
W.02	Bandol Moulin de la Roque, Côtes de Provence Carignan, Cinsault and Mourvèdre	$37

WHITE WINE

SOUTH AFRICA

		BY GLASS	BY BOTTLE
W.03	Winery of Good Hope, Unoaked Chardonnay	$6	$28

USA CALIFORNIA

W.04	Kendall-Jackson Vintner's Réserve, Pinot Gris	$44

ITALY

C.03	Masi Modello, Pinot Grigio	$8	$32

SPAIN

W.05	Santinela Marques de Caceres Semi Dulce, Rioja, Viura–Malvasía	$33

ARGENTINA

C.04	Crios by Susana Balbo, Torrontés	$35

FRANCE

	Côtes du Rhône:		
S.02	Stéphane Ogier, Le temps est venu Blanc Grenache, Roussanne, Bourboulenc, Viognier and Marsanne		$42
	Languedoc:		
S.03	Domaine Saint Peyre, Viognier	$6	$27
W.06	Picpoul de Pinet, Gerard Bertrand, Sauvignon Blanc		$34
	Burgundy:		
S.04	Mâcon Verzé, Nicolas Maillet, Chardonnay		$65
C.05	Chablis Saint Martin, Domaine Laroche, Chardonnay		$69
	Loire Valley:		
W.07	Pouilly Fumé Pascal Jolivet, Sauvignon Blanc		$77
	Bordeaux:		
S.05	Les Arums de Lagrange, Semillon, Sauvignon Blanc and Sauvignon Gris		$85

Organic ○ Dry ◑ Round ● Aromatic

All prices are subject to a 7% service charge



RED WINE

FRANCE

		BY GLASS	BY BOTTLE
	Bordeaux		
C.13	Baron Nathaniel—Baron Philippe de Rothschild, Pauillac, Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot	$19	$87
S.08	Château Fourcas Dupré, Listrac, Médoc, Merlot and Cabernet Franc		$55
W.13	Château Haut de Selve, Merlot, Cabernet Sauvignon		$58
W.14	La Closerie de Camensac, Merlot, Cabernet Franc		$62
S.09	L'esprit de Château Jean Voisin, Saint-Émilion Grand Cru, Merlot, Cabernet Sauvignon		$65
W.15	Tempo d'Angélus, Cabernet Sauvignon, Merlot		$75
W.16	La Chapelle de Bages, Merlot and Cabernet Franc, Pauillac		$83
S.10	Château Branas Grand Poujeaux, Merlot, Cabernet Franc and Petit Verdot		$100
S.11	Château Larrivet, Haut Brion, Pessac-Léognan, Merlot, Cabernet Franc, Cabernet Sauvignon		$119

Organic ○ Light Body ◑ Medium Body ● Full Body

All prices are subject to a 7% service charge

RED WINE

		BY GLASS	BY BOTTLE
CHILE			
C.06	Miguel Torres, "Andica" Grand Reserva, Carmenere	$7	$34
ITALY			
C.07	Pio Cesare L'Oltre Langhe, Piemonte, Nebbiolo, Barbera		$56
C.08	Barone Ricasoli Brolio Chianti Classico Sangiovese, Colorino		$80
AUSTRALIA			
W.08	Yalumba, "Barossa" Shiraz, Vegan Free, Shiraz		$62
NEW ZEALAND			
C.09	Pa Road, Marlborough, Pinot Noir		$64
ARGENTINA			
W.09	Kaiken Aventura, Valle de Canota, Malbec		$65
USA CALIFORNIA			
C.10	Coppola Diamond Collection Series, Pinot Noir, Syrah		$70
SPAIN			
W.10	Marques de Caceres Reserva, Tempranillo Garnacha		$83
FRANCE			
Rhône Valley:			
W.11	Belleruche, Chapoutier, Syrah and Grenache	$7	$36
W.12	Ferraton Le Parvis, Châteauneuf-du-Pape Grenache, Syrah, Mourvèdre, Cinsault		$99
Burgundy:			
S.06	Mercurey Vieilles Vignes, Tupinier Bautista, Pinot Noir, Côte Chalonnaise	$23	$110
C.11	Couvent des Jacobins, Louis Jadot, Pinot Noir		$58
Languedoc:			
S.07	Yvan & Co, Cabernet Sauvignon	$5	$27
C.12	Élise de Moulin de Gassac, Merlot and Syrah		$36

Organic ○ Light Body ◐ Medium Body ● Full Body

All prices are subject to a 7% service charge