





Introduction

Thank you for choosing to visit us at Rikitikitavi, where we take great care only to provide superb meals cooked to exacting standards in our modern, hygienic kitchen.

Each morning we scour the markets for the freshest, best quality, locally grown fruit and vegetables, with bread from an excellent local bakery.

We use the choicest cuts of local or imported meat. Storage and preparation are done to the best possible standards.

Only purified water is used during food preparation and all salads are thoroughly washed. Our kitchen is MSG free.

All meals are freshly made to order, so please forgive us if it takes a little while for your meal to be served during very busy periods.

We accept major credit cards, but prefer Cash payments. As a small business, Card handling fees mount up and could actually pay the salary for a local member of Staff.

Damaged USD\$ bank notes are not accepted. We apologise for any inconvenience caused but it is common in Cambodia.

Tips are very gratefully received and are split amongst our Khmer staff.

We really hope you have a fantastic time and please tell us if there is anything we could do to improve your experience.

Paolo and The Riki Team



Breakfast

Baguette & Eggs ✓

Crispy fresh half baguette served with 3 eggs:

Boiled, fried, poached, scrambled or omelette - 3.25

Omelette with freshly chopped herbs - 3.50

Omelette with tomato, onion, green pepper and Cheddar cheese - 4.50

add bacon (3 rashers) - 2.50 add baked beans - 1.75

Crêpes ✓

French style pancakes with Lime & honey or Banana & dark chocolate shavings - 3.25

Healthy Start ✓

Fresh tropical fruit salad bursting with imported and seasonal fruit with yogurt and honey - 4.25

Continental Breakfast ✓

Fresh half baguette served with jam, eggs in any style, seasonal fruit platter with yogurt and honey. Comes with your choice of an ice coffee, ice tea, a pot of tea, a cup of local coffee or an Illy coffee - 8.00

Bai Chhar

Breakfast fried rice with chicken and fresh vegetables, rounded off with a fried chicken egg and soy sauce with chopped chillies for extra kick - 4.00

Bai Sait Chrouk

Cambodia's favourite breakfast consists of Jasmine rice with marinated barbecued pork tenderloin strips. Comes with a Khmer style omelette and pickled vegetables - 4.25

Vegetarian Wrap ✓

Homemade wrap bursting with fresh vegetables, cashew nuts and kidney beans, simmered in a blend of Mexican spices and served with a tangy tomato salsa - suits vegan diets - 4.25



Sandwiches

Kampot Pepper Chicken

Sliced grilled chicken breast with cracked Kampot pepper lime sauce and Italian herbs finished with tomato, lettuce and mayonnaise on a baguette or in a wrap. Served with French fries or side salad - 4.75

Tuna Mayo

Premium tuna chunks in lightly peppered mayonnaise, served with tomato, cucumber and lettuce served on a baguette. Comes with French fries or side salad - 5.25

Three Cheese & Tomato ✓

Marinated tomatoes and olives with a hint of garlic and herbs with Cheddar, Mozzarella and Parmesan cheeses on a toasted baguette. With a side or French fries or side salad - 4.25

Ham & Cheese Panini

Cracked pepper ham and Cheddar cheese on a home-made panini served with mustard mayonnaise. Choice of French fries or side salad - 4.75

Pesto Panini

Homemade panini with grilled chicken, basil pesto, Mozzarella and Parmesan cheeses with chopped roasted cashew nuts. Comes with French fries or side salad - 4.50

Chicken Club

Sliced grilled chicken with crunchy bacon, lettuce and tomatoes. Comes with mustard mayonnaise served on a baguette or in a wrap. Served with side salad or French fries - 6.50



Snacks & Starters

Sait Ko Aang

Delicious Cambodian style beef skewers made from imported beef and served with tangy vegetables - 4.00

Pepper Winglets

Deep fried crunchy chicken winglets coated with a fiery Kampot pepper & lime rub - 4.00

Bruschetta ✓

Toasted baguette slices topped with marinated tomatoes and garlic, rounded off with basil, olives and melted Mozzarella and Parmesan cheeses - 3.50

Sait Chrouk Changka

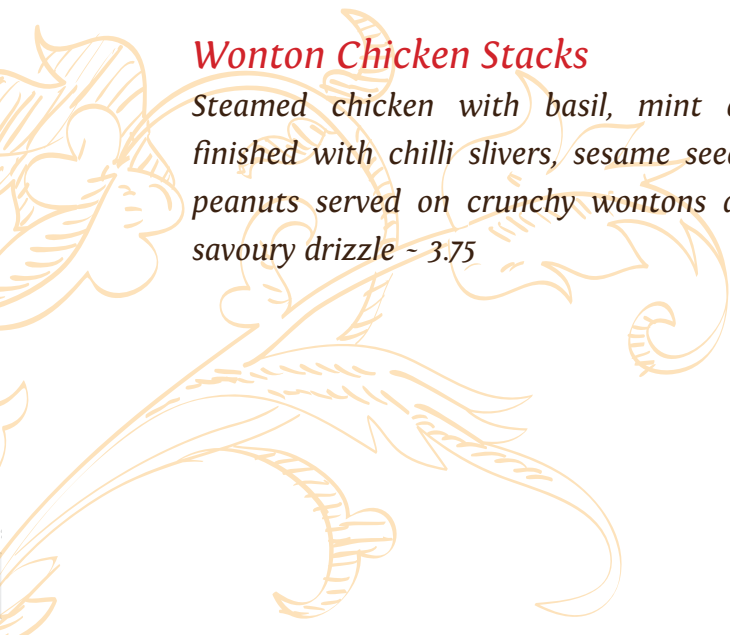
Succulent Kampot pork skewers marinated in lemon-grass and grated coconut. Comes with crudités on the side. A superbly light dish served in Khmer households for a treat - 3.75

Chicken Goujons

Tender strips of chicken breast coated in a gently spiced breadcrumb mix, with either a mustard mayonnaise or sweet chilli dipping sauce - 4.00

Wonton Chicken Stacks

Steamed chicken with basil, mint and coriander, finished with chilli slivers, sesame seeds and roasted peanuts served on crunchy wontons and a sweet & savoury drizzle - 3.75





Snacks & Starters

Chicken Yogurt Wraps

Fantastic homemade savoury wraps filled with marinated chicken breast, lettuce and a refreshing yet spicy yogurt dipping sauce ~ 4.50

Satay Skewers

Indonesian style marinated chicken breast on bamboo skewers served with a delicious spicy peanut satay sauce and crudités ~ 3.75

Eggplant Parmigiana ✓

Freshly grilled eggplant imbued with olive oil, then topped with marinated herb tomatoes, basil and melted parmesan and mozzarella cheeses ~ 4.25

Touk Sait Ko

Spiced ground beef intricately folded into crispy pastry jackets, served with a sweet chilli dipping sauce ~ 4.75

Soups

Soop Chroo Moarn

Homemade tangy and light bouillon with chicken breast, oyster mushrooms and lemongrass. Served with rice ~ 4.25

Cream of Tomato Soup ✓

Made to order with fresh local tomatoes, Italian herbs and enriched with French cream and a scattering of crunchy homemade croutons. Served with toasted baguette slices ~ 5.25



Salads

Banana Blossom Salad

Light and fragrant chicken salad with banana blossom, cucumber, mint and basil with a mildly spicy dressing and chopped peanuts - 3.75

Riki Tiki Salad

Our house salad consists of char grilled Kampot pepper chicken, bacon, salad greens, peppers, olives, tomatoes, onion and homemade croutons tossed in a vinaigrette dressing and scattered with Parmesan shavings - 4.75

Garden Salad ✓

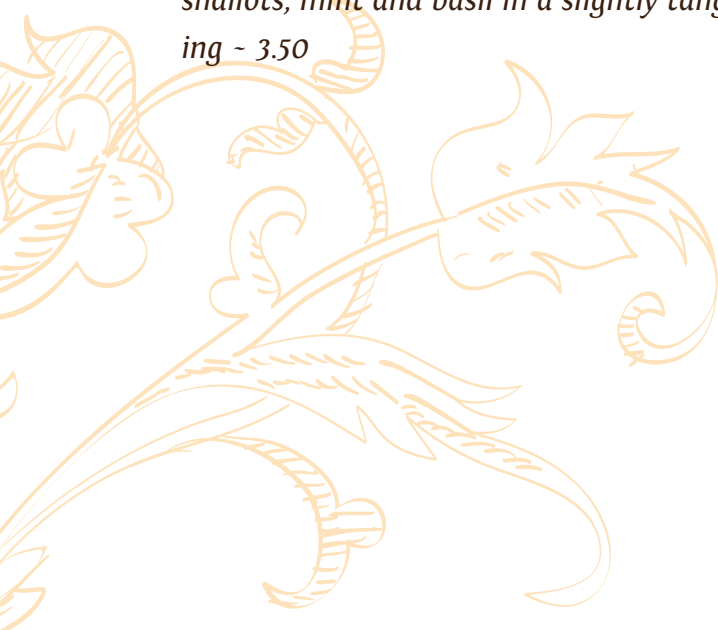
Fresh and simple salad consisting of lettuce, cucumber, tomato, onion, green pepper, olives and spring onion tossed with croutons, Parmesan shavings and home-made French dressing - 3.50

Spicy Beef Salad

Medium rare shaved beef tenderloin tossed with assorted garden vegetables, peanuts, finely chopped bird-eye chillies and a spicy dressing - 5.50

Nyom Manoa

Diced Kampotian pineapple and tender chicken with shallots, mint and basil in a slightly tangy Khmer dressing - 3.50





Burgers

Kampot Pepper Burger

Top quality beef burger encrusted with freshly ground Kampot pepper and topped with a creamy Kampot pepper sauce. Presented with a tomato olive side salad and French fries ~ 11.00 🍷

Chicken Burger

Succulent chicken breast seared on a griddle over glowing lava stones and served on a sesame seed bun with grilled pineapple and the usual trimmings. Served with a tomato olive side salad and French fries ~ 8.00 🍷🍷

Bacon Cheese Burger

Flavourful quality beef burger on a sesame seed bun, with Cheddar cheese, bacon and gherkins. Served with a tomato olive side salad and French fries ~ 11.75 🍷

Vegetarian Burger 🌱

Delicious spicy Mexican inspired black bean, peanut and vegetable burger with the usual trimmings plus sliced jalapeños and aged Cheddar cheese. Served with a tomato olive side salad and French fries ~ 8.50 🍷🍷

Mushroom Swiss Burger

Tasty beef burger topped with sautéed mushrooms and Emmental cheese. Served with a tomato olive side salad and French fries ~ 10.75 🍷

Blue Cheese Burger

Mouthwatering beef burger topped with blue cheese sauce on a burger bun with the usual trimmings. Served with a tomato olive side salad and French fries ~ 10.75 🍷



Mains

Loc Lac

This French colonial Khmer classic continues to enjoy widespread popularity. Ours is prepared with tender cubes of beef tenderloin, simmered in a full bodied Kampot pepper sauce reduction. Comes with Jasmine rice, Khmer pickled vegetables and the traditional fried egg - 8.75 🍷

Chicken Ryder

Crumbed chicken breast stuffed with, Kampot pepper ham, Emmental cheese and cashew nuts.

Served with a rich mushroom sauce, a side salad and your choice of sautéed potatoes or French fries - 10.75 🍷

Kuree Kraham ✓

Authentic Cambodian red vegetable curry made with field fresh French beans, peppers, eggplant, onions, potato, carrot and fragrant local herbs and spices in a banana leaf cup.

Comes with Jasmine rice and salad - suits vegan diets - 7.75 🍷🌱

Vegetable Kebab ✓

Delicious char grilled kebabs with mushrooms, eggplant, tomato, pineapple, pepper and onion skewered and cooked over glowing lava stones with either the famous Kampot pepper and lime sauce or our spicy peanut satay sauce. Served with French fries or sautéed potatoes and a side salad - 8.50 🍷🍷

Vegetarian Burritos ✓

Homemade wraps bursting with fresh vegetables, cashew nuts and kidney beans, simmered in a blend of Mexican spices and served with a tangy tomato salsa and salad - suits vegan diets - 8.00 🍷



Mains

Saraman

Complicated velvety rich and medium spiced Khmer beef curry made with peanuts and a bewildering variety of fresh herbs and spices. Presented with Jasmine rice and pitta bread. This much loved Khmer dish is traditionally only served during very special occasions - 12.75 🍷🍷

Kebab

Delicious char grilled kebabs with pineapple, pepper and onion skewered and cooked over glowing lava stones with either the famous Kampot pepper and lime sauce or our spicy peanut satay sauce. Served with French fries or sautéed potatoes and a side salad

- Marinated chicken - 8.50 🍷🍷

- Beef tenderloin - 11.00 🍷

Amok

Scrumptious, gently seasoned traditional Cambodian creamy coconut chicken curry, steamed in a banana leaf and served with fragrant Jasmine rice and salad - 7.50 🍷

Sait Moarn Chantii

Local cashew nuts, carrot, peppers, baby corn, onion, green beans and tender chicken pieces stir fried in a mildly spicy sauce, served with Jasmine rice and a side salad - 8.50 🍷🍷

Fettuccine Bolognese

Rich homemade tomato sauce with top quality ground beef on a bed of fettuccine and sprinkled with Parmesan shavings. Served with garlic bread - 8.75 🍷



Desserts

Oma's Apple Pie ✓

A Rikitikitavi specialty, our wonderful deeply filled apple pie is served by the slice and is laced with raisins and a touch of cinnamon, served hot or cold with premium vanilla ice cream. Yummy - 3.75

Chocolate Brownie ✓

Thick, hot, decadent chocolate brownie with chocolate shavings, premium chocolate ice cream and whipped cream - 4.75

Fruit Salad ✓

Sumptuous fresh fruit salad bursting with local and imported fruits, served with a fruity dressing and cashew nuts - 4.75

Ice creams & Sorbets ✓

Karem's premium ice cream - 1.25 per scoop

Baileys (alcoholic)

Caramel

Chocolate

Durian

Extreme Chocolate

Galangal & Lemongrass

Ginger

Hazelnut

Lime

Lime & Kampot Pepper

Mint Choc Chip

Pistachio

Rum Raisin

Salty Caramel

Vanilla

White Chocolate

Sorbets ✓

Karem's premium vegan sorbets - 1.25 per scoop

Banana

Coconut Chilli

Mango

Passion Fruit

Strawberry

Strawberry & Basil



Hot Drinks

Coffee

Espresso ~ 1.50

Americano ~ 1.50

Espresso Macchiato ~ 2.00

Cappuccino ~ 2.50

Latte ~ 2.50

~ All coffees are made with a single shot

~ Add an extra shot of espresso ~ 1.00

Khmer filter ~ 1.25

Tea (pot)

Earl Grey, English Breakfast, Darjeeling,

Camomile, Green Tea, Jasmine ~ 1.75

Fresh ginger, lime & honey ~ 2.00

Fresh lemongrass ~ 2.00

Fresh peppermint ~ 2.00

After Dinner Drinks

Irish Coffee

Hot coffee laced with Jameson's Irish whiskey, with a dollop of whipped cream ~ 4.50

Hot Nut Tipple

Hot coffee mixed with Frangelico, topped with with whipped cream ~ 4.50

Kahlúa Shake

Thick iced coffee blended with Kahlúa ~ 4.00

Espresso Martini

Espresso, Stolichnaya and Kahlúa shaken over ice.

Perfect ~ 4.00



Cold Drinks

Water

Vital (purified) 500ml - 0.75

Vital (purified) 1500ml - 1.75

Kulen (natural mineral) 500ml - 1.25

Kulen (natural mineral) 1500ml - 2.75

Soft drinks

Coca Cola - 1.50

Coca Cola Zero - 1.50

Fanta - 1.50

Ginger Ale - 2.00

Red Bull - 1.75

Soda Water - 1.50

Sprite - 1.50

Tonic Water - 1.75

Fruit juices

Apple juice - 1.75

Cranberry juice - 2.50

Orange juice - 1.75

Beers & Ciders

Angkor (can) - 1.50

Cambodia (bottle) - 2.25

Anchor (can) - 1.75

Heineken (bottle) - 3.25

Lao (can) - 2.00

Tiger (can) - 2.25

Bruntys apple cider (bottle) - 3.75

Bruntys pear cider (bottle) - 3.75

Bruntys strawberry cider (bottle) - 3.75



Fresh Cold Drinks

Fresh fruit juices

Banana & pineapple - 2.50

Carrot, apple & ginger - 3.00

Cucumber, pineapple & mint - 2.50

Dragon fruit, pineapple & watermelon - 2.50

Homemade lemonade - 2.50

Mango - 2.50

Pineapple & ginger - 2.50

Watermelon - 2.50

Long Coolers

Banana shake - 2.50

Coffee shake - 2.50

Ice coffee - 2.50

Ice tea - 2.00

Citrus mint freeze - 3.00

Sparkling lemon burst - 2.25

Smoothies

*Made with imported French fruit & ice cream,
topped with whipped cream:*

Blueberry - 5.50

Raspberry - 5.50

Strawberry - 5.50

Summer fruits - 5.50



Spirits

Gin

Beefeater - 2.50

Bombay Sapphire - 3.00

Gordon's - 2.00

Tanqueray - 3.00

Vodka

Absolut (Sweden) - 2.00

Grey Goose (France) - 4.50

Smirnoff (Russia) - 2.00

Stolichnaya (Russia) - 2.00

Rum

Bacardi (Cuba) - 2.50

Bacardi Oro (Cuba) - 2.50

Bundaberg (Australia) - 3.00

Cachaça (Brazil) - 2.50

Captain Morgan (Puerto Rico) - 2.50

Myers's (Jamaica) - 2.50

Saint James (Martinique) - 3.00

Tequila

Tequila Blanco - 2.50

Tequila Gold - 2.50

Brandy

St. Remy - 2.50

Cognac (30ml)

Hennessy V.S.O.P. - 8.00



Whiskeys

Scottish Blended Whiskies

Chivas Regal 12y ~ 4.25

Justerini & Brooks (J&B) ~ 2.25

Johnnie Walker Red ~ 3.25

Johnnie Walker Black ~ 4.75

Teacher's ~ 2.00

International Whiskeys

Bushmills (Northern Ireland) ~ 3.50

Canadian Club (Canada) ~ 2.25

Jack Daniel's (USA) ~ 3.50

Jameson (Ireland) ~ 3.00

Jim Beam (USA) ~ 2.50

Liqueurs

Absinthe ~ 3.00

Amaretto ~ 2.25

Baileys ~ 3.00

Blue Curaçao ~ 2.00

Campari ~ 3.00

Cointreau ~ 4.00

Frangelico ~ 3.75

Grand Marnier ~ 4.00

Jagermeister ~ 3.00

Kahlúa ~ 2.50

Malibu ~ 2.50

Midori ~ 3.00

Pastis Ricard ~ 2.50



Single Malts

Talisker

Skye, 10 years

Robust malt with deep, sweet taste, rich in barley -
5.25

Oban

West Highlands, 14 years

Complex and mature with
a very spicy finish -
8.25

Caol Ila

Islay, 12 years

Refined &
balanced
with
intense
smoke &
tar -
6.25

Lagavulin

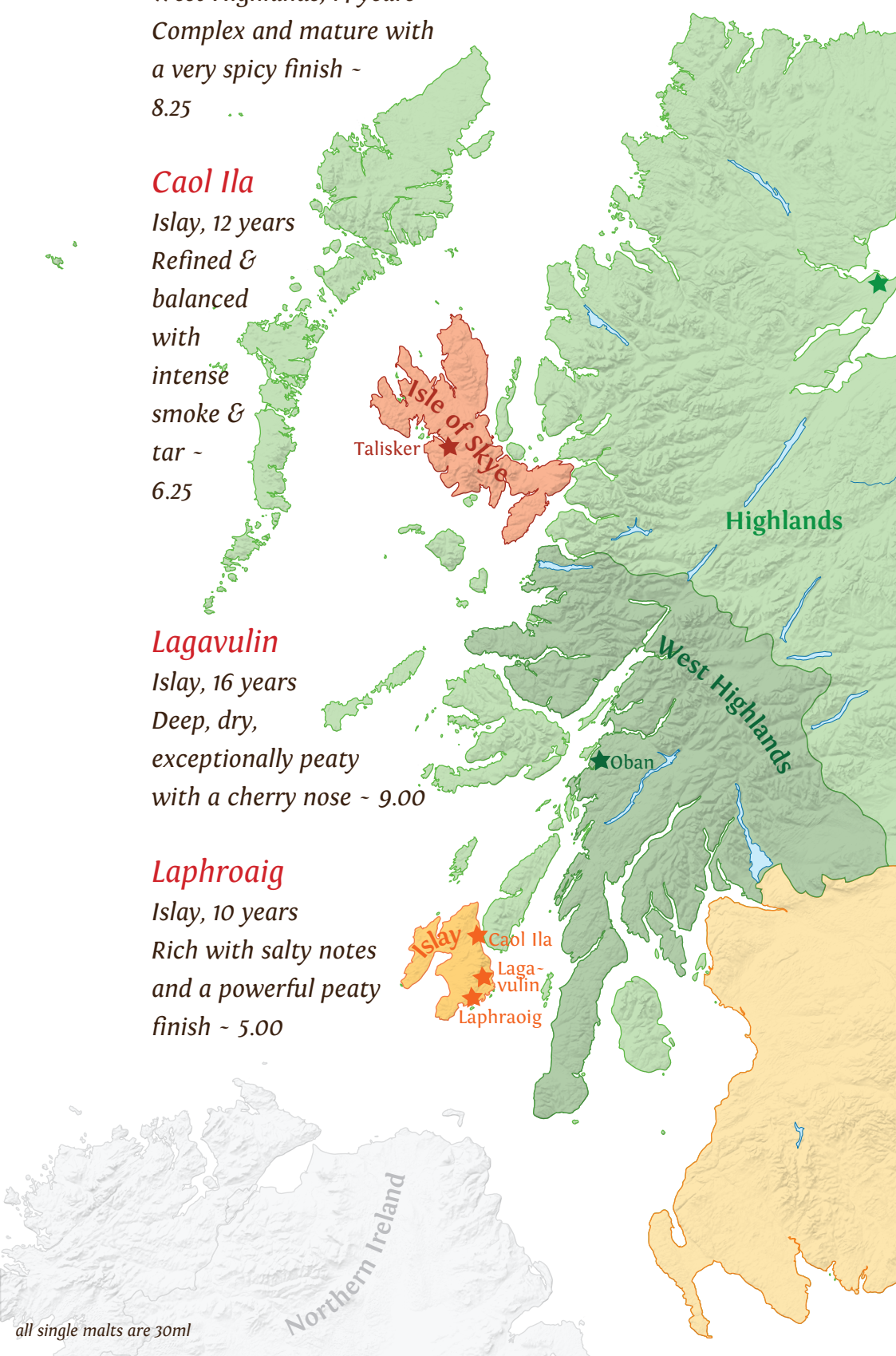
Islay, 16 years

Deep, dry,
exceptionally peaty
with a cherry nose - 9.00

Laphroaig

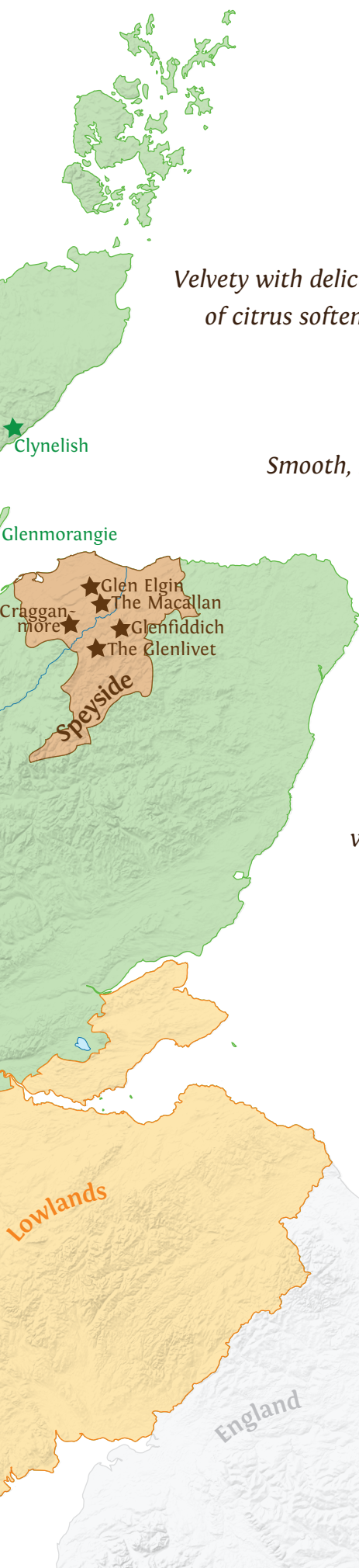
Islay, 10 years

Rich with salty notes
and a powerful peaty
finish - 5.00





Single Malts



Clynelish

Coastal Highlands, 14 years
Complex spicy and perfumed
nose, malty hints - 4.75

Glenmorangie

Highlands, 10 years
Velvety with delicate, honeyed overtones and a burst
of citrus softening into vanilla and almonds - 4.75

Glen Elgin

Speyside, 12 years
Smooth, mellow and sweetly honeyed - 5.50

The Macallan

Speyside, 12 years
Distinctive, bold & rich.
Matured in cherry oak - 7.00

Cragganmore

Speyside, 12 years
Strong malt with hints of sweet
wood smoke and sandalwood - 4.50

Glenfiddich

Speyside, 12 years
Rich fruit, subtle pine
and a hint of peatiness - 5.00

The Glenlivet

Speyside, 15 years
Complex. Cookie-like maltiness
and spicy middle - 6.50



Cocktails

Caipirinha

Muddled lime & brown sugar syrup with Cachaça over crushed ice ~ 4.00

Tom Collins

Gordon's shaken with lime juice and topped with soda water ~ 4.50

Kahlúa Shake

Thick iced coffee blended with Kahlúa ~ 4.00

Margarita

Tequila Blanco, Cointreau and lime juice shaken and served in a salt rimmed glass ~ 5.00

Blue Margarita

Tequila Blanco, Blue Curaçao, Cointreau and lime juice shaken and served in a salt rimmed glass ~ 5.00

Mojito

Muddled fresh mint topped with Bacardi, soda water and lime ~ 4.50

Planter's Punch

Myers's rum, orange & lime juice and grenadine ~ 4.00

Cosmopolitan

Stolichnaya and Cointreau shaken over ice with cranberry and lime juice ~ 4.50

B52 (shooter)

Kahlúa, Baileys & Grand Marnier ~ 4.25

White Russian

Stolichnaya, Kahlúa & milk ~ 4.00



Cocktails

Pina Colada

Tropical classic of blended Bacardi, coconut and freshly juiced pineapple ~ 5.25

Singapore Sling

Gordon's, Cherry Brandy, Cointreau, a dash of bitters, fresh pineapple and lime juice shaken over ice ~ 4.50

Pimm's

Deliciously light punch, ideal for a hot summer's afternoon. With Pimm's N°1, cubed apple and cucumber and lemonade ~ 5.00 (a whole jug of goodness ~ 14.50)

Gold Sunset

Malibu, Crème de Banana, Triple Sec and fresh pineapple juice ~ 5.00

Jamaican 10-speed

Malibu, Midori and Crème de Banana shaken with fresh pineapple juice and a dash of milk ~ 4.75

Moscow Mule

Smirnoff and lime juice mixed with ginger ale ~ 4.50

Long Island Iced Tea

Smirnoff, Gordon's, tequila blanco, Bacardi & Cointreau stirred with coke and lime juice ~ 5.50

Mai Tai

Myers's Rum, Cointreau and Amaretto combined with orange, fresh pineapple and lime juice ~ 4.75



White Wines

-  **Vina Maipo**
Sauvignon Blanc Chardonnay (Chile) - 18.00 glass 4.00
-  **Purato**
Catarratto Pinot Grigio (Italy, organic) - 27.00
-  **Moulin de Gassac**
Chardonnay (France) - 32.00
-  **The Stump Jump**
Riesling Marsanne Sauvignon Blanc Rousanne
(Australia) - 29.00
-  **Villa Wolf**
Riesling (Germany) - 39.00

Sparkling

-  **De Bortoli**
Sparkling Brut (Australia) - 25.00
-  **Bottega 'Il Vino dei Poeti'**
Prosecco Bianco (Italy) - 30.00

 dry white

 rich white

 sweet white

 sparkling