

SALAD & STARTER



★★★★

ញាំក្រូចថ្លុងជាមួយបង្កងតាកែវ Pomelo & Bong Kong Takeo

Pomelo Segment, Bong Kong Ta Keo (Lobster), with Koh Kong Mayo and Crusted Peanut, Roasted Coconut Flake, Fried Garlic and Fresh Herb

61,500៛

|

15.00\$

ត្រីងៀតទុំឌីឡឹក

★ ★ ★

Trei Ngiet Watermelon

Compressed Watermelon with Spicy Garlic Dressing, Topped with Salted Sun Dried Fish and Rice Cracker

26,650៛ | 6.50\$

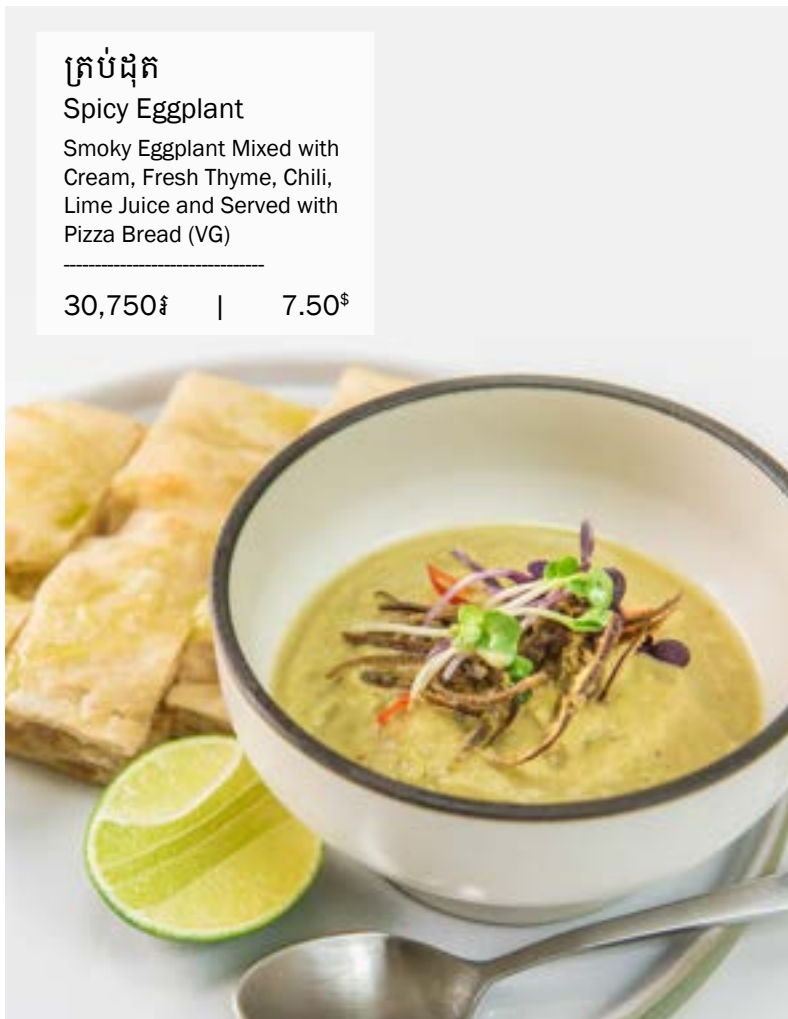


ត្រប់ដុត

Spicy Eggplant

Smoky Eggplant Mixed with Cream, Fresh Thyme, Chili, Lime Juice and Served with Pizza Bread (VG)

30,750៛ | 7.50\$

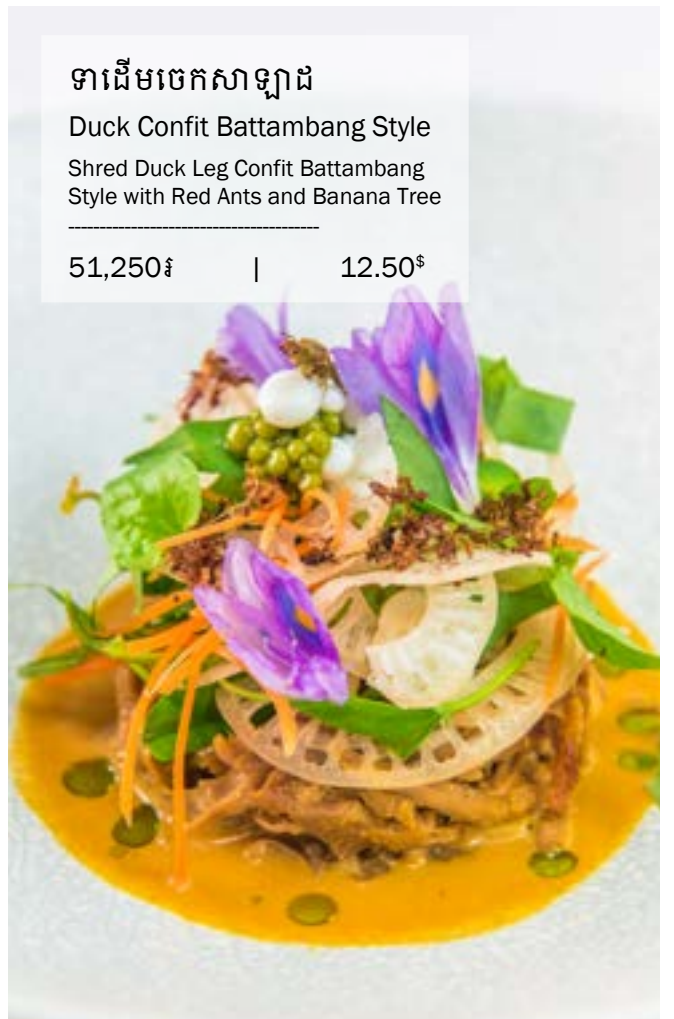


ទាដើមចេកសាឡាដ

Duck Confit Battambang Style

Shred Duck Leg Confit Battambang Style with Red Ants and Banana Tree

51,250៛ | 12.50\$



តៅហ៊ីនីងផ្កាខាត់ណាសាឡាដ

Tofu & Cauliflower Salad
Pan-fired tofu, grilled cauliflower,
cauliflower purée with tamarind
dressing and fresh spinach

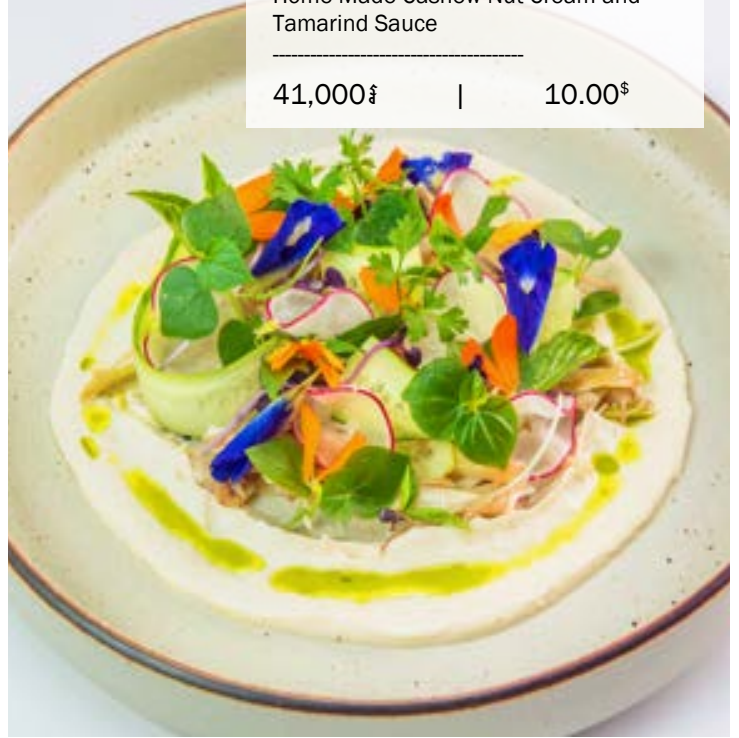
34,850៛ | 8.50\$



ខ្នុរខ្ចីដុតជាមួយនីងក្រែមស្វាយចន្ទី

Jack Fruit Salad
Roasted Young Jack-Fruit with Cumin,
Home-Made Cashew Nut Cream and
Tamarind Sauce

41,000៛ | 10.00\$



វីឡា៥ស៊ីស្សាសាឡាដ

Villa 5 Caesar Salad
Romain Lettuce, Chicken, Villa 5 Caesar
Dressing, Pancetta, Anchovies and
Parmesan Cheese,

51,250៛ | 12.50\$



ឈឹសស្រស់ប៉ូរ៉ាតា

Fresh Burrata

Fresh Burrata with Anchovies, Beetroot,
Cherry Tomato, Fresh Basil and Balsamic Pearls

61,500៛ | 1 5.00\$

Truffle option

73,800៛ | 1 8.00\$





មើមយ៉េននឹងការ៉ុតដុត

Carrot & Beet-Root Salad

Roasted Carrot and Beet-Root,
Beetroot Glazed, Parmesan
Cheese Shaving, Parmesan
Foam (VG)

32,800៛ | 8.00\$



សាលម៉ុននៅនំសារាយសមុទ្រ

Fish in Cone

Salmon Tartare, Wasabi Mayo,
Orange & Ginger Caviar

34,850៛ | 8.50



មីកស្តុកអាំង

Grilled Cuttlefish

Grill Shihanoukville Cuttle-fish With
Grilled Zucchini, Cherry Tomato, Fresh
Basil, Crispy Shallot And Garlic Dressing

61,500៛ | 15.00\$

ខ្យងជ្រូតហុកកែដុំជាមួយ
ទឹកជ្រលក់ពីជីវាស៊ីយ

Hokkaido Scallop

Sliced Fresh Japan Scallops,
Chili, Coriander Lime Sauce,
Avocado Purée, Sweet Corn

61,500៛ | 15.00\$



សាច់កន្ទុយគោបំពង

Oxtail Croquette

Braised Oxtail Croquettes
with Honey Mustard Sauce
Mixed Salad, Onion Purée

30,750៛ | 7.50\$



មីកបំពងជាមួយនឹង
វាសាប៊ីមេញ្ញូនេសឌីមស

Calamari

Crispy Calamari with Wasabi
Garlic Mayonnaise

26,650៛ | 6.50\$



សាច់គោអូស្ត្រាលីដំកូចៗផ្សំជា
មួយគ្រឿងបែបខ្មែរ

Beef Tartare

Chopped Australian Beef Seasoning
with Cambodian Dressing And Green
Kampot Pepper

61,500៛ | 15.00\$



សាច់គោអូស្ត្រាលីបន្ទះស្តើងៗជាមួយ
ត្រកួនបំពងឈើស សាឡាដ៍អារូគូឡា

Beef Carpaccio

Thin Sliced Australian Beef, Arugula
Powder, Balsamic Pearl & Parmesan
Cheese

73,800៛ | 18.00\$



ឈើសនឹងសាច់បន្ទះចម្រុះ

Mixed Cheese & Charcuteries Board

Small (2-3people)	102,500៛		25.00\$
Big (4-6people)	205,000៛		50.00\$

SOUP



ស៊ុបល្អិតជាមួយជេសស្កូស្ទីកម្រៃ

Pumpkin Soup

Pumpkin Cream Soup with Moringa
Tempura, Moringa Pesto

49,200៛

| 12.00\$

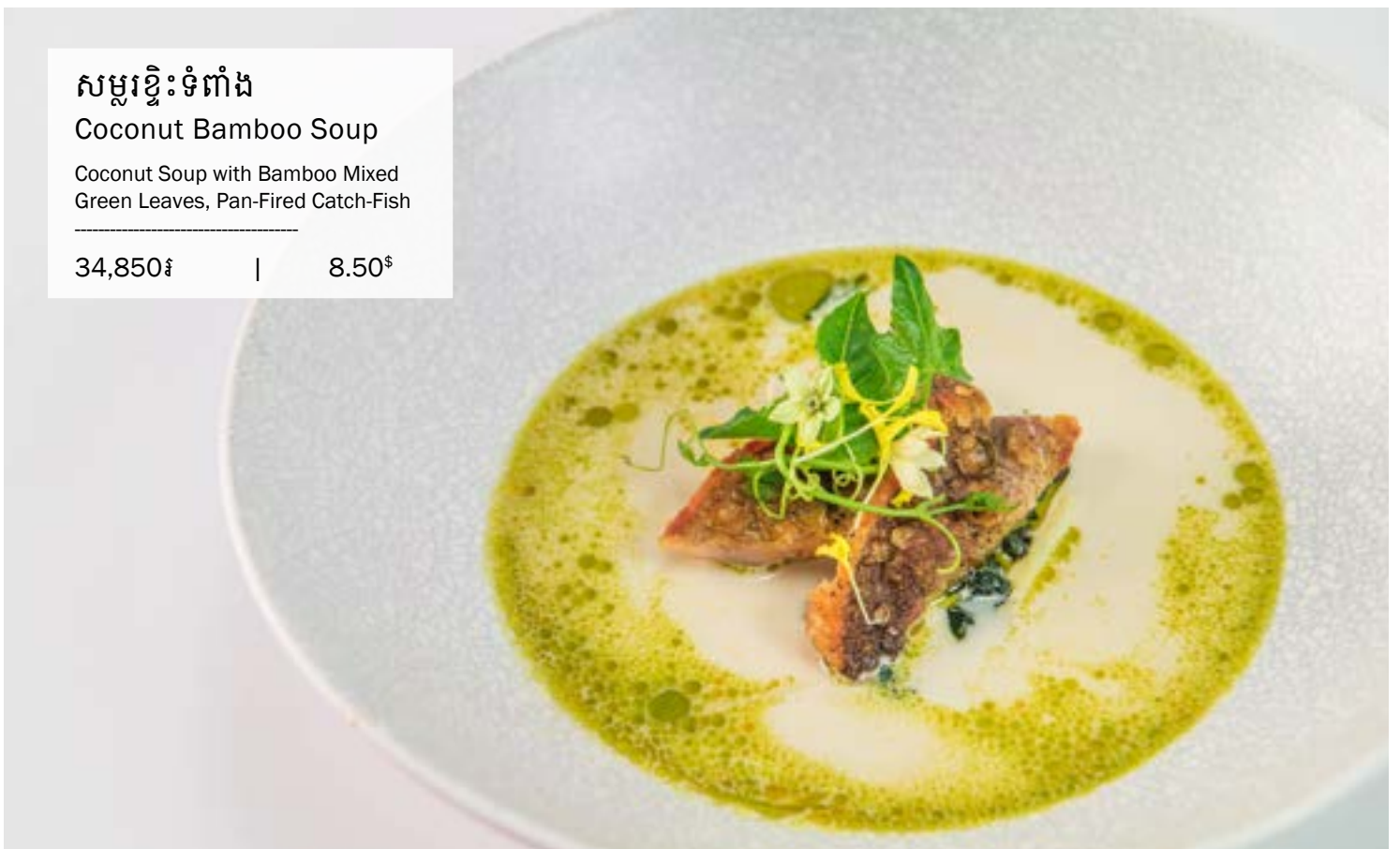
សម្ផរខ្លឹះទំពាំង

Coconut Bamboo Soup

Coconut Soup with Bamboo Mixed
Green Leaves, Pan-Fired Catch-Fish

34,850៛

| 8.50\$



MAIN-COURSE

PASTA & RICE

★★★

មីអ៊ីតាលីជាមួយបង្កាផ្សំគ្រឿងជាមួយ
ខ្ទឹមសទឹកស៊ីអ៊ីវ

Fresh Spaghetti with Spicy Prawn
Spicy Spaghetti with Garlic Prawn Soy Sauce

61,500៛

|

15.00\$



ដំឡូងឈ្ងាស្សារបែបអ៊ីតាលី

Sweet Potato Gnocchi

Steamed Sweet Potato Gnocchi with Butter, Green Pea, Spinach Black Pepper and Pecorino Cheese

34,850៛ | 8.50\$

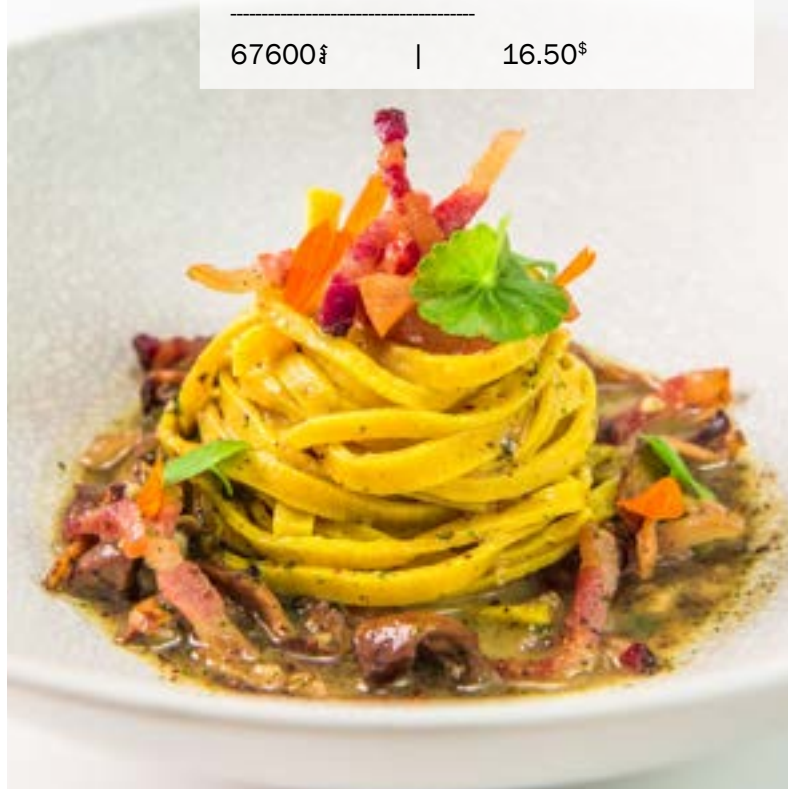


មីអ៊ីតាលីស្រស់ផ្សំគ្រឿងជាមួយសាច់ហោម ថ្ពាល់ជ្រូកមកពីអ៊ីតាលី នឹងផ្សិតក្នុងស្រុក

Home-Made Truffle Tagliolini

Fresh Home-Made Tagliolini with Guanciale, Mushroom, Truffle Cream and Parmigiano-Reggiano

67600៛ | 16.50\$

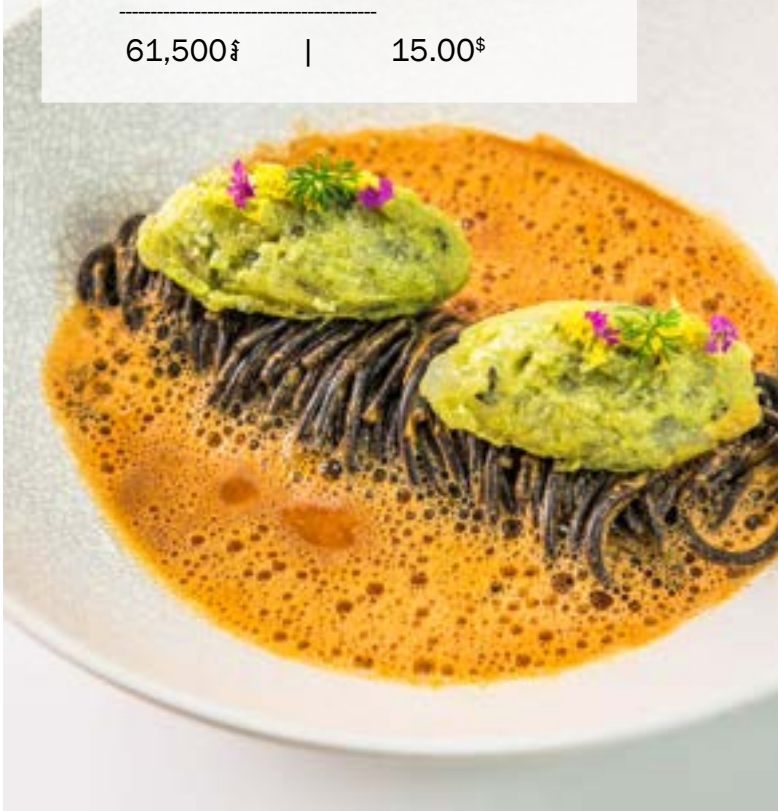


មីអ៊ីតាលីពណ៌ខ្មៅជាមួយនឹងបង្ហាស្រស់

Black-Ink Spaghetti with Prawn Tartare

Black Ink Spaghetti With Prawn Sauce Topped with Prawn Tartare, Basil Oil, Lemon Zest, Fresh Dill

61,500៛ | 15.00\$



តារអ៊ីតាលីស្ពួលសាច់កន្ទុយគោ

Oxtail Caramelle

Slow Cooked Oxtail Wrapped In Egg Pasta, Raisin, Pistachio, 3 Cheese Sauce and Onion Purée

51,250៛ | 12.50\$



បាយអ៊ីតាលីជាមួយផ្លែនិងឈើស

Risotto & Spinach

Risotto with Spinach, Green Peas, White Wine, Shallots, Parmigiano-Reggiano (Please Allow Waiting for 35 Minutes, Our Risotto is Cook Fresh)

49,200៛ | 12.00\$

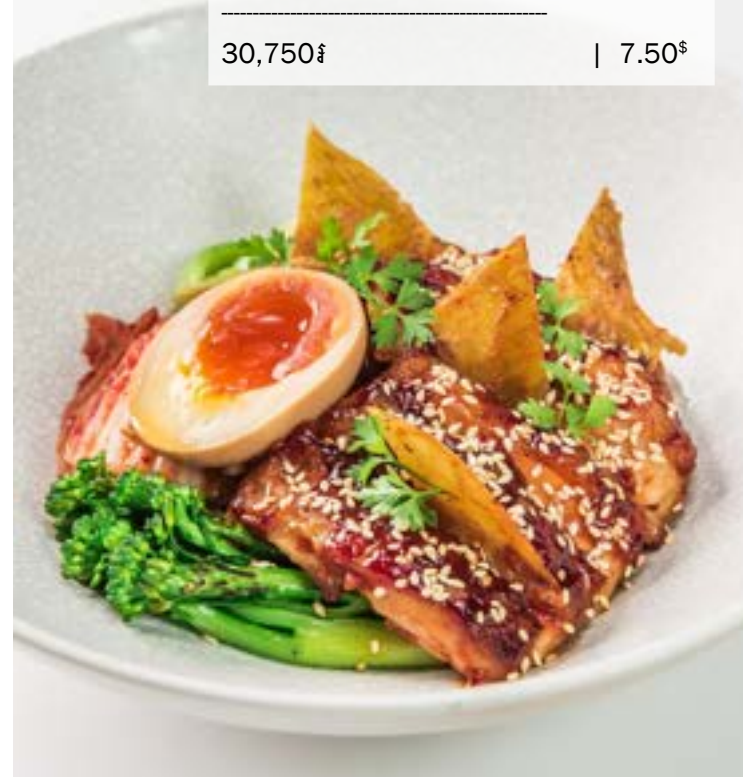


បាយឆាខ្នឹមសជាមួយមាន់ចៀនផ្សំគ្រឿង បែបប្រទេសកូរ៉េ

Bai Sach Moan

Mom's Garlic Fried Rice, Grilled Chicken Thigh, Kimchi, Crispy Shallot, Grilled Bok Choy and Marinated Egg

30,750៛ | 7.50\$



បាយអ៊ីតាលីជាមួយនិងបង្ហាចៀន

Risotto with Prawn

Risotto Cooked with Prawn Stock, Pan-Fried Prawn, Basil Oil (Please allow waiting for 35 minutes, our risotto is cook fresh)

61,500៛ | 15.00\$



បាយឆ្មីមសជាមួយត្រីសាលម៉ុន
ចៀនផ្សំគ្រឿងបែបជប៉ុន

Bai Trei Salmon

Mom's Garlic Fried Rice, Soy Glazed
Salmon, Crispy Shallot, Wok Fried Bok
Choy and Avocado

36,900៛

| 9.00\$



បាយសាច់គោអាំងប្រចាំវីឡា៥
ផ្សំគ្រឿងបែបប្រទេសម៉ុងហ្គោលី

Bai Sach Ko Villa 5

Jasmine Steamed Rice, Topped with
Grilled Mongolian Beef, Sauté Onion,
Coriander and Crispy Ginger

34,850៛

| 8.50



PIZZA

DISCOVERY

Choose Your Toppings

Couple (4 Slices)	56,600៛		\$ 16
Family (8 Slices)	135,300៛		\$ 33
Mega (12 Slices)	209,059៛		\$ 50.99



ភីស្សាស្រស់ជាតិឈើសនឹងប៉េងប៉ោះ

Margherita

Tomato Sauce, Mozzarella Cheese, Basil



ភីស្សាស្រស់ជាតិត្រីអែនឆូរី

Putanesca

Tomato Sauce, Mozzarella Cheese, Anchovies, Black Olives, Caper, Chili Flake and Parsley



ភីស្សាសាឡាមីរស់ជាតិហិរ

Spicy Salami

Tomato Sauce, Mozzarella Cheese, Spicy Salami



ភីស្សាស្រស់ជាតិ ជាមហេមនឹងសាឡាដអារូគូឡា

Prosciutto Di Parma

Tomato Sauce, Fresh Mozzarella Cheese, Prosciutto, Arugula, Parmesan Cheese



ភីស្សាបន្លែ

Vegetarian

Tomato Sauce, Mozzarella Cheese, Zucchini, Eggplant, Spinach



ភីស្សាឆាត្តោសាច់មាន់



Char Kdao

Mozzarella Cheese, Tomato Sauce, Minced Chicken Marinated with Lemongrass Paste, Basil, Chili Flake



ភីស្សាសាច់ក្រក់នឹងផ្លី

Sausage & Spinach

Mozzarella's Cheese, Homemade Spicy Sausage, Spinach



ភីស្សាហ្គូរហ្គុនហ្សូឡាយីសនឹងផ្លែសាវី

Gorgonzola & Pear

Mozzarella Cheese, Gorgonzola Cheese, Fresh Pear, Balsamic Reduction



ភីស្សាសាច់ជ្រូកបីជាន់នឹងផ្សិត

Pancetta & Mushroom

Mozzarella Cheese, Mushroom, Pancetta, Kampot Black Pepper



ភីស្សាស្តេកនឹងតាលេកចូឈីស

Speck & Taleggio

Mozzarella Cheese, Taleggio Cheese And Slice Speck



ភីស្សាកាបូនារ៉ា

Carbonara

Mozzarella Cheese, Pecorino Cheese, Guaciale, Egg Yolk and Ground Black Kampot Pepper



ភីស្សាសាច់មូតាខេឡា នឹងស្ត្រាចឆាតេឡាយីស

Mortadella & Stracciatella

Mozzarella Cheese, Mortadella, Stracciatella Cheese And Pistachio



ភីស្សាស៊ីសារសាច់មាន់

Chicken Caesar

Mozzarella Cheese, Parmesan Cheese, Caesar Dressing, Romaine Lettuce Chicken, Anchovies

FISH & SEAFOOD



★★★★

បង្កងតាកែវអាំងជាមួយគ្រុំជំពូសទា

Takeo's Lobster & New Zealand Mussel

Grilled Takeo's Lobster, New Zealand Mussel with Lemongrass and Coconut Sauce, Herb & Chili Oil, Roasted Tomato

104,550៛ | 25.50\$

ត្រីសាលម៉ុនចម្អិនក្នុងបំរែជាមួយនឹងទឹកជ្រលក់រ៉ូសស្មារី
Salmon Poached in Butter

Salmon Poached In Butter Topped Herb Crust, Mashed Potato,
Green Pea, Tomato, Asparagus and Rosemary Sauce

71,750៛ | 17.50\$



ត្រីធូណាចៀនជាមួយនឹងទឹកជ្រលក់ផ្លែជាស៊ិន
Tuna & Passion

Pan-Seared Tuna with Passion Fruit, Ginger and Basil
Sauce, Garlic Potato

75,850៛ | 18.50\$



ត្រីឆ្កងចៀនជាមួយនឹងជ្រក់ប៉េងប៉ោះ
Grilled Sea-Bass with Tomato Ceviche

Grilled Sea-Bass Fillet with Roasted Tomato and
Coriander Ceviche and Zucchini Spaghetti

71,750៛ | 17.50\$



MEAT & POULTRY

★★★★

សាច់ទ្រូងទាអប់ជាមួយទឹកជ្រូលកំម្ទុរព្រៃ

Duck Breast Jungle Sauce

Pan-Grilled Smoked Duck Breast with Cambodia Jungle Sauce, Grilled Local Mushroom and Green Chili

88,150៛

|

21.50\$

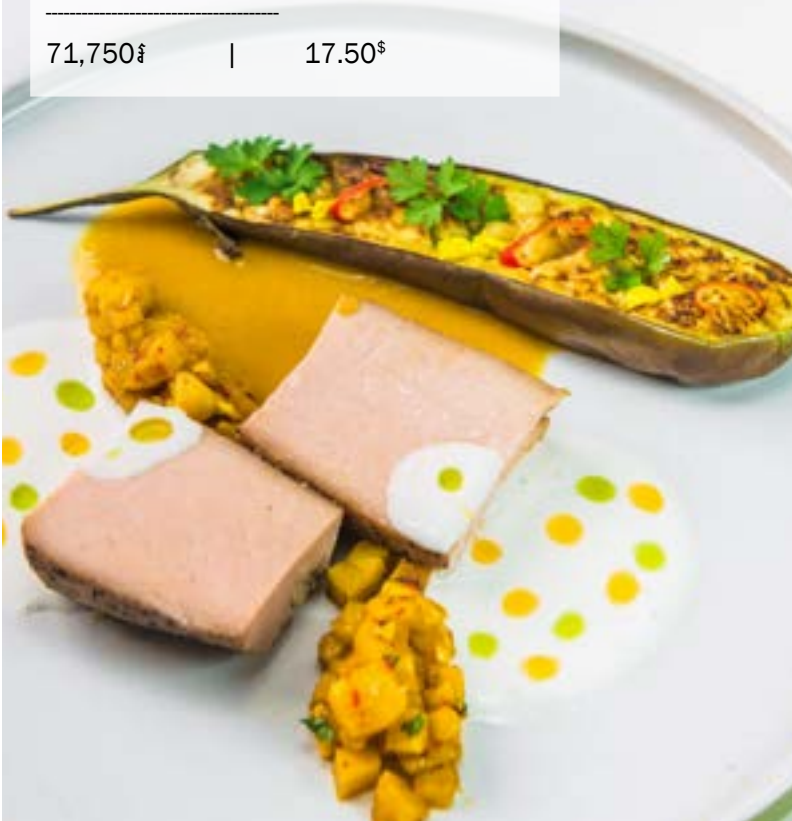


សាច់ជ្រូកចំឡែកក្នុងជាមួយនឹងជ្រលក់ម្កាស់

Pork Tenderloin

Grilled Pork Tenderloin with White Wine Pineapple Sauce, Pineapple Salsa and Grilled Eggplant

71,750៛ | 17.50\$



សាច់ក្លោម៉ាន់ចៀនជាមួយទឹកជ្រលក់មាស់ស្អាតនឹងជ្រូតត្រីម

Grilled Chicken Thigh

Grilled Chicken Thigh with Mushroom Sauce, Green Pea Purée & Carrot Purée, Mushroom

51,250៛ | 12.50\$



★★★★

សាច់ទ្រូងមាន់ចៀនជាមួយនឹងទឹកជ្រលក់អំពិលទុំ

Roasted Chicken Breast Tamarind Sauce

Roasted Chicken with, Braised Cabbage, Crusted Peanut and Tamarind Sauce

51,250៛ | 12.50\$



ការីសាវ៉ាម៉ាន់ឆ្អឹងជំនីគោអូស្រ្តាលី

Slow Cook Australian Short-Ribs in Curry Saraman

92,250៛ | 22.50\$



STEAK



សាច់គោចំឡកក្រៅអូស្ត្រាលី MB2+ Australian Rib Eye Steak MB2+ 300 G	143,500៛		\$35
សាច់គោចំឡកក្នុង Wagyu អូស្ត្រាលី MB5+ Tajima Wagyu Australia Tenderloin MB5+ /200G	225,500៛		\$55
សាច់គោចំឡកក្រោយ T-Bone MB2+ (30-45 minute) Australian T-Bone MB2+ /1Kg	348,500៛		\$85
សាច់គោចំឡកក្រោយ Friorentina MB2+ (45 minute) Australian Fiorentina Steak MB2+ /1.5Kg	492,000៛		\$120
សាច់គោចំឡកក្រៅជាប់ឆ្អឹងអូស្ត្រាលី MB2+ (45 minute) Australian Prime Tomahawk Mb2+ /1.5Kg	594,500៛		\$145

Served with Hand-Cut French Fries, Mash Potatoes and Mixed Green Salad
Vinaigrette Dressing,

A THREE CHOICE SAUCES:

- Green Kampot Pepper Cream Sauce
- Mushroom Cream Sauce
- Chimichurri Sauce

SIDE DISHES

- Hand-cut french fries
- Mixed salad
- Mash potato

Chef recommends pre-order in advance for Fiorentina, Tomahawk and T-Bone
for your next order

DESSERT



ប៊ូរ៉ាតាឆឺសខេក
Burrata Cheesecake
Fresh burrata cheesecake with passion sorbet and basil gel

30,750៛ | 7.50\$



កាក្រូតខេកជាមួយនឹងកាវើមដូង
Carrot Cake & Coconut Sorbet
Carrot cake, carrot gel, carrot cream and coconut sorbet

26,650៛ | 6.50\$



ឆឺសខេកស្រស់ជាមួយនឹងធាសសិនក្រែម
Raw Cheesecake & Passion Fruit Crèmeux
Raw cheesecake with passion-fruit crèmeux, mint gel strawberry coulis and cinnamon & coffee base

30,750៛ | 7.50\$



បង្កែមចេកខ្លឹះវិឡា៥ ★★★★★
Villa 5 Contemporary Jek Kh'tis
Grilled banana with coconut palm sugar cream, tapioca puffed, roasted salty black sesame seed

26,650៛ | 6.50\$



ធីរ៉ាមីហ្សូ
Tiramisu Mascarpone
cheese, borghetti coffee liqueur, coffee gel and Hazelnut gelato

30,750៛ | 7.50\$



ពងក្នុងសម្បក ★★★★★
Egg in the Nest
Lemongrass & kaffir lime, coconut, passion fruit panna cotta

18,450៛ | 4.50\$



នំល្ហៅបំពងស្ករសណ្តែក
Pumpkin Beignet with Coconut sorbet
Pumpkin Beignet, filled mung bean served with coconut sorbet and pumpkin cream


30,750៛ | 7.50\$

ICE CREAM & SORBET


1 Scoop ● 8,200៛ | \$ 2.00
2 Scoop ●● 14,350៛ | \$ 3.50

- Vanilla ice cream រស់ជាតិវ៉ាន់នីឡា
- Chocolate ice cream រស់ជាតិស្ករកូឡា
- Coconut sorbet រស់ជាតិដូង
- Lime sorbet រស់ជាតិក្រូចឆ្មារ
- Passion-fruit sorbet រស់ជាតិផ្លែធាសិន

SPICES AND HERBS



Rosemary / រ៉ូសម៉ារី




Sweet Basil / ដីនាងវង



Khmer Chilli / ម្លើស



Coriander / ជីវ៉ាន់ស៊ុយ



Lemongrass / ស្លឹកក្រៃ



Cambodian cosmo / ស្វាយអន្ទក់



Dill / ដើមខ្យល់



Basil / ដីនាងរងអីតាលី



Hydrocotyle umbellate / ដើមត្រចៀកក្រាញ់



Rice Paddy Herb / ម្លូម



Butterfly pea / ផ្កាអមតិ



Peppermint / ដីអង្កាម



Red Sorrel Sproutz / ស្ព្រូងដីលក្រហម



Peperomia Pellucida / ក្រូសាំងទាប



Mustard / ត្បែងហាង



Holy Basil / ម្រះព្រៅ



Thank you!



DRINK LIST

WATER

Aruna 500ml	2.00
Aruna 1500ml	4.00
Eau Kulen 1500ml	5.50
Fiji 500ml	6.00
Fiji 1500ml	7.50
S.Pellegrino 500ml	5.75
S.Pellegrino 750ml	7.00

SOFT DRINKS

Kombucha Original	4.50
Kombucha Sugarcane	4.50
Kombucha Passion	4.50
Kombucha Butterfly pea tea and lemon	4.50
Kombucha Raspberry ginger	4.50
Celsius (Raspberry / Orange)	4.50
Soda	3.00
Pocari Sweat	3.00
Tonic	3.00
Ginger Ale	3.00
Sprite	3.00
Coca-Cola	3.00
Coca-Cola Zero	3.00

All prices are in USD and exclusive of 5% service charge.



FRESH JUICES

Bati Coconut	3.50
Lime	4.00
Apple	4.50
Orange	4.50
Pineapple	4.50
Watermelon	4.50
Carrot	4.50

SMOOTHIES

Coconut	4.50
Strawberry	4.50
Watermelon	4.50

TEA

English breakfast	4.00
Peppermint	4.00
Early Grey	4.00
Oi Ocha Green tea	4.00
Matcha	5.00
TWG - Royal Darjeeling	9.50
TWG - First kiss tea	17.00
Local infusion tea	4.00

COFFEE

Espresso	3.00
Americano	3.50
Café latte (Hot/ Cold)	4.00
Cappuccino (Hot/ Cold)	4.00
Mocha (Hot/ Cold)	4.00
Matcha Latte (Hot/ Cold)	4.00

All prices are in USD and exclusive of 5% service charge.

Beers



Creative



SPIRIT COFFEE

Cafe royal	\$7.00
French coffee	\$7.00
Irish coffee	\$7.00

BEERS

Hanuman beer 330ml	\$4.50
Vattanac premium beer 330ml	\$4.50
Dragon premium beer	\$4.50
Krud beer 330 ml	\$4.50
Angkor beer 330ml	\$4.50
Hoegaarden white 330ml	\$5.00
Sapparo beer 330ml	\$6.00
Sapparo beer black 500ml	\$8.00

Creative Cocktails

Red Rose	\$9.00
Daimond Light	\$9.00
Dark Night	\$9.00
SunShine	\$9.00
Midori Juicy	\$9.00
King Island Colada	\$9.00
Brandy Crusta	\$9.00
Lady Merry	\$9.00
Star Sparkle	\$15.00

All prices are in USD and exclusive of 5% service charge

WHITE WINE

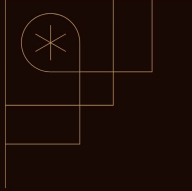
Latina Sound Pinot Gris, New Zealand	\$36.00
Mussel Bay Sauvignon Blanc, New Zealand	\$36.00
Taittira Savingon Blanc, New Zealand	\$36.00
Alsace Riesling Blanck, France	\$46.00
Pouilly Fuisse clos de Ressey, France	\$75.00
Trimbach Riesling France	\$90.00
William Ferve, Chardonnay, Chablis France	\$ 99.00
Louis Jadot chablis Burgundy, France	\$119.00

CHAMPAGNE

Taittinger Brut Reserved, France	\$ 118.00
Taittinger Prestige Rosé, France	\$ 255.00
Cuvee Rosé Laurent-Perrier France	\$ 355.00



ALL PRICE ARE IN USD EXCLUSIVE 15% SERVICE CHARGE



VILLA 5 CUISINE WINE SELECTIONS



BY THE GLASS

WHITE WINE

Cattarato - Pinot Grigio, Purato, Sicily Italy **\$7.00**

Georges Duboeuf Macon Villages Chardonnay **\$7.00**

RED WINE

Cabernet Sauvignon, Mighty Blue, Southeastern Australia **\$7.00**

Purato, Nero d'Avola, Sicily Italy **\$7.00**

BOTTLE

SPARKLING WINE

Mojo Moscato Rose, Southeastern Australia **\$35.00**

Vigna Dogarina Prosecco Doc Treviso Extra Dry, Italy **\$36.00**

Prosecco Bottega Il Vino Dei Poeti Bianco, Italy **\$55.00**

Bottega Gold, Prosecco, Veneto Italy **\$116.00**



ALL PRICE ARE IN USD EXCLUSIVE OF 5% SERVICE CHARGE



VILLA 5 CUISINE WINE SELECTIONS



RED WINE

Maison Ventenac "Le Paria" Grenache, Languedoc France	\$39.00
Ventisquero Reserva Carménère Colchagua Valley, Chile	\$39.00
Susana Balbo Anubis, Malbec, Mendoza Argentina	\$39.00
Argento estate reserve organic Malbec, Mendoza, Argentina	\$45.00
Aquilani Chianti Sangiovese, Italy	\$45.00
Marques de Riscal Tempranillo, Rioja, Spain	\$55.00
Chateau la Fuie Saint Bonnet, Merlot, Cab Sav, Petit Verdot, Medoc France	\$61.00
Dourthe N1 rouge, merlot/petit verdo/cabernet sauvignon, France	\$65.00
Grenache / Mataro, Penfolds Bin 2, South Australia	\$77.00
Patch, Petit Verdot, Yarra Valley Australia	\$79.00
Domaine la Font De Notre Dame, Grenache/Shiraz/Mourvèdre, Sablet France	\$80.00
Baron Phillippe De Rothschild Mouton Cadet Medoc, France	\$80.00
Chateau D'Etroyes, Mercurey Le Clos Des CorVees, Burgundy France	\$93.00



ALL PRICE ARE IN USD EXCLUSIVE OF 5% SERVICE CHARGE



VILLA 5 CUISINE WINE SELECTIONS



RED WINE

WYNNS Coonawarra Cabernet Sauvignon, Australia	\$115.00
Chateau Les Graves De Lavaud, France	\$115.00
Penfolds Bin 138, Shiraz / Grenache / Mataro, South Australia	\$123.00
Penfolds Bin 128, Shiraz, Coonawarra Australia	\$124.00
De Vallandraud, Saint-Emillion Grand Cru, France	\$135.00
Penfolds Bin 389 Cabernet Sauvignon Shiraz, Australia	\$150.00
Chateau Camensac, Merlot, Cabernet Sauvignon, Medoc, France	\$150.00
Esprit De Pavie, Bordeaux, France	\$155.00
Mondot, Saint-Emillion Grand Cru, France	\$175.00
Penfolds Bin 407 Cabernet Sauvignon, Australia	\$180.00
Arome De pavie, Saint Emillion, France	\$333.00
Chateau Pavie, Saint Emillion, France	\$799.00



ALL PRICE ARE IN USD EXCLUSIVE OF 5% SERVICE CHARGE

The Aperitif



APERITIF

Martini Rosso	\$5.50
Martini Bianco	\$5.50
Martini Extra Dry	\$5.50
Ricard	\$5.50
Dubonnet	\$5.50

GIN

Gordon's Dry Gin	\$5.00
Suntory Roku Gin	\$5.50

VODKA

Absolut Vodka	\$5.50
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TEQUILA

Sauza Tequila white	\$5.50
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RUM

Bacardi White	\$5.50
Bacardi Gold	\$5.50
Diplomatico	\$5.50
Ron Zacapa Centenarion 23years	\$9.99
Ron Zacapa Centenrion XO	\$17.99

LIQUORS

Kahlua	\$5.50
Baileys	\$5.50
Cintreau	\$5.50
Malibu	\$5.50
Grand Manier	\$5.50
Amaretto Di Saronno	\$5.50

COCKTAILS

SPECIAL COCKTAILS

Villa Sling galliano, cointreau, grand manier, cranberry juice	8.00
Patio Delight gin, cherry brandy, lime juice, cranberry juice	8.00
Villa Garden white rum, dark rum, crème de banana, blue curacao, orange juice, lime juice	8.00
Garden Violet vodka, blue curacao, grenadine, cranberry juice, sugar syrup, lime juice	8.00
Royal Passion rum, vodka, passion juice, orange juice, lime juice, egg yolk	8.00

CLASSIC COCKTAILS

Americano campari, martini rosso, lime juice, soda	7.00
Billionaire Cocktail vodka, sweet vermouth, dry vermouth, lime juice, sugar syrup, orange juice, white egg	7.00
Blue Hawaii bacardi, blue curacao, coconut cream, pineapple juice	7.00
Planter's Punch dark rum, lime juice, soda, angostura bitter, grenadine	7.00
Long Island Ice Tea gin, vodka, tequila, bacardi, triple sec, lime juice, sugar syrup, coke	7.00
Mai Tai bacardi, dark rum, orange curacao, triple sec, lime juice, pineapple juice	7.00

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Margarita tequila, triple Sec, lime juice	7.00
Mojito white rum, lime juice, sugar syrup, mint leaves	7.00
Negroni campari, sweet vermouth, gin, soda	7.00
Old Fashioned jim beam, sugar syrup, angostura bitter, water, maraschino cherry, orange slice	7.00
Pina Colada white rum, coconut cream, lime juice, sugar syrup, chilled pineapple juice	7.00
Pink Lady gin, triple sec, lime juice, sugar syrup, grenadine, white egg	7.00
Singapore Sling gin, cherry brandy, grenadine, lime juice, chilled pineapple juice, cointreau, d.o.m	7.00
Round The World gin, vodka, tequila, rum, pineapple juice, orange juice	7.00
Whisky Sour jim beam, lime juice, sugar syrup	7.00

MOCKTAILS

Villa Passion orange juice, passion, grenadine, sugar syrup, lime juice	6.00
Blue Platinum pineapple juice, blue curacao, coconut cream, sugar syrup, lime juice	6.00
Phnom Penh peace kombucha , lemongrass , lime juice , mint leave	6.00
White Lotus lime juice, homemade syrup, crème de menthe, mint leave, sprite	6.00
Innocence lychee, mint leave, lime juice	6.00
Pink Garden cranberry juice , honey, fresh lemon juice, soda	6.00
Flamingo watermelon, lemon, mint leave	6.00
Faux Jito soda, lime, syrup, mint leaves	6.00