

LEVEL²²
POOL CLUB • SKY LOUNGE



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Perched high above Sihanoukville, Level 22 offers a dining experience that blends exquisite cuisine with breathtaking views. Our menu is a culinary journey that celebrates the finest ingredients, masterfully crafted by our talented chefs. Each dish is designed to delight your senses, from the first bite to the last.

We believe in the art of fine dining. Our philosophy centers around quality, creativity, and sustainability. We source the freshest local produce and the finest international ingredients, ensuring that every plate is a masterpiece. Our chefs combine traditional techniques with innovative flair, creating dishes that are both familiar and exciting.

We invite you to explore our menu and discover the flavours that define Level 22. From our signature starters to our decadent desserts, each dish is a testament to our commitment to excellence.

Kindly inform our waitstaff if you have any dietary restrictions or food allergies.
All prices are in US Dollars and subject to 5% service charge.

All About Truffles

TRUFFLE FLANK STEAK 34.90

250g Australian Black Angus flank, convection slow roasted infused with truffle aroma, sautéed mushrooms, green salad, served with your choice of truffle mashed potato or truffle French fries, cognac peppercorn sauce or garlic white wine sauce

TRUFFLE TAGLIATELLE 9.90 (V)

Add chicken: +0.90

Tagliatelle, mushrooms, black truffle, cream, truffle oil



MUSHROOM TRUFFLE (V)

BRUSCHETTA 8.90

Mushrooms, truffles, brie, toasted baguette

(V) Vegetarian

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All Day Breakfast

Pair any breakfast item with our coffee for only \$2 or with any tea for only \$1.50.



EGGS FLORENTINE WITH SALMON 6.50
Poached eggs on a toasted English muffin with smoked salmon, spinach, homemade hollandaise sauce



EGGS FLORENTINE WITH BACON 5.50
Poached eggs on a toasted English muffin with bacon, spinach, homemade hollandaise sauce

ENGLISH BREAKFAST 6.50
Two fried eggs, bacon, sausages, baked beans, grilled tomatoes, sautéed mushrooms, toast



HERB BAKED EGGS 4.50
Baked eggs with olives, cheese, tomatoes, capers, served with artisan bread



AVOCADO TOAST 2.90
Toasted baguette topped with egg and guacamole


EGGS YOUR WAY 2.90
Choose from fried eggs, scrambled eggs, or omelette, served with bread



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CHICKEN FRIED RICE 2.90

*Chicken, carrots, green peas, spring onions,
soy sauce, garlic, fried rice topped with fried egg*



KHMER CHICKEN NOODLE SOUP 2.90

Chicken broth, chicken meat, carrots, egg noodles



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NUTELLA WAFFLES WITH FRUITS 3.20

*Classic Khmer waffles with nutella,
fresh strawberries and banana*



**FRUIT SALAD
IN A PINEAPPLE BOAT 2.50**

*Mango, dragon fruit, banana, pineapple,
passion fruit purée*



All Day Breakfast

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BREAKFAST SMOOTHIE BOWL 3.90

Dragon fruit, mango, and banana smoothie base topped with fresh banana, strawberries, granola, and chia seeds



All Day Breakfast

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Starters

CLASSIC BRUSCHETTA 4.90

Toasted garlic baguette topped with diced tomatoes, fresh basil, olive oil, and balsamic glaze

SMOKED SALMON BRUSCHETTA 8.90

Toasted garlic baguette topped with smoked salmon, diced tomatoes, fresh basil, olive oil, and balsamic glaze

DEEP FRIED CALAMARI 7.90

Tender pieces of squid coated in seasoned flour mixture, deep fried to golden brown, served with tartar sauce

SALMON SASHIMI

4 pcs 4.90

8 pcs 8.90

Sashimi-grade salmon served with wasabi paste

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Starters



**VIETNAMESE FRIED
SPRING ROLLS** 5.90
*Minced pork, taro, ear mushrooms,
carrots, noodles, lettuce
served with nuoc cham sauce*



DEEP FRIED WONTON 5.90
*Deep fried dumplings with shrimps and
minced pork, served with sweet and sour sauce*



GRILLED PINEAPPLE SHRIMP 6.90
*Grilled shimps and pineapple on skewers,
served with spicy pineapple sauce*

CHICKEN NUGGETS
Regular 4.90
Kid's Meal 2.90
Served with tartar sauce



CHICKEN WINGS
Honey Glazed 4.90
Spicy BBQ 5.90
*Crispy chicken wings,
fresh celery and carrot
sticks, served with ranch
sauce*



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Salads

CHICKEN SALAD 6.90

Grilled chicken, cucumber, corn, cherry tomatoes, onions, snow peas, lettuce, honey and lemon dressing



VEGETABLE SALAD 4.90

Cucumber, cherry tomatoes, onions, snow peas, lettuce, vinaigrette dressing



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Salads

GREEK SALAD 7.90

Cucumber, bell pepper, cherry tomatoes, olives, red onions, feta cheese, vinaigrette dressing



SEAFOOD SALAD 9.90

Grilled seafood, cucumber, corn, cherry tomatoes, onions, snow peas, lettuce, honey and lemon dressing



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Noodles & Soup

FRIED NOODLES

Vegetarian 4.90

Chicken 5.90

Seafood 7.90

Stir-fried egg noodles with your choice of protein or vegetarian option, bean sprouts, green onions, topped with fried egg



PAD THAI

Chicken 7.90

Shrimps 8.90

Stir-fried rice noodles with your choice of protein, peanuts, scrambled egg, bean sprouts



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Noodles & Soup



SEAFOOD TOM YUM 7.90

Prawns and squid in fish broth, lemongrass, tom yum sauce, galangal, lime leaves, tomatoes, straw mushrooms, mixed herbs



WONTON SOUP 6.90

Minced pork and shrimp dumplings, baby bok choy, chicken broth

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CLASSIC CLUB SANDWICH 6.90

Toast, chicken, ham, bacon, egg, cheddar cheese, lettuce, tomatoes, ketchup served with French fries



FISH AND CHIPS

Regular 8.90

Kid's Meal 4.90

Sea bass fillet, coleslaw, and tartar sauce, served with French fries



BEEF BURGER 8.90

150g beef patty, bacon, cheese, tomatoes, gherkins, onions, burger sauce, side salad, served with French fries

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Mains



CHICKEN SATAY 7.90

Grilled chicken in skewers, side salad, served with peanut sauce



CHICKEN WRAP 5.90

Grilled chicken, lettuce, cucumber, tzatziki, tortilla wrap, served with side salad

CHICKEN SCHNITZEL

Regular 7.90

Kid's Meal 4.90

Deep fried chicken, tartar sauce, side salad, served with potato purée or French fries



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Mains



SALMON STEAK 19.90
Grilled salmon in white wine sauce, aromatic herbs, served with seasonal vegetables and mashed potatoes



FLANK STEAK WITH SMOKED EGGPLANT 10.90

Marinated flank steak, smoked eggplant, coriander leaf dressing, boiled egg



BEEF LOK LAK 9.90

Beef rump seasoned with soy sauce, oyster sauce, garlic, black pepper, served with lok lak sauce, steamed rice and topped with fried egg



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GARLIC BUTTER SHRIMPS 7.90

*Sizzling shrimps in garlic butter sauce,
served with walnut bread*



SEAFOOD PLATE 11.90

*Calamari, prawns, sea bass served with
French fries and tartar sauce*





FRIED RICE

Vegetarian 4.90

Chicken 5.90

Seafood 7.90

Stir-fried rice in toasted sesame oil with your choice of protein or vegetarian option, beans, carrots, garlic, bell pepper, white pepper, topped with fried egg

MANGO CASHEW CHICKEN 7.90

Stir-fried chicken, mangoes, cashews, potatoes, served with steamed rice



KUNG PAO CHICKEN 5.50

Stir-fried chicken, peanuts, red bell peppers, sesame seeds, kung pao sauce served with steamed rice



SWEET AND SOUR CHICKEN 7.90

Stir-fried chicken, bell peppers, tomatoes, pineapple, coriander, served with steamed rice



NASI GORENG 8.90

Indonesian fried rice, chicken satay, peanut sauce, shrimps, prawn crackers



COCONUT FISH CURRY 8.90

Fish, coconut-based curry, bell peppers, ginger, served with steamed rice



BEEF RENDANG 9.90

Slow-cooked beef in coconut milk with ginger, galangal, turmeric, lemongrass served with steamed rice



Steak

PRIME RIBEYE 54.90

350g boneless Black Angus prime ribeye, convection slow roasted, sautéed mushrooms, green salad, served with your choice of potato purée or French fries, cognac peppercorn sauce or garlic white wine sauce



Extras

MASHED POTATO	3.90
TRUFFLE MASHED POTATO	4.50
FRENCH FRIES	3.90
TRUFFLE FRENCH FRIES	4.50
STEAMED RICE	0.30
COGNAC PEPPERCORN SAUCE	0.90
WHITE WINE SAUCE	0.90

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Steak

DRY-AGED FLANK STEAK 29.90

250g Australian Black Angus flank, convection slow roasted, sautéed mushrooms, green salad, served with your choice of potato purée or French fries, cognac peppercorn sauce or garlic white wine sauce



DRY-AGED SIRLOIN STEAK 35.90

250g Australian Black Angus sirloin, convection slow roasted, sautéed mushrooms, green salad, served with your choice of potato purée or French fries, cognac peppercorn sauce or garlic white wine sauce



PORK CHOP 11.90

Grilled pork chop, sautéed mushrooms, green salad, served with your choice of potato purée or French fries, cognac peppercorn sauce or garlic white wine sauce



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Pasta

SPAGHETTI CARBONARA 8.90

Spaghetti, cream sauce, bacon, Parmesan cheese, fresh pepper



SPAGHETTI BOLOGNESE

Regular 8.90

Kid's Meal 4.90

Spaghetti, ground beef, red wine, tomato sauce, carrots, garlic



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Pasta

FETTUCCINE AI FRUTTI DI MARE 9.90

Fettuccine, mussels, white wine, tomato sauce, squid, fresh basil



SHRIMP SCAMPI LINGUINE 7.90

Linguine, shrimp, white wine, butter, garlic, fresh lemon juice



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Desserts



PASSIONFRUIT PANNA COTTA 3.90

Passion fruit pump and juice, gelatin, cream, vanilla extract, milk, sugar



STRAWBERRY PANNA COTTA 4.50

Strawberries, gelatin, cream, vanilla extract, milk, sugar



TIRAMISU 5.90

Ladyfinger pastries dipped in coffee, sugar, eggs, and mascarpone cream, topped with cocoa powder

ICE CREAM PER SCOOP 1.50

Choose ice cream flavours of vanilla, chocolate, strawberry, passion fruit



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FRUIT PLATTER

Small 5.90

Big 9.90

Mix of seasonal tropical fruits
—orange, dragon fruit, mango,
watermelon, pineapple



CHOCOLATE FONDANT 5.90

Chocolate fondant, vanilla ice cream



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Non-Alcoholic

SOFTDRINKS

Coke	2.50
Coke Zero	2.50
Sprite	2.50
Fanta	2.50
Schweppes Tonic Water	2.50

WATER

Kulen Water · 500ml	2.00
Schweppes Soda Water	2.50

FRESH JUICES

Watermelon	2.90
Pineapple	3.90
Orange	3.90
Carrot	3.90
Coconut	2.90

LEMONADES

Citrus Freshly squeezed lime juice, orange, soda water	2.50
Passion Fruit Freshly squeezed lime juice, passion fruit, soda water	2.50
Strawberry Freshly squeezed lime juice, strawberry, soda water	3.50
Ginger Freshly squeezed lime juice, ginger, soda water	3.50
Raspberry Freshly squeezed lime juice, raspberry, soda water	4.50



Non-Alcoholic

MOCKTAILS

Virgin Piña Colada	3.90
Coconut cream, pineapple, lime juice, simple syrup	
Virgin Mojito	3.90
Lime juice, simple syrup, soda water, mint leaves	
LEVEL 22 Freeze	2.90
Lime juice, mint, sugar syrup, ice	
Espresso Tonic	3.90
Tonic water, espresso, lime juice	

COFFEE

Espresso	2.50
Double Espresso	3.00
Americano	2.50
Latte	3.00
Cappuccino	3.00
Flat White	3.00
Iced Vanilla Latte	3.50
Iced Coconut Coffee	3.50
Iced Caramel Latte	3.50

TEA

Black Tea	2.50
Green Tea	2.50
Lemon Iced Tea	2.50



Signature Cocktails

LUCKY ACES 5.90

Russian Standard Vodka, dragon fruit, mango, lime juice

STRAWBERRY PLANTATION 5.90

Havana Rum, strawberry purée, fresh banana, lime juice

ROYAL 9.90

Hennessy, Martini Rosso, angostura bitters



ITALIAN MAFIA 6.90

Bombay Sapphire Gin, vermouth, campari, orange, whipped cream



LEVEL 22 SOUR 5.90

Jim Beam, passion fruit, lime juice, egg white, simple syrup, angostura bitters



Classic Cocktails

MOJITO 4.90

*Rum, soda water, lime juice,
simple syrup, mint leaves*

FROZEN MANGO

MARGARITA 4.90

*Tequila, cointreau, lime juice,
mango purée, simple syrup*

COSMOPOLITAN 4.90

*Vodka, cointreau, cranberry juice,
lime juice*



ESPRESSO MARTINI 4.90

Vodka, kahlúa, espresso



Classic Cocktails

SINGAPORE SLING 5.90

Gin, Benedictine, triple sec, cherry brandy, pineapple juice, lime juice, angostura bitters



PIÑA COLADA 5.90

White rum, cream of coconut, pineapple juice, lime juice, simple syrup



MAI TAI 4.90

Dark rum, triple sec, amaretto, lime juice



OLD FASHIONED 4.90

Bourbon, brown sugar, angostura bitters



Classic Cocktails

BLOODY MARY 5.90

Vodka, tomato juice, lime juice, worcestershire sauce, tabasco, black pepper, salt

APEROL SPRITZ 6.90

Aperol, sparkling wine, soda water, orange slice

NEGRONI 5.90

Gin, campari, vermouth, orange peel



MARGARITA 5.90

Tequila, triple sec, simple syrup, lime juice





Spirits & Liqueurs



APERITIF

		
Martini Extra Dry	3.00	70
Martini Rosso	3.50	70
Aperol	3.50	70
Ricard Pastis	3.00	49
Campari	3.50	65

GIN

		
Bombay Sapphire	3.50	60
Bulldog	3.50	60
Roku	5.00	80
Hendrick's	5.50	95
Royal Sedang	9.00	105

VODKA

		
Russian Standard	3.00	45
Grey Goose	4.00	65
Beluga	6.00	99
Belvedere	7.00	110

WHISKY



		
Jim Beam	3.00	49
Jack Daniel's	3.50	59
Chivas Regal · 12 Years	4.50	75
Chivas Regal · 18 Years	7.00	119
Jameson	3.50	55
Johnnie Walker Gold	8.00	135
Akashi White Oak Single Malt	8.00	90
Laphroaig · 10 Years	6.50	105
Auchentoshan · 18 Years	11.00	180
Macallan · 12 Years	12.00	190

TEQUILA



		
Jose Cuervo Silver	3.00	49
Jose Cuervo Gold	3.00	49
Patrón Añejo	7.00	120
Patrón Reposado	7.00	120

Spirits & Liqueurs



RUM

		
Havana Club · 3 Years	3.00	45
Havana Club Anejo Especial	3.00	45
Sagatiba Cristalina Cachaça	4.00	65
Don Papa · 7 Years	5.50	100
Diplomático Reserva Exclusiva	6.50	105
Ron Zacapa XO	16.00	280

COGNAC

		
Hennessy VSOP	10.00	160
Hennessy XO Extra Old		490
Camus XO Elegance		390
Pont des Arts Cognac Infinity		840

CALVADOS/ARMAGNAC/BRANDY

		
Château du Breuil · 8 Years	5.50	90
Larressingle XO	15.00	240

LIQUEURS

		
Baileys	3.50	59
Jägermeister	3.50	59
Cointreau	3.50	49
Kahlúa	3.00	45
Midori	3.00	45
Sambuca Bianca	3.50	55
Bottega Limoncino	3.50	80
Grappa Alexander	3.50	59
Bardinet Amaretto	2.00	33
Blue Curaçao	2.00	33

Beers

Angkor Draft	1.90
Angkor Tower · 2.5 litre	13.90
Carlsberg Draft	2.90
Carlsberg Tower · 3 litre	26.90
Heineken	3.90
Tiger	2.90
Corona	3.90



CRAFT BEERS

Kingdom IPA	3.90
Indochine Pale Ale	3.70
Indochine Raspberry	3.50



Wines & Champagne

RED

		
Denatile Nero d'Avola · Shiraz · Terre Siciliane, Italy	5.50	27
Anubis · Malbec · Mendoza, Argentina	6.00	35
Château Montlabert Saint-Émilion · Cabernet Franc, Merlot Saint-Émilion, France		199

ROSÉ

		
Louis Pinel · Cinsault Rosé · Pays d'Oc, France	6.00	29
Château de l'Aumerade Mourvedre, Shiraz, Grenache · Provence, France		60

WHITE

		
Maison Castel · Sauvignon Blanc Côtes de Gascogne, France	6.00	29
Purato Catarratto · Pinot Grigio · Terre Siciliane, Italy	7.00	33
Anubis · Chardonnay · Mendoza, Argentina	7.00	33
Albert Bichot Chablis Premier Cru · Chardonnay Bourgogne, France		180

SPARKLING WINE/CHAMPAGNE

		
Condelemark · Brut Sparkling · Catalunya, Spain	5.50	26
Moët & Chandon · Impérial Brut · Champagne, France		170
Taittinger · Brut Réserve · Champagne, France		170
Laurent-Perrier · La Cuvée Brut · Champagne, France		170
Armand de Brignac · Brut Champagne (Gold) · Champagne, France		790

Drink Sets

VODKA SET

- 1 Russian Standard bottle
- 5 cans of Red Bull
- FREE fruit platter

\$49



WHISKY SET

- 1 Jack Daniels bottle
- 5 cans of Coke
- FREE fruit platter

\$69



GIN SET

- 1 Bombay Sapphire bottle
- 5 cans of tonic water
- FREE fruit platter

\$69



COGNAC SET

- 1 Hennessy bottle
- 5 cans of Coke
- FREE fruit platter

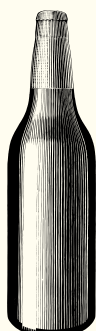
\$170



BEER SET 1

- 5 Bottles of Corona
- FREE bowl of roasted peanuts

\$15



BEER SET 2

- 5 Bottles of Heineken
- FREE bowl of roasted peanuts

\$15



BRONZE · Good for 2 pax

- 2 Classic cocktails or mocktails
- 2 Glasses of sparkling wine or 2 Corona beers
- 2 Meals from the menu (except steaks)
- 2 Desserts of your choice
- 1 Small fruit platter

\$49

SILVER · Good for 5 pax

- 5 Welcome drinks
- 1 Bottle of Russian Standard or Jim Beam
- 5 Softdrinks
- 2 Non-alcoholic lemonades
- 5 Meals from the menu (except steaks)
- 5 Desserts of your choice
- 1 Big fruit platter

\$169

Kindly inform our waitstaff about our Party Packages at least 24 hours before the date of your event/party to make the reservations.



GOLD · Good for 10 pax

- VIP lounge reservation
- 10 Welcome drinks
- 1 Bottle of Grey Goose or Jack Daniels
- 1 Bottle of Moët & Chandon
- 5 Non-alcoholic lemonades
- 5 Softdrinks
- 10 Meals from the menu (except steaks)
- 1 Big fruit platter

\$299

PLATINUM · Good for 20 pax

- VIP lounge reservation
- 20 Welcome drinks
- 2 Bottles of Grey Goose or Jack Daniels
- 2 Bottles of Moët & Chandon
- 10 Non-alcoholic lemonades
- 10 Softdrinks
- 20 Meals from the menu (except steaks)
- 1 Big fruit platter

\$549

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