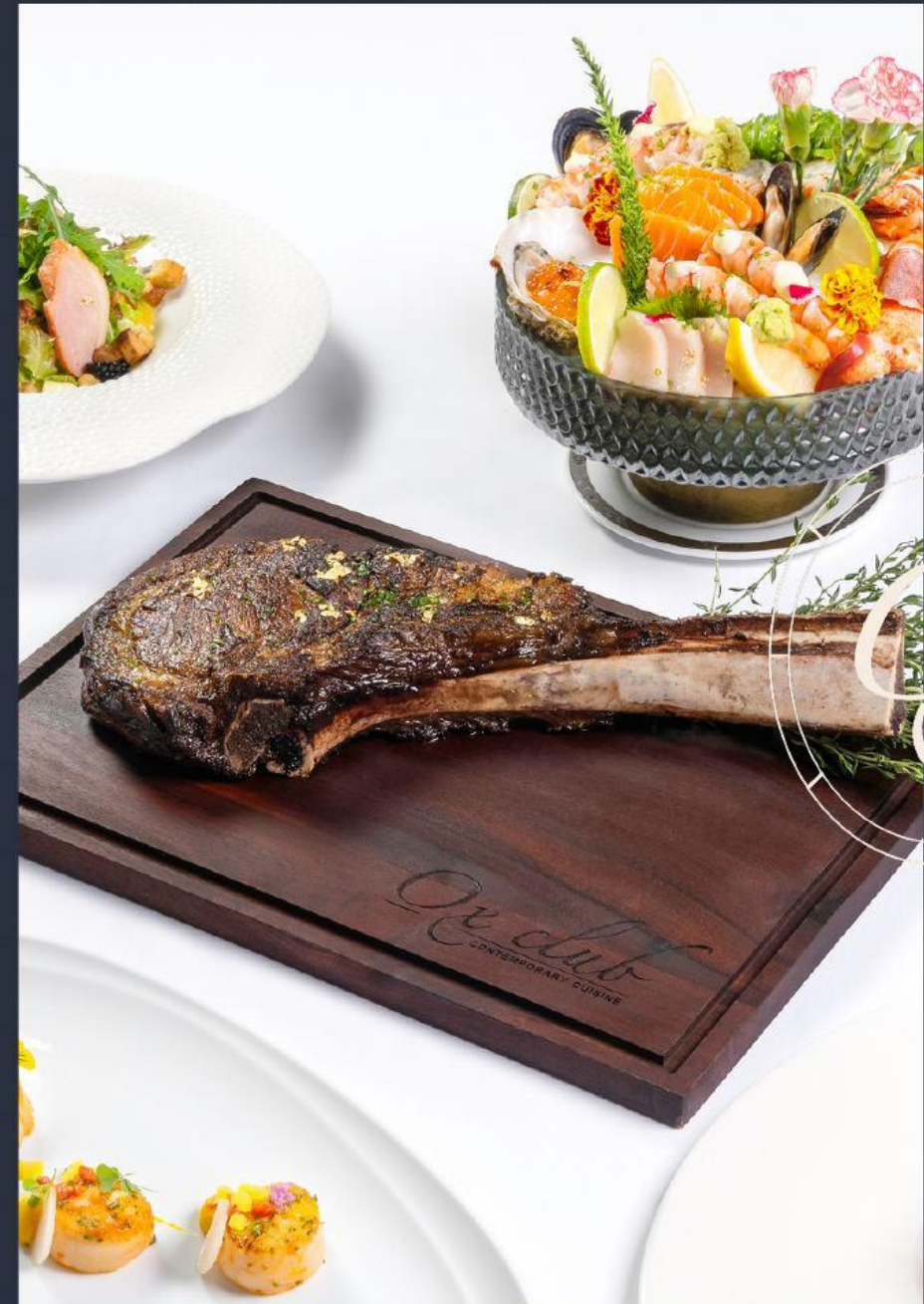


Ox club
CONTEMPORARY CUISINE



Menu

Our journey,

Hidden among the bustling streets of Phnom Penh, Ox Club quietly calls Cambodia's most affluent gourmands, offering them a secret retreat for culinary indulgence, and has established itself as one of the city's most talked-about dining destinations. First opened its doors in Siem Reap in 2016 as Damnak Steakhouse, it has since rebranded itself and expanded to Phnom Penh. This contemporary European restaurant brings a dash of culinary flair to Cambodia's food scene. The restaurant has become one of the capital's most whispered-about dining destinations, drawing foodies eager to experience its fusion of East-meets-West cuisine and innovative flair. Ox Club doesn't just serve food—it sets a new standard for luxury dining in Cambodia, where every visit feels like discovering an exclusive treasure.

Sits in an elegant Art Deco dining room, guests can watch through the open kitchen the orchestrated flow of work that the kitchen team performs flawlessly as they enjoy their meal. The culinary magic continues with a menu that masterfully blends traditional European techniques with fresh, seasonal Japanese ingredients. Dishes like the Miyazaki A5 Wagyu tartare highlight the rich, buttery texture of one of the world's finest beef cuts, while the uni on toast offers a delicate burst of ocean flavour. Each plate is crafted with meticulous attention to detail, ensuring that every bite surprises and delights your palate.

One of the highlights at Ox Club is its ever-changing tasting menu, which showcases the best of seasonal ingredients. Each month, the menu is thoughtfully updated to reflect the freshest local and international produce, offering diners a curated journey through the chef's creative imagination. Every dish tells its own story, making each visit to Ox Club a new and unique culinary adventure.

The secret behind Ox Club's success isn't just its exceptional ingredients—it's the team behind the scenes. Executive Chef Rann Rom, with years of experience in Michelin-starred kitchens, brings a blend of classic European techniques and innovative flair to the table. General Manager Chhorn Oddom ensures that every aspect of the dining experience, from service to ambiance, flows seamlessly, making Ox Club a dining destination that feels both exclusive and personal.

Bites



CAVIAR WAGYU TARTARE TACOS (3 pieces) **\$48**
Oscietra Caviar, Tenderloin MB5, Crispy Tortilla, Spicy Umami Dressing



TUNA & CAVIAR **\$38**
Blue Fine Tuna, Oscietra Caviar, Brioche



UNAGI & FOIE GRAS **\$30**
Foie Gras Brulee, Nori, Grilled Eel, Brioche



TRUFFLE & PERMESAN **\$35**
Pan-seared Wagyu, Fresh Truffle, Risotto



WAGYU & UNI **\$35**
Wagyu Striploin A4, Sea Urchin, Brioche



OC TRUFFLE FRIES \$16
Signature Fries, Truffle, Parsley, Parmesan



FRITTO MISTO \$19
Assorted Seafoods, Battered, Yuzu Tartare



HAMACHI CORNET (4 pieces) \$25
Hamachi Tartare, Salmon Roe, Dill



LOBSTER CROQUETTE \$20
Canadian Lobster, Bechamel, Pecorino



TRUFFLE WAGYU SANDO \$48
Fresh Italian Truffle, Wagyu Ribeye MB5 Cutlet, Katsu Sauce, Shokupan

Salads



BLUE PRAWN CAESAR SALAD (prepared table side)
Romaine Lettuce, Anchovies, Parmesan

\$19



SMOKED DUCK SALAD **\$20**
Mesclun Salad, Blackberries, Walnuts, Brie de Meaux AOP, Shoryu Vinaigrette



GRILLED PUMPKIN SALAD **\$16**
Rockets, Quinoa, Almonds, Cranberries, Boursin Cheese, Balsamic Vinaigrette Dressing



SALMON SALAD
Mixed Lettuces, Cured Salmon, Avocado, Salmon Roes, Honey Lemon Dressing

\$25

“Food is a form of edible art.”



BURRATA

\$20

Organic tomatoes, Shine Muscat Grapes, Pesto, Basil
Prosciutto Parma, pomegranate Reduction



CAVIAR & LOBSTER AVOCADO

\$40

Oscietra Caviar, Australian Lobster, Yuzu Mayo, Potato, Chive

On Ice



COLD SEAFOOD PLATTER

Selection of seafoods of the day

Small	\$65
Large	\$110





FRESH OYSTER

Half dozen
One dozen

Ask server for availability, Market Price



OC SIGNATURE OYSTER PLATTER

\$102

Fresh Seasonal Oysters topped with sea urchins, ikura, caviar, yuzu pearls



OSCIETRA CAVIAR

Served with traditional condiments
30 grams
50 grams

(Market Price)



SCALLOP CARPACCIO

\$15

Scallop Sashimi, Shine Muscat, Truffle Ponzu Dressing



SPICY TUNA & SALMON TARTARE

\$35

Topped with Oscietra Caviar served with nori crackers and crispy rice

Soups



LOBSTER BISQUE **\$19**
Poached Seafoods, Garden Peas, Crostini



TRUFFLE MUSHROOM SOUP **\$19**
Wild Mushrooms, Smoked Chicken, Pistachio



**DOUBLE-BOILED
QUAIL CONSOMME** **\$18**
Quail Breast, Garden Vegetables, Sous Vide
Quail Egg



WAGYU TAIL CONSOMME **\$19**
Foie Gras, Truffle, Garden Vegetables

To Start



FOIE GRAS TERRINE

\$30

Pear Jelly, Honey Gastrique, Pistachio,
Toasted brioche



FOIE GRAS

\$30

Pan-seared duck liver, Pistachio, Cherry Jus



HAMACHI CRUDO \$25
Yuzu, Mango Puree, Ponzu Dressing



WAGYU TARTARE \$45
MB5 Tenderloin, Caviar, Cured Yolk, Pomme Frite
(prepared tableside)



ZUKE SALMON \$15
Traditional Japanese way to cure salmon,
Salmon Roe, Tomato Salsa



TRIO OF CRABS \$32
Alaskan King Crab, Blue Crab, Mud Crab,
Cucumber, Granny Smith Apple, Mango



WAGYU BEEF CARPACCIO \$25
Black Truffle Dressing, Arugula, Parmesan
Additional Fresh Truffle +\$10

BAKED OYSTERS & BONE MARROW

Half Dozen Oysters, Garlic Sour Dough, Chimichurri Sauce

\$68



HOKKAIDO SCALLOP
Pumpkin, Daikon, Chorizo Jus



\$35 GRILLED ABALONE
Miso Glazed, Oba Leaves, Seafood bisque

\$20



GRILLED KING PRAWNS
Guanciale, Dried Scallop, Homemade Chili



\$27 BAKED FRENCH ESCARGOTS
'Nomade des Jardins' Snails, Garlic butter, Croutons

\$18

Pasta

*“Nothing brings
people together like
good pasta.”*

COLD ANGEL HAIR PASTA

\$85

Raw Hokkaido Scallops, Sea Urchin, Truffle Emulsion





CRAB TAGLIOLINI **\$35**
Cherry Tomatoes, Crab Meat, Saffron



OC CARBONARA **\$20**
Truffle Cream, Sous Vide Yolk, Crispy Guanciale, Parmigiano DOP



QUEEN LOBSTER PASTA **\$135**
Half Tail Lobster, Fresh Uni, Caviar, Nori



LINGUINE ALLE VONGOLE **\$22**
Clams, Garlic Butter, White Wine Sauce



SQUID INK FETTUCCHINE **\$38**
Pan Seared Hokkaido Scallops, Rose sauce



SPICY RIGATONI VODKA
Rigatoni, Fresh Parmesan, Calabrian Chili

\$15



BLUE PRAWN RAVIOLI
Spinach, Shiso, Pink Peppercorn, Rosé sauce

\$19



SPAGHETTI BOLOGNESE
Slow-cooked Cooked Beef Ragu, Tomato Confit, Parmesan

\$20



WAGYU CHEEK PAPPADELLE
48hrs Braised Wagyu Beef Cheek, Hand-cut Pappadelle, Italian Parsley

\$32



LOBSTER TAGLIOLINI

Half Tail Maine Lobster **\$45**
Whole Tail Maine Lobster **\$85**

AGNOLOTTI

\$22

Taleggio, Black Garlic, Truffle Butter, Parmesan Foam



SPICY SEAFOOD PASTA

\$55

Half Tail Lobster, Clams, Mushroom, Chilli



SEAFOOD MAZE GOHAN

Salmon
Mixed Seafoods

\$28
\$35

TRUFFLE WAGYU MAZE GOHAN \$38

Wagyu MB5 Tenderlion, Mushroom, Sous Vide
Egg Yolk, Foie Gras



DUCK & PUMPKIN RISOTTO

\$35

Duck Confit, Rocket, Pumpkin Risotto



Risotto & Rice

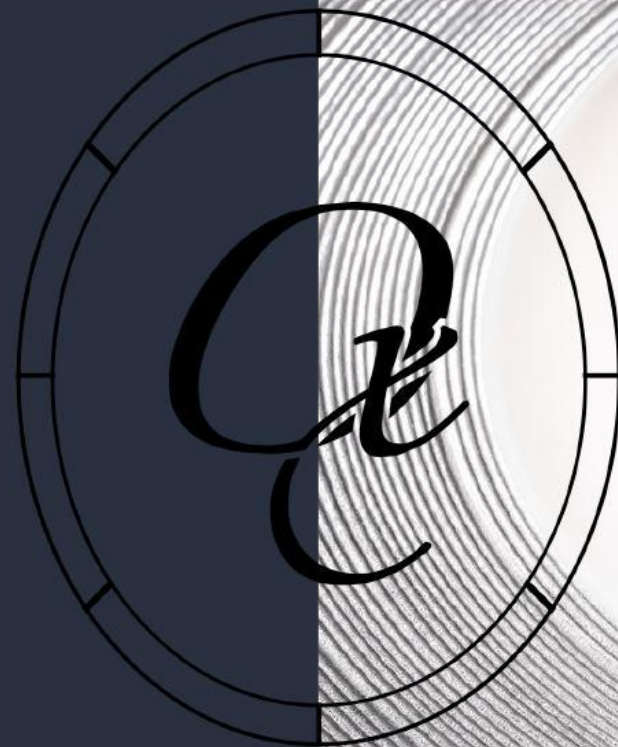
SIGNATURE OC PEALLA

Beef Ribeye, Mussels, Prawns, Scallops

Small (for one) \$35

Large (for two) \$68

Mains



WAGYU MB5+ TUNERDOS \$72

Wagyu Tenderloin, Pan-seared foie gras, Black Truffle, Spinach, Vintage Wine Jus







USDA PRIME LAMB

Olive, Garden Vegetables, Rosemary Jus

\$52



GRILLED OCTOPUS

Honey-Capers, Potato Puree, Sundried Cherry Tomatoes, Stracciatella

\$28



DUCK CONFIT

Beetroots, Baby Carrots, Spiced Jus

\$35



BABY CHICKEN

Baby Potatoes, Asparagus, Mushroom Jus

\$35



BLACK ANGUS PITHIVIER

Mushroom Duxelles, Rougie Foie Gras, Spinach

\$38

(45 mins preparation time)



BAKED LOBSTER \$78
Lemon, Asparagus, Garlic Sauce, Truffle Potato Purée



BARBARY DUCK BREAST \$45
Pears, Beetroot, Pink Pepper Corn Sauce



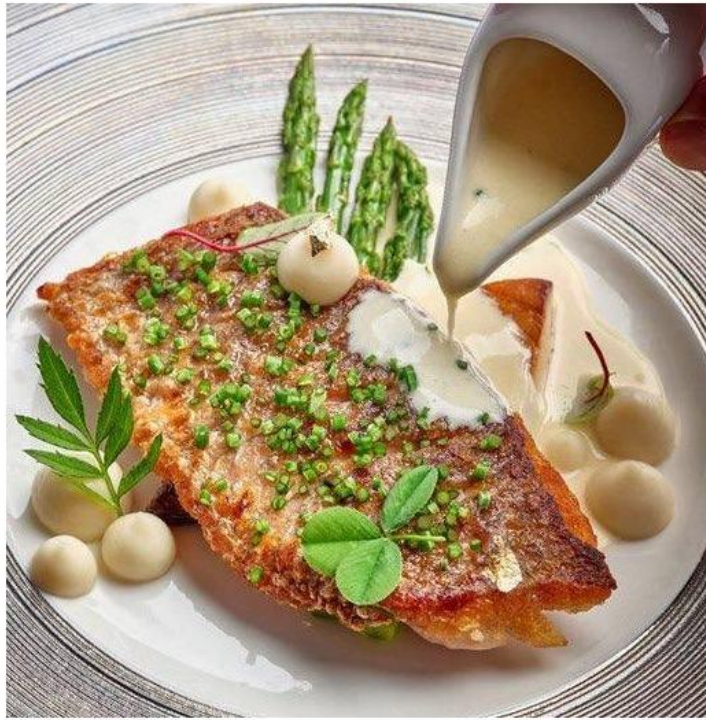
WAGYU BEEF CHEEK \$38
48-Hour Braised Wagyu MB5 Cheek, Potato Anglaise, Beets Jus



OSSO BUCO \$38
Braised Veal Shanks, Creamy Polenta, Zesty Gremolata



CHICKEN VOL-AU-VENT \$28
Wild Mushrooms, Puff Pastry, Truffle Sauce
Additional Fresh Truffle +\$10



SEABASS
Cauliflower, Asapragus, Beurre Blanc

\$38



WILD SALMON
Clams, Leek Potato, Lemon Beurre Blanc

\$35



HALIBUT
Oscietra Caviar, Sunchoke, Garden Peas

\$55



DOVER SOLE FISH
Pan Fried Dover Sole, Sundried Tomatoes, Almond, Truffle Potato Puree, Meunière Sauce

\$75

OC GOLD BURGER

\$55

24K Gold Leaves, Truffle Aioli, Brie de Meaux AOP, Caramelized Onions



LOBSTER ROLL

\$45

Chilled Lobster, Lemon Mayo, Toasted Brioche, Lemon Garlic Butter, Parmesan Fries, Salads



SURF & TURF \$148
 Wagyu MB5 Tenderloin
 Full Tail Lobster
 Foie Gras
 Bone Marrow
 Vintage Wine Jus

To Share



OSSO BUCO (3 pieces) \$98
 Braised Veal Shanks, Creamy Polenta,
 Zesty Gremolata



LOBSTER POT PIE \$82
 Seafood Bouillabaisse, Puff Pastry,
 Scallop, Prawns, Lobster, Mussels

(35 mins preparation time)

CHATEAUBRIAND STEAK

Sweet Potato Puree, Red Wine Bordelaise

650G – Wagyu Chateaubriand \$175
650G – Prime Black Angus Chateaubriand \$95

Comes with 2 sides and 2 sauces



TOMAHAWK

1000G – Tomahawk, Australia

Wagyu Tajima MB5, Chilled \$175

Wagyu Tajima MB9, Chilled \$235



Beefs

AUSTRALIAN BEEF

200G – Wagyu MB5 Tenderloin **\$80**

Grain Fed for 400 days, Distinctive Marbling and Flavour

300G – Wagyu MB5 Ribeye **\$85**

Grain Fed for 400 days, Distinctive Marbling and Flavour

USA BEEF

200G – Black Angus Tenderloin **\$35**

Corn Fed for 120 days, Prime Black Angus Beef

300G – Angus Ribeye **\$45**

Certified Angus Beef, Chilled

JAPANESE BEEF

200G – A5 Wagyu Tenderloin **\$150**

Kagoshima Full Blood Wagyu Beef





Side Dishes | \$5

Green Salads

Grilled Asparagus

Sauteed Mixed Vegetables

Truffle Potato Purée

Mashed Potatoes

Woodfired Corn Ribs

Truffle Mac & Cheese

Sauteed Assorted Mushrooms

Blooming Onion

Crispy Miso Eggplants

Parmesan Fries

Broccolini



Sauces | \$3

—
 Sauce au Poivre
 Bearnaise
 Red Wine Bordelaise
 Kampot Pepper Sauce
 Chimichurri
 Sauce Diane
 Negi Shio Sauce
 Blue Cheese Sauce
 Homemade BBQ Sauce
 Japanese Steak Sauce

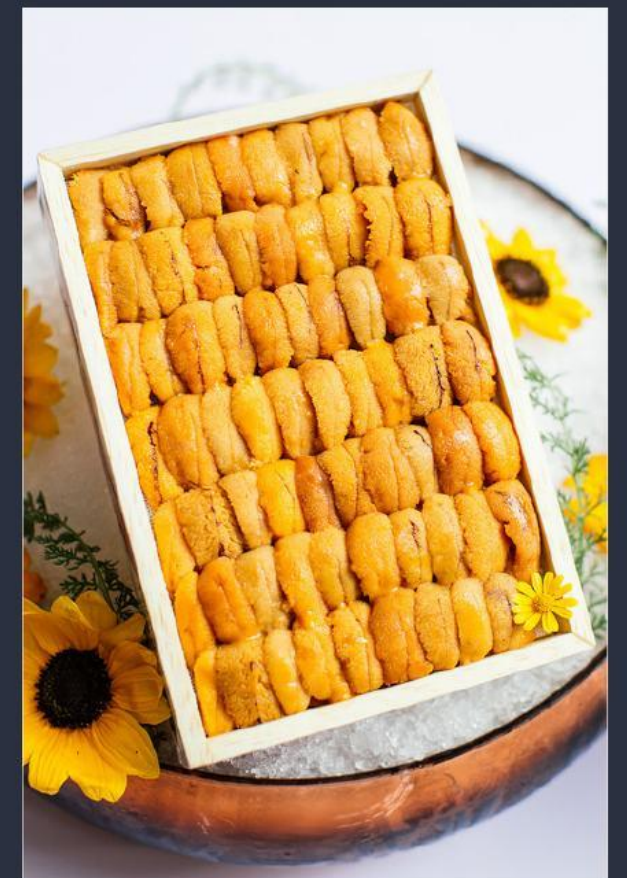
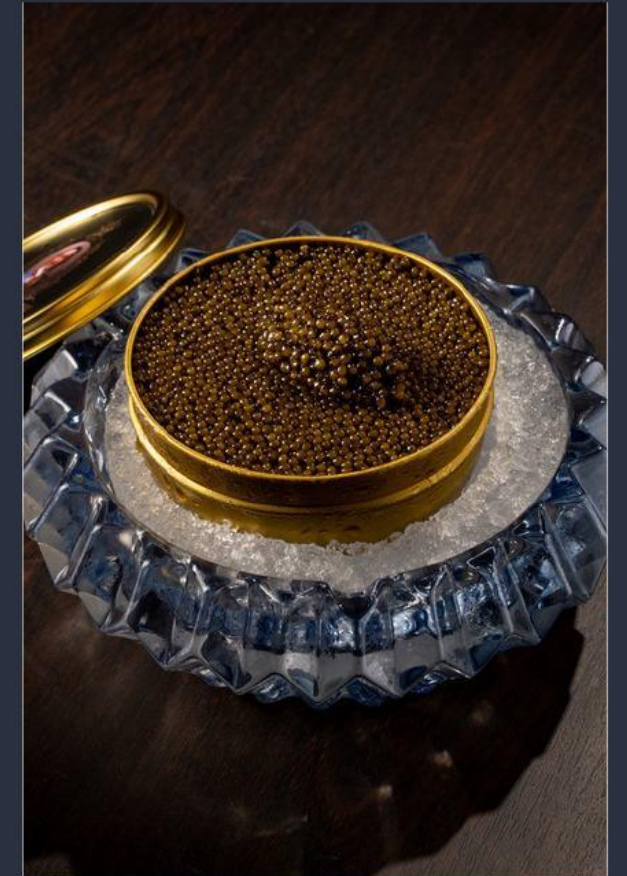
Salt

—
 Pink Himalayan
 Thyme & Rosemary
 Kombu & Garlic
 Black Salt
 Spicy Kaffir Lime
 Sea Salt



Supplements

—
 Caviar | **Market Price**
 Hokkaido Sea Urchin | **Market Price**
 Lobster | **\$38**
 Rougie Foie Gras | **\$28**
 Bone Marrow | **\$25**
 Fresh Italian Truffles | **Market Price**



Desserts



TRUFFLE TIRAMISU

\$25

Espresso, Mascarpone, Valrohna Cocoa, Almond



MATCHA STRAWBERRY \$16
Almond Sable Tart, Cream Cheese, Pistachio



YUZU SOUFFLE \$15
Yuzu Cream, Berries, Meringue



APPLE VOL-AU-VENT \$16
Cinnamon, Puff Pastry, Vanilla Ice Cream



CHOCOLATE VOTEX \$16
Hot Chocolate, Chocoalte Chantilly, Berries, and Maldon Salt



HAZELNUT PROFITEROLES \$15
Chocolate Sauce, Crème Patissiere, Choux

TRUFFLE HONEY TOAST \$25

Fresh Truffle, Brioche, Salted Milk Ice Cream



MANGO & COCONUT \$19

Coconut Mousse, Mango Ice Cream, Almond Tuile



FRUIT SORBET PLATTER

Pick any 3 flavours

\$25



FRUIT SORBET

Orange

\$7



FRUIT SORBET

Lime

\$7



FRUIT SORBET

Passion Fruit

\$7



FRUIT SORBET

Yuzu Lemon

\$12

HOMEMADE ICE CREAM

1 scoop	\$5
3 scoops	\$13

Vanilla
Chocolate
Strawberry
Mango



FRUITS PLATTER

\$15

Selection of seasonal fresh fruits

CHARCUTERIE BOARD

\$65

Brie Cheese, Blue Cheese, Aged Cheddar, Crackers, Dried Fruits, Berries, Salami, Parma Ham, Bresaola, Olives, Gherkin, Truffle Honey & Truffle Sour Cream Dip





(V) VEGETARIAN | (S) SEAFOOD | (N) NUTS

Food described within this menu may contain nuts or other ingredients, which in certain people can lead to allergic reactions. If you are allergic to nuts, or think you may suffer from other forms of food allergies, please would you inform your order-taker, who will be able to advice on an alternative choice.

Fish dishes or food with fish ingredients may contain fish bones.