

AURORA
SKY LOUNGE

MENU



SIGNATURE

Cocktail



S1. AURORA GENTLE

Jim Beam, Aperol Aperitif, Bardinet Blue
Curacao

\$ 8.50

S2. ASIA FIRE

Rum, Passion Juice, Pineapple Juice, Rum, Kampot Pepper, Star Anise, Lime Juice, Sugar Syrup, White Egg

\$ 8.50



S3. BLOOD SKY

Dark Rum, Raspberry Puree, Cranberry Juice, Caramel Syrup, Lime Juice, Sugar Syrup

\$ 8.50



S4. KINOREY

Gin, Triple Sec, Apricot Brandy, Dragon Fruit, Apple Juice, Lime Juice, Sugar Syrup, White Egg

\$ 8.50



S5. BLUE SKY

Vodka, Malibu, Apricot Brandy, Blue Curacao, Apple Juice, Lime Juice, Sugar Syrup

\$ 8.50



S6. KROVANN

Vodka, Triple Sec, Lychee, Apple Juice, Cranberry Juice, Lime juice, Sugar Syrup

\$ 8.50



S7. AURORA FROSH

Rum, Passion Juice, Pineapple Juice, Orgeat Syrup, Bardinet Grenadine, Lime Juice, Sugar Syrup

\$ 8.50



S8. ABSARA

Vodka, Pink Grapefruit Syrup, Crème De Peach, Lime Juice, Grenadine Syrup

\$ 8.50



S9. SUNSET TEQUILA

Tequila Silver, Triple Sec, Passion Fruit, Watermelon Juice, Lime Juice, Sugar Syrup

\$ 8.50



S10. SANGRIALA

Red Sangria, Orange, Lime Juice, Sugar Syrup, Angostura Bitter

\$ 8.50



S11. ROMDUOL

Rum, Campari, Crème De Peach, Apple Juice, Lime Juice, Sugar Syrup, White Egg

\$ 8.50



S12. LEMONGRASS SOUR

Gin, Creme De Peach, Lime Juice, Lemongrass Syrup, Ginger, Angostura Bitter, White Egg

\$ 8.50



S13. BOPHA

Gin, Midori, Cucumber, Lime Juice, Sugar Syrup, White Egg

\$ 8.50



CLASSIC *Cocktail*



C14. CLASSIC MAI TAI \$ 6.50

Rum, Orgeat Syrup, Lime Juice, Sugar Syrup

C15. SEX ON THE BEACH \$ 6.50

Vodka, Peach Liquor, Orange Juice, Cranberry Juice, Lime Juice, Grenadine

C16. LONG ISLAND ICED TEA \$ 6.50

Gin, Vodka, Tequila Silver, Bacardi Light, Triple Sec, Lime Juice, Coke

C17. SINGAPORE SLING \$ 6.50

Gin, Cointreau, Cherry Brandy, DOM Liquor, Pineapple Juice, Lime Juice, Grenadine Syrup

C18. OLD FASHION \$ 6.50

Bourbon Whisky, Angostura Bitter, Sugar Syrup

C19. NEGRONI \$ 6.50

Dry Gin, Campari, Martini Rosso

C20. APEROL SPRITE \$ 6.50

Aperol, Sparkling Wine, Soda Water

C21. CLASSIC MARTINI \$ 6.50

Gin/Vodka, Dry Martini, Green Olive

C22. ESPRESSO MARTINI \$ 6.50

Vodka, Kahlua, Coffee, Vanilla Syrup

C23. CLASSIC MOJITO \$ 6.50

Havana Rum, Brown Sugar, Lime Fruit, Mint Leaf, Soda

C24. CLASSIC MARGARITA \$ 6.50

Tequila Silver, Triple Sec, Lime Juice, Sugar Syrup

C25. WHISKY SOUR \$ 6.50

Bourbon Whisky, Fresh Lemon Juice, Simple Syrup Orange Wheel

MOCKTAIL

M26. CLOUD LYCHEE

Lychee Juice, Lime Juice, Sugar Syrup,
Mint Leaf

\$ 6.50



M27. GINGER SMASH

Orange juice, Lime Juice, Sugar Syrup,
Ginger Slice, Grenadine Syrup, Ginger Ale

\$ 6.50



M28. AURORA ORMRIT LEMONGRASS

Passion Juice, Apple Juice, Lime Juice,
Lemongrass Syrup, Ginger Slice

\$ 6.50



M29. MANGO SMASH

Mango Juice, Lime Juice, Sugar Syrup,
Lipton Tea

\$ 6.50



M30. PASSION POUCH

Pineapple Juice, Orange juice, Passion
Juice, Grenadine Syrup, Lime Juice

\$ 6.50



M31. GOLDEN DRAGON

Dragon Fruit, Cranberry Juice, Vanilla
Syrup

\$ 6.50



CRAFT BEER

	Glass
B32. Centurion	\$ 6.50

BEER

	Bottle
B33. Angkor	\$ 4.00
B34. Cambodia	\$ 4.00
B35. Tiger	\$ 4.50
B36. Tiger Crystal	\$ 4.50
B37. Heineken	\$ 5.50
B38. Corona	\$ 5.50
B39. ABC	\$ 6.00

TEQUILA

	Shot	Bottle
T40. Tradicional Reposado	\$ 6.50	\$ 85.00
T41. Standard Anejo	\$ 7.50	\$ 95.00
T42. Lunazul Blanco	\$ 8.50	\$ 120.00
T43. Patron Silver	\$ 9.50	\$ 150.00
T44. Patron Reposado	\$ 9.50	\$ 150.00

RHUM

	Shot	Bottle
R45. Kraken Spiced Black	\$ 8.50	\$ 120.00
R46. Flor De Cana Reserva	\$ 7.50	\$ 95.00
R47. Brugal Dry White Rum	\$ 6.50	\$ 75.00

GIN

	Shot	Bottle
G48. Tanqueray	\$ 6.50	\$ 80.00
G49. West Winds Gin	\$ 8.00	\$ 110.00
G50. Kavalan Gin	\$ 7.50	\$ 95.00
G51. Hendrick's	\$ 7.50	\$ 95.00

VODKA

	Shot	Bottle
V52. Belenkaya	\$ 6.50	\$ 75.00
V53. Grey Goose	\$ 8.50	\$ 110.00
V54. Tovaritch Premium	\$ 7.50	\$ 95.00

COGNAC / BRANDY

	Bottle
O55. Cognac Camus VSOP Borderies	\$ 240.00
O56. Hennessy V.S.O.P	\$ 250.00
O57. Cognac Tesseron XO Tradition, Lot 76	\$ 500.00

WHISKY SINGLE MALT

	Bottle
W58. Laphroaig 10 Yrs	\$ 150.00
W59. Glenfiddich 12 Yrs	\$ 150.00
W60. Glenfiddich 15 Yrs	\$ 250.00
W61. Glenfiddich 18 Yrs	\$ 350.00
W62. Kavalan Concertmaster	\$ 250.00
W63. Macallan 12 Yrs	\$ 650.00
W64. Macallan 18Yo Double Cask	\$ 900.00

IRISH WHISKY

	Shot	Bottle
W65. Bushmills 10 Yrs	\$ 7.50	\$ 85.00
W66. John Jameson	\$ 6.50	\$ 75.00

BOURBON WHISKY

	Shot	Bottle
W67. Jim Beam 1795	\$ 6.50	\$ 65.00
W68. Jack Daniel	\$ 7.50	\$ 85.00
W69. Evan Williams	\$ 7.50	\$ 85.00

WHISKY

	Shot	Bottle
W70. J/W Red Label	\$ 6.50	\$ 65.00
W71. J/W Black Label	\$ 7.50	\$ 85.00
W72. J/W Gold Label	\$ 12.50	\$ 150.00
W73. J/W Blue Label		\$ 550.00
W74. Chivas 18 Yrs		\$ 250.00
W75. Dalmore 12 Yrs		\$ 210.00
W76. Dalmore 15 Yrs		\$ 450.00
W77. Dewar's 12 Yrs		\$ 80.00
W78. Dewar's 15 Yrs		\$ 120.00
W79. Dewar's 18 Yrs		\$ 250.00
W80. Whisky Bellevoe White, Sauternes Barrel Finish		\$ 180.00
W81. Whisky Bellevoe Green, Calvados Barrel Finish		\$ 350.00

JAPANESE WHISKY

	Bottle
W82. Whisky Akashi White Oak Blend, Japanese Whisky	\$ 120.00
W83. Hibiki Harmony	\$ 450.00
W84. Hibiki 21 Yrs	\$ 1850.00



WINE LIST

Red Wine

	Bottle
W85. Terroirs La Ganivelle Rouge	\$ 36.00
W86. Ventisquero Merlot Clasico	\$ 36.00
W87. Les Jamelles Cabernet Sauvignon	\$ 32.00
W88. Esprit de Pavie	\$ 60.00
W89. Marques de Casa Concha Cabernet Sauvignon, Maipo Valley	\$ 65.00
W90. Chateau ROBIN	\$ 90.00
W91. Domaine Nicolas Hautes Cotes de Beaun	\$ 90.00
W92. Chateau La Closerie de Fourtet	\$ 150.00
W93. Chateau Camensac	\$ 150.00
W94. Domaine Jean-Paul & Charly Thevenet Morgon	\$ 150.00
W95. Flechas de los Andes Gran Malbec Baron Edmond de Rothschild, Mendoza, Argentina	\$ 150.00
W96. Domaine Louis Chenu Pere et Filles Vieilles Vignes	\$ 150.00
W97. Penfolds Bin Red 389	\$ 180.00
W98. Chateau Monbousquet	\$ 180.00
W99. Penfolds Bin Red 407	\$ 200.00

White Wine

	Bottle
W100. Terroirs La Ganivelle Blanc	\$ 36.00
W101. Marques de Casa Concha Chardonnay, Limari Valley, Chile	\$ 75.00
W102. Sancerre Les Baronnes by Henri Bourgeois, Loire Valley, France	\$ 120.00
W103. Domaine de La Meuliere Chablis	\$ 150.00
W104. Raphael Midoir Touraine Blanc	\$ 75.00

Rose Wine

	Bottle
W105. Chateau Cotes	\$ 36.00
W106. Les Jamelles Reflets Secrets Rose	\$ 48.00

CHAMPAGNE & SPARKLING

	Bottle
W107. Nostra Vitis Spumante	\$ 35.00
W108. Champagne Taittinger Brut Reserve	\$ 180.00
W109. Champagne BOLLINGER Rose	\$ 200.00

HOUSE WINE

	Bottle
W110. Les Jamelles Merlot	\$ 32.00
W111. Les Jamelles Sauvignon Blanc	\$ 32.00





FRESH JUICE

B112. Fresh Apple Juice	\$ 4.50
B113. Fresh Watermelon Juice	\$ 4.50
B114. Fresh Pineapple Juice	\$ 4.50
B115. Fresh Coconut Juice	\$ 4.50
B116. Fresh Lime Juice	\$ 4.50
B117. Fresh Passion Juice	\$ 4.50
B118. Fresh Passion Soda Juice	\$ 4.50
B119. Fresh Orange Juice	\$ 5.50

SMOOTHIE

B120. Mango Smoothie	\$ 5.50
B121. Banana Smoothie	\$ 5.50
B122. Watermelon Smoothie	\$ 5.50
B123. Passion Smoothie	\$ 5.50
B124. Avocado Smoothie	\$ 5.50
B125. Coconut Smoothie	\$ 5.50

SOFT DINK

B126. Coke	\$ 4.00
B127. Coke Zero	\$ 4.00
B128. Sprite	\$ 4.00
B129. Fanta	\$ 4.00
B130. Soda	\$ 4.00
B131. Tonic	\$ 4.00
B132. Ginger Ale	\$ 4.00
B133. Red Bull	\$ 4.00

MINERAL WATER

B134. Kulen Water 500ml	\$ 2.50
B135. Kulen Water 1500ml	\$ 5.50
B136. Acqua Panna Water 500ml	\$ 4.50
B137. Acqua Panna Water 1000ml	\$ 7.50
B138. San Pellegrino 500ml	\$ 5.50
B139. San Pellegrino 1000ml	\$ 7.50

COFFEE

B140. Espresso	\$ 3.00
B141. Double Espresso	\$ 4.00
B142. Cappuccino	\$ 4.00
B143. Café Latte	\$ 4.00



AURORA
— SKY LOUNGE —

LOUNGE

Menu



L1. BEEF TENDERLOIN

Grilled Beef Tenderloin Kailan with Mushroom
Sauce

\$ 35.00



L2. CRISPY BEEF AURORA FLAVOR

Marinate Beef with Sesame Seed Flavor
\$ 9.50



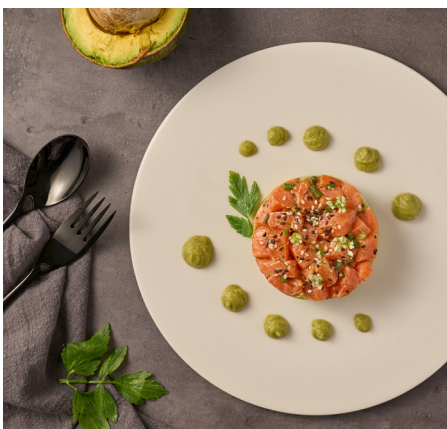
L3. CRISPY GARLIC DUCK TONGUE

Testy Duck Tongue with Crispy Garlic
and Bread Crumbs on top
\$ 9.50



L4. PRAWN MISO SALAD

Grilled Tiger Prawn with Mixed Salad
and Miso Sauce
\$ 11.50



L5. AVOCADO SALMON TARTARE

Fresh Salmon with Teriyaki Sauce and
Avocado Puree, Cucumber, Olive Oil
\$ 14.50



L6. FRESH SHRIMP

Fresh Shrimps with Bitter Melon and
Spicy Sauce on top
\$ 15.00



L7. LOBSTER ROLL

Sauté Lobster with Butter with Shrimp
Sauce
\$ 16.00



L9. BEEF SKEWER TERIYAKI

Grilled Beef Skewer with Mixed Salad
and Teriyaki Sauce
\$ 9.50



L8. AURORA KEBAB

Rolling Beef & Chicken with
Khmer Style Papaya Salad
\$ 9.50



L10. POPCORN CHICKEN ELBOW

Crispy Chicken Elbow Kaffir Leaves on
Crispy Banana
\$ 8.50





L11. AURORA PLATTER

Copa Ham, Ham Mortadella, Salami, Turkey Ham, Raw Ham Borgo, Burrata Chesse, Green Olive, Black Olive, Cornichons and White Whole Bread

\$ 25.00

L12. FRESH OYSTER 2PC / 4PC

Pacific Fresh Oyster, Fresh Kathomtat,
Fried Shallot, Koh Kong, Red Wine Vinegar

\$ 6.00 / \$ 12.00



L13. BAKED CHEESE OYSTER 2PC/4PC

Baked Fresh Oyster with Mozzarella, Parmesan,
Cheddar and Béchamel Sauce

\$ 8.00 / \$ 16.00



L14. PAN-SEARED SCALLOP

Grilled Scallop and Avocado served with
Caper Cream Sauce

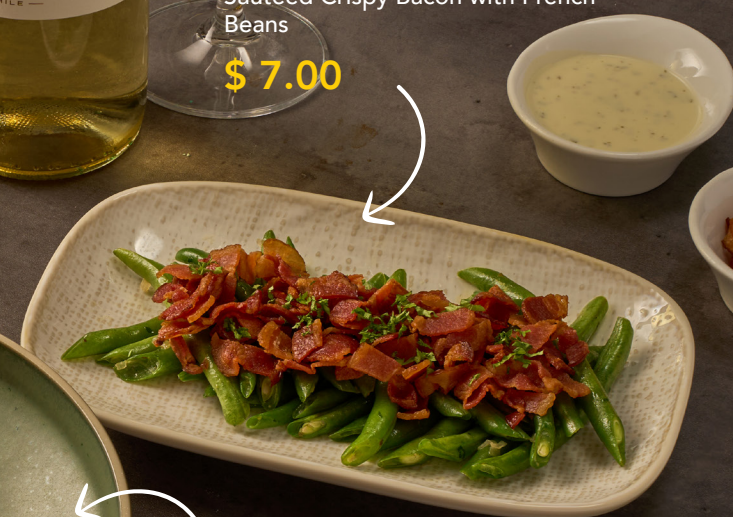
\$ 15.00



L15. BACON AND GREEN BEAN

Sautéed Crispy Bacon with French
Beans

\$ 7.00



L16. SAUTÉ BAMBOO SNAIL

Sauté Snail with Chili and Garlic Butter

\$ 10.00





L17. BEEF STEAK SALAD

Grilled Beef Steak with Fresh Garden Salad,
served with Thousand Dressing

\$ 10.00



L18. PAN SEARED FOIE GRAS

Pan-Seared Foie Gras with White Toast, Apple Green Pickle and Cranberry Reduction sauce

\$ 23.50



L19. GRILLED TUNA STEAKS

Seared Tuna with Black & White Sesame, Vegetable and Soy Sauce with BBQ Sauce

\$ 15.00



L20. FLAMBE MUSSELS

Flambé Mussel with White Wine and Herb

\$ 10.00



L21. AURORA BURGER

Three Flavor Mini Burger, Beef, Fish and Chicken with BBQ Sauce

\$ 10.00



L22. ROASTED DUCK BREAST

Pan-Seared Duck with Green Peas Puree, Beetroot, Cherry Tomato, served with Apple Sauce

\$ 17.00



L23. SEABASS CEVICHE

Smoke Fresh Seabass, Olive Oil with Lime and Kikkoman Soya sauce

\$ 11.50



L24. FRESH FRUIT

Kiwi Fruit, Blueberry, Cherry and Strawberry

\$ 8.50



L26. GRILLED BEEF FRIED RICE

Grilled Beef Tender, Fried Rice with Egg with BBQ Sauce

\$ 9.50



L25. GRILLED KING OYSTER MUSHROOM

Grilled King Mushroom with Cocktail Sauce

\$ 6.00



L27. STEAMED KAILAN WITH BEEF

Grilled Beef with Kailan served with Spicy Sauce and BBQ Sauce

\$ 15.00



VEGETARIAN DELIGHTS



L28. POMELO SALAD

Red Pomelo, Pomegranate, Cucumber Slice, Carrot Slice, Cherry Tomato, Mint Leaf, served with Sweet Dressing

\$ 6.00



L29. CAULIFLOWER STEAK

Pan-Seared Cauliflower with Avocado Puree, Dry Cashew Nuts, Dry Black Raisins, Dry Red Raisins, and Rocket Salad, served with Olive Oil

\$ 6.00



Thank you!