

# Hemisphere



Vol.2

# Hemisphere

## *Welcome to Hemisphere*

Ready to stir things up, Hemisphere is set to become the newest hotspot in Phnom Penh. Offering everything from a sensational menu, exciting cocktails, great music and an atmosphere that will keep you hooked. Hemisphere is ready to serve you from sunrise to sunset and keep your thirst quenched well into the moonlit hours of the evening.

Hemisphere was designed to offer the people of Phnom Penh a chic yet approachable refuge, the new local for everything from a lunch meeting, afterwork drinks and that surprise birthday celebration! Surrounded by the eclectic interiors and with spectacular views from our rooftop location we hope that you will enjoy Hemisphere as much as we have enjoyed creating it for you.



A portrait of a man with dark hair and a mustache, wearing a blue and white checkered shirt and a dark blue apron. He has his arms crossed and is standing in front of a dark brick wall with brass-colored pipes and valves. The lighting is warm and focused on him.

*Ohlala!*

**Homemade borderless cuisine by  
Executive Chef Jordan Bischoff**





# To Share

(Available for dinner only)

**Australian Beef Thick Skirt Slices** 🍖 12  
In Khmer style lok lak sauce

**Japanese Oysters (6 pieces) / (12 pieces)** 🍽️ 15/28  
Japanese oysters served with condiments

**Cold Cuts Board** 🥩 🥙 🌿 16  
Chef's selection of cold cuts from Italy, France and Spain  
Served with pickles and rocket salad

**Cheese Board** 🧀 🥙 🌿 16  
Chef's selection of cheese from Italy, France and Spain  
Served with pickles and rocket salad

**Mixed Board** 🥩 🧀 🥙 🌿 30  
Chef's selection of cheese and cold cuts from Italy, France and Spain. Served with pickles and rocket salad

**Tomahawk Steak (waiting time 45 minutes)** 🥩 🧀 135  
Chargrilled 1.3kg Australian grass-fed beef Tomahawk Steak, flamed on table with 15-years aged Glenfnidich whisky. Served with grilled vegetables, roasted baby potatoes, side salad, Kampot pepper sauce and bearnaise sauce

## Side Dishes

Steamed Rice 2  
Wilted Creamy Spinach 3  
Baked Baby Potatoes 3  
Green Salad 3  
French Fries 3

## Extra Side sauces

Kampot Pepper 0.90 ✨  
Burger Sauce 0.90  
Homemade Ketchup 0.90  
Kimchi Mayonnaise 0.90

🌿 = Vegetarian   🥙 = Nuts/Peanuts   🥚 = Egg   🧀 = Dairy   🌾 = Wheat   🐷 = Contains Pork   🦞 = Shellfish

Please advise your server of any food allergies and dietary preferences.

All prices are in USD including Taxes & Service Charge.

# All Day Classics

<b>Pumpkin Soup</b> 🥗	8
Creamy spicy pumpkin soup, homemade fresh ricotta, grated dry ricotta from Italy, radish sprouts, torrefied pumpkin seeds and extra virgin olive oil. Served with crispy bread	
<b>Fried Rice</b> 🍳	10
Fried rice with egg and vegetables (Additional Chicken, Beef or Seafood for \$2)	
<b>Chicken Caesar Salad</b> 🍳 🥗 🐔 🌾	12
Romaine lettuce, grilled chicken breast, crispy bacon, anchovies and parmesan dressing. Served with parmesan shavings and bread croutons	
<b>Home Smoked Duck Salad</b> 🍳	14
Smoked duck breast slices, fresh orange segments, dried apricots and torrefied pine nuts, on a bed of lolo rosso lettuce with orange and kampot pepper dressing	
<b>Pasta</b> 🍝	14
Ask your server for our pasta of the day	
<b>Pork Belly</b> 🐷 🍳	14
Glazed pork belly slow cooked for 8h and caramelized, bok choy in sesame sauce, homemade ketchup, puffed pork skin. Served with baked baby potatoes	
<b>Burratatouille</b> 🥗 🍳	15
Italian creamy burrata cheese served on a bed of ratatouille (French style vegetable stew), with extra virgin olive oil, toasted pine nuts and fresh rocket salad	
<b>Hemisphere Burger</b> 🍳 🥗 🌾	16
Beef burger in homemade bun, 12 months Comte cheese, bearnaise sauce, tomato, salad and red onions. Served with french fries and side salad (Additional bacon \$1)	
<b>Pan Fried Salmon Fillet</b> 🐟 🍳 🌾	19
Pan fried salmon fillet, mashed potatoes and vierge sauce With lemon, parsley, red onions, capers, and bread croutons	
<b>Rib Eye Steak</b> 🍳 🥗	32
250g Grilled Australian grass fed rib eye steak, with side salad and roasted baby potatoes. Choice of Kampot pepper or bearnaise sauce	
<b>Pyrenean Lamb Chop</b> 🍳	36
Roasted premium lamb rack ribs, zucchini and pesto purée, Provençal style roasted tomato, raw zucchini salad, with lamb gravy and yoghurt, garlic and mint sauce	

🌿 = Vegetarian   🥜 = Nuts/Peanuts   🍳 = Egg   🥛 = Dairy   🌾 = Wheat   🐷 = Contains Pork   🐟 = Shellfish

Please advise your server of any food allergies and dietary preferences.

All prices are in USD including Taxes & Service Charge.














# Small Plates



(Available Dinner Only)

**Paprika Fries**  5  
French fries with homemade ketchup and mayo



**Guacamole**  6  
Traditional Mexican guacamole recipe with corn tortilla crisps


**Homemade Chickpeas Hummus**  6  
Topped with fresh pomegranate, pickles, coriander and extra virgin olive oil. Served with flatbread crisps


**Beef Burger Slider**    6  
Beef burger slider with 12 months Comte cheese and bearnaise sauce (price per piece)

**Croquetas**   7  
Duck legs confit croquetas, turmeric mayonnaise, pickled carrots, coriander (3 pieces)

**Squid and Chorizo Cassolette**  7  
Pan fried squid and chorizo cassolette in persillade sauce (garlic and parsley pesto), smoked paprika, Italian basil

**Chicken Karaage**   9  
Japanese style bite-sized pieces of chicken thigh dusted with flour and deep-fried. Served with kimchi mayonnaise

**Fresh Tuna Tartare**  12  
With passion fruit and kampot pepper dressing, avocado cream, sweet potatoes, grilled corn, coriander, red onions, rice crisps

**Seared Scallops and Foie Gras in Broth**  18  
Seared scallops and foie gras (duck liver) in a spicy broth with taro, coriander, and Katsu obushi (dried bonito flakes)

 = Vegetarian    = Nuts/Peanuts    = Egg    = Dairy    = Wheat    = Contains Pork    = Shellfish

Please advise your server of any food allergies and dietary preferences.

All prices are in USD including Taxes & Service Charge.







# Desserts

## Seasonal Fruit Platter

Fresh fruit in season

4

## Wat Chocolate Mousse

Extra virgin olive oil, salt flower from Thailand, sweet cocoa nibs and cocoa crumble

6

## Homemade Cheesecake

Vanilla cheesecake topped with mango and passion fruit

6

## Original Paris Brest

Choux pastry filled with hazelnut and chocolate cream, topped with salted butter caramel and toasted almond slices

6



to view more menu photos

= Vegetarian   = Nuts/Peanuts   = Egg   = Dairy   = Wheat   = Contains Pork   = Shellfish

Please advise your server of any food allergies and dietary preferences.

All prices are in USD including Taxes & Service Charge.







Hemisphere Rooftop  
@TRIBE Phnom Penh Post Office Square  
no. 47, Corner Street 01 and Street 94,  
Village 9, Sangkat Wat Phnom,  
Khan Daun Penh, Phnom Penh, 12202, Cambodia  
Phone: + 855 23 965 566  
[www.hemisphererooftop.com](http://www.hemisphererooftop.com)