The Yum List

The Beach Club Sihanoukville - JATI Koh Russey

A sandy-toed sanctuary dishing up international flavours and barefoot sophistication—The Beach Club at JATI Koh Russey, Sihanoukville, lures not only in-house guests but also adventurous paddlers from neighbouring shores.

Monica Tindall

The Beach Club wasn't meant to have its own article. On the golden fringe of Koh Russey's shoreline, this relaxed beachfront restaurant is the heart of daytime dining at JATI. I assumed it catered exclusively to in-house guests—until, that is, I learned about the "paddle-ins." Yes, quite literally: diners have kayaked over from neighbouring resorts for a long lunch,

Is it ADHD or High IQ
High IQ
Putting water on your toothbrush before you put toothpaste

palates, served with panoramic sea views and the gentle hush of waves as background music. It's casual in setting but serious about the food, and after just one lunch (that turned into three and dinner), it was clear this story deserved a page of its own.

The Beach Club – Beachfront Restaurant at JATI Koh Russey, Sihanoukville

The Beach Club at JATI Menu

Starters

One of our first starters was a surprisingly elegant take on a comforting classic – the Prawn Wonton Soup (US$12). Plump parcels of prawn floated in a roasted chicken broth, delicately perfumed with ginger and balanced by bok choy and finely sliced spring onion. Light yet

Prawn Wonton Soup

The Fresh Greens & Tomato Summer Salad (US$7) offered a bright, refreshing lift. Creamy avocado contrasted beautifully with the chewy intensity of sun-dried cherry tomatoes, while finely chopped shallots and a zingy passionfruit dressing added tang and punch. It was a celebration of texture and freshness in every bite.

Fresh Greens & Tomato Summer Salad

The White Cut Chicken (US$12) offered a light, protein-rich option that didn’t compromise on flavour. Poached slices of tender chicken breast were draped in a nutty miso and sesame dressing, with cucumber and coriander adding freshness and crunch. A drizzle of green oil elevated the dish with a clean, herbaceous finish—an ideal choice for those after something clean yet satisfying.

White Cut Chicken

Equally compelling was the Avocado & Baby Kale Salad (US$12), a hearty, wholesome plate that went far beyond leafy greens. Charred broccolini added depth, nutty freekeh brought body, and sunflower seeds offered crunch. The coriander dressing tied everything together with a fresh, herbaceous lift.

Avocado & Baby Kale Salad

The Super Grains Salad (US$12) was another textural triumph, combining quinoa, barley and brown rice with zucchini ribbons and peppery arugula. A vivid salsa verde gave it character and zing, while a final flourish of toasted seeds added both earthiness and bite. Nourishing without feeling heavy, it was proof that a salad can be both virtuous and delicious.

The Beach Club Sihanoukville Menu – Super Grains Salad

Mains

The Grilled Organic Chicken Thigh (US$24) arrived glistening with a ginger and honey glaze, its skin just crisp enough to contrast with the juicy meat beneath. Roasted chilli lent a smoky kick, while fresh coriander added brightness and lift. It was simple, well-executed, and full of flavour.

Grilled Organic Chicken Thigh

The Grilled Grouper Filet (US$24) was beautifully cooked—moist and flaky, with a delicate char that nodded to the grill without overpowering the fish. Local scallops added sweetness and depth, while a fermented soybean and chilli sauce provided a salty, umami-rich layer, mellowed by peppery watercress and chives.

Grilled Grouper Filet

The Roasted Ocean King Prawns (US$29) was a showstopper—plump, sweet, and just smoky from the grill. A punchy house-made chilli bean sauce was served on the side, a considerate gesture for those at the table with a milder palate. Crispy shallots and microgreens added both texture and finesse.

The Beach Club Menu – Beachfront Restaurant at JATI Koh Russey, Sihanoukville – Roasted Ocean King Prawns

A pleasant surprise came in the form of the Margherita Pizza (US$12), a purist's version done right. The base was blistered yet chewy, thanks to a proper pizza oven, and topped with a classic combination of San Marzano tomatoes, fresh basil, mozzarella and pecorino romano. No fuss, no frills—just solid technique and quality ingredients.

Margherita Pizza – The Beach Club Menu

Dessert

The Coconut Parfait (US$9) was a tropical finale that managed to be both light and indulgent. Silky and cool, the parfait was delicately flavoured, allowing the coconut to shine. A scoop of tart passionfruit sorbet cut through the richness, while a swirl of whipped white chocolate added a creamy, decadent finish.

Coconut Parfait

The Deep-fried Tonka Bean Ice Cream (US$14) was a playful twist on the classic hot-and-cold dessert. Encased in a crisp golden shell, the ice cream inside remained perfectly chilled, releasing warm notes of vanilla and spice unique to the tonka bean. A drizzle of salted caramel brought just the right balance of sweet and savoury, rounding out the meal with flair.

The Beach Club Dessert Menu – Deep-fried Tonka Bean Ice Cream

The Beach Club at JATI Koh Russey Review

The Beach Club at JATI Koh Russey surprised us. What we assumed would be a simple beachside eatery turned out to be a serious culinary contender—one that draws not just resort guests but hungry paddlers from neighbouring islands. With its focus on bold regional flavours, quality produce and refined technique presented without pretension, it well and truly earns its own spotlight. Whether you're staying at JATI or arriving salt-splashed by kayak, a meal here is worth the journey.

Reasons to visit The Beach Club restaurant, Sihanoukville: vibrant international flavours in a relaxed beachfront setting; thoughtful presentation and use of local produce; crisp wood-

The Beach Club Menu

The Beach Club – JATI Koh Russey

Koh Russey Island, Oung Village

180108 Ream, Sihanoukville, Cambodia

Link to JATI Koh Russey on Google Maps

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@jatikohrussey

The Beach Club – JATI Koh Russey Hours

Daily: Lunch from 12 pm & Dinner from 6 pm

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