



ORIGINAL KHMER WILD-PREY HONEY DINNER

Experience the sweeter side of Cambodian cuisine with a uniquely crafted six-course honey themed menu. From pan-fried duck breast with orange risotto and honey sauce to tamarind honey sorbet, each dish uses only natural wild Cambodian honey foraged from six different provinces and forests within the country. Delight in the flavors of each honey, based on their wild bee origins. This special Cambodian honey feast also includes a choice of two different honey infused and flavoured iced tea.

APPETIZER

Mekong lobster tail

Sweet potato salad, organic cherry tomato, red Kampot pepper
wild honey vinaigrette

SOUP

Honey roasted pumpkin soup

Poached egg, cumin foam

SORBET

Tamarind honey sorbet

MAIN COURSE

Pan-fried duck breast

Orange risotto, anise honey sauce

CHEESE

Glazed brie cheese

Honey, green apple compote, nut cracker, goat cheese, rosemary

DESSERT

Strawberries | Yoghurt | Honey ice cream

The Dining Room

USD 69 per person

48 hours advance reservation is required

Prices are subject to service charge and applicable government taxes.