



## THE FLAVOR OF CAMBODIA

Taste the many flavors of Cambodian cuisine with this exquisite eight- course degustation. From double-boiled quail consommé with tamarind angelotti and lotus stamp to green Kampot pepper tuna, each dish reflects the natural beauty of the countryside paired perfectly with the locally infused rice wine Sombai.

### MANGO – GREEN CHILI

Green Kampot pepper tuna, mango, green tomato chutney

### LEMON – LEMONGRASS

Cured American beef tenderloin, lemongrass, cucumber, kaffir lime leaf, chili

### GALANGAL – TAMARIND

Double-boiled quail consommé, winter morel- tamarind angelotti, lotus stamp

### GINGER – RED CHILI

Baked sea bass in parchment paper, ginger leaf, young vegetables  
spicy tomato concasse

### GREEN TEA – ORANGE

Honey-comb sherbet

### COCONUT - PINEAPPLE

Sautéed chicken legs, pineapple curry, winter melon, basil, organic brown rice

### BANANA – CINNAMON

Vanilla bean – cinnamon crème brûlée

### ANISE – COFFEE

Bitter chocolate ice bon bon

The Dining Room

USD 89 per person

48 hours advance reservation is required

Prices are subject to service charge and applicable government taxes.