



THE NUM BANH CHOK CULINARY TOUR (CAMBODIAN RICE NOODLE)

Interested to learn about Cambodia's most-loved noodle dish? Join our talented chefs on a meaningful culinary immersion like no other and discover the farm to fork journey of the Num Banh Chok rice noodle.

The tour begins with a short trip to the market before heading out to the countryside to visit a Khmer family who still make the noodles in the traditional method – by hand – similar to how it was done in the olden times. A stop at a diner comes next to witness how the dish is served locally as the chef guide explains the intriguing mythical beginning of the dish. The last destination is at a pottery center where guest participation is encouraged. Learn how to make ceramic bowls that traditionally carry the noodle dish and bring home the bowl as a memento of this one of a kind foodie adventure.

The trip is concluded with a delectable lunch featuring the Num Banh Chok dish at The Living Room.

APPETIZER

Num ansom chrouk

Stuffed crispy sticky rice, yellow bean, pork, vegetable salad

MAIN COURSE

Num bahn chok samlar prahal

Khmer noodle, fish curry broth, long bean, cucumber, green papaya yellow pear flower, water lily stems

DESSERT

Num akor thnout

Akor cake, palm fruit, coconut milk, tossed sesame

Price: USD 99 per person

Duration: Four hours (9:00 AM - 12:00 PM or 2:00 PM - 6:00 PM)

24 hours advance reservation is required

Prices are subject to service charge and applicable government taxes.