

# AUTHENTIC KHMER SET MENUS



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PARK HYATT SIEM REAP™

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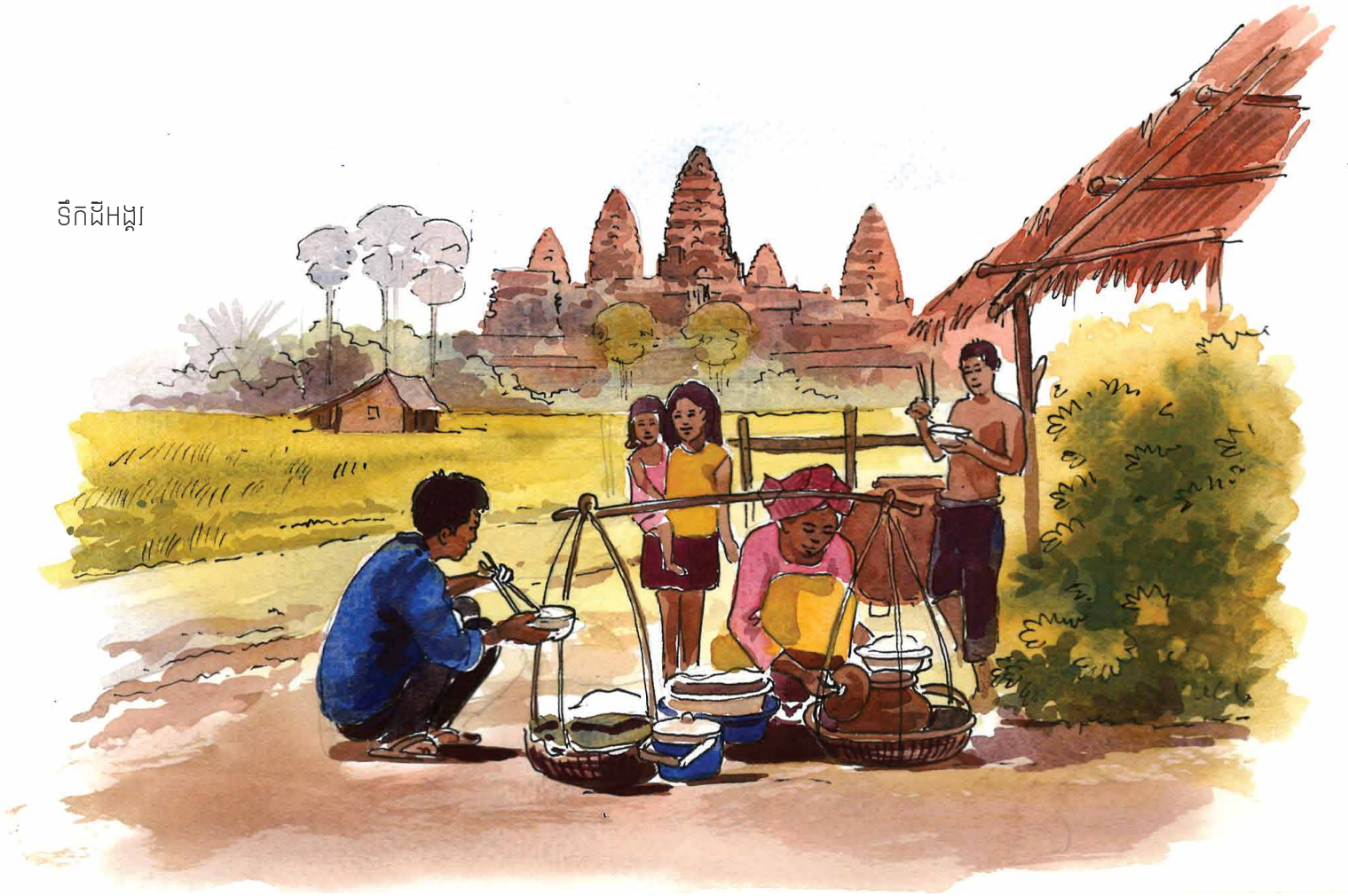
LUXURY *is* PERSONAL



Executive Chef Pisith Theam presents a selection of Khmer-style curated menus for our discerning guests.

Experience age-old recipes that tell a story as Chef Pisith takes you on a delightful culinary journey inspired by his Cambodian roots.

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## SIEM REAP PROVINCE

SIEM REAP is fondly known for its rich culinary flavours greatly infused by its ancient past and that are always accompanied by a fascinating array of stories and traditions that go back centuries.

Our authentic 3-course menu features local ingredients that are close to Chef Pisith's heart, and those he has known all his life, from a variety of rice, vegetables and fruits, including the use of palm for its fruit, sugar and juice.

## TASTE OF SIEM REAP

ញ៉ាំស្វាយសាច់មាន់ | Nheam Svay Sach Moan

Grilled Chicken, Mango Salad, Roasted Peanuts, Garlic, Basil, Lime

អាម៉ុកសាច់ត្រី | Amok Sach Trey

River Fish Amok, Curry Paste, Coconut Milk, Palm Sugar, Fish Sauce, Noni Leaf  
Served with Steamed Brown Jasmine Rice

នំអាកៀ | Num Akor

Steamed Rice Bun, Coconut Milk, Palm Sugar, Roasted Sesame

USD 35++ per person

Wine pairing: USD 18++ per person

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## KAMPOT PROVINCE

Kampot is a tranquil little river town best known for its fresh seafood and for its world-renowned black pepper, which is sun-dried instead of machine dried to naturally retain its flavours.

To enhance the aroma and flavours of this delicious 4-course menu, Chef Pisith adds the town's popular fish sauce which is aged between 3 – 7 years, following traditional methods dating back to the pre-Angkorean era and for its distinct umami flavour.

## FLAVOURS OF KAMPOT

### ញ៉ាំបង្ការកំពត | Nheam Bonkea Kampot

Spicy Prawn Salad, Crispy Vegetables, White Fungus Mushroom,  
Fresh Herb, Roasted Peanut, Lime-Kampot Fish Sauce

### សម្លប្រហើរត្នោត | Somlor Broheur Kdam

Crab Meat, Lemongrass, Finger Root, Loofah, Pumpkin, Spinach, Lemon Basil

### ឆាត្រីងសមុទ្រម្រេចខ្ចី | Chhar Kroeung Samoth Meric Khjey

Wok Fried Seafood, Prawn, Calamari, Fish  
Fresh Green Pepper Corn, Fish Tamarind Sauce, Holly Basil  
Served with Steamed Jasmine Rice

### បង្កំម្សៅខ្មែរចម្រុះ | Bong Aem Khmer Chomrus

Steamed Banana Cake, Pumpkin Cake, Cassava Pudding

USD 45++ per person

Wine pairing: USD 23++ per person

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## TONLE SAP

Tonle Sap Lake is the heart of Cambodia, providing a livelihood for the locals living along its banks. With the Mekong Delta bringing a prosperous variety of seafood into the lake, it is one of the most productive and prosperous inland fisheries in the world. The local community also thrives in communal farming of vegetables and livestock.

Chef Pisith passionately derives his 5-course menu from the freshest of ingredients sourced from his homeland's 'beating heart' – the Tonle Sap Lake!

## TONLE SAP DISCOVERY

### ញ៉ាំត្រប់ | Nheam Trob

Roasted Eggplant Salad, Local Cresson, Roasted Fried Garlic, Fried Shallots

### សាច់គោច្រូង | Sach Ko Chronouch

Grilled Beef Skewers, Curry Paste, Vegetables Pickle, Ginger, Roasted Peanuts

### សម្លម្លូសាច់មាត់ | Somlor Machu Sach Moan

Chicken Sour Soup, Kaffir Lime Leaf, Turmeric, Local Sour Fruit, Palm Sugar, Fish Sauce

### ត្រីទ្រង់ត្រៀង | Trey Trong Kroeung

Tonle Sap Fish Fillet, Water Mimosa, Roasted Peanuts, Curry Sauce  
Served with Steamed Jasmine Rice

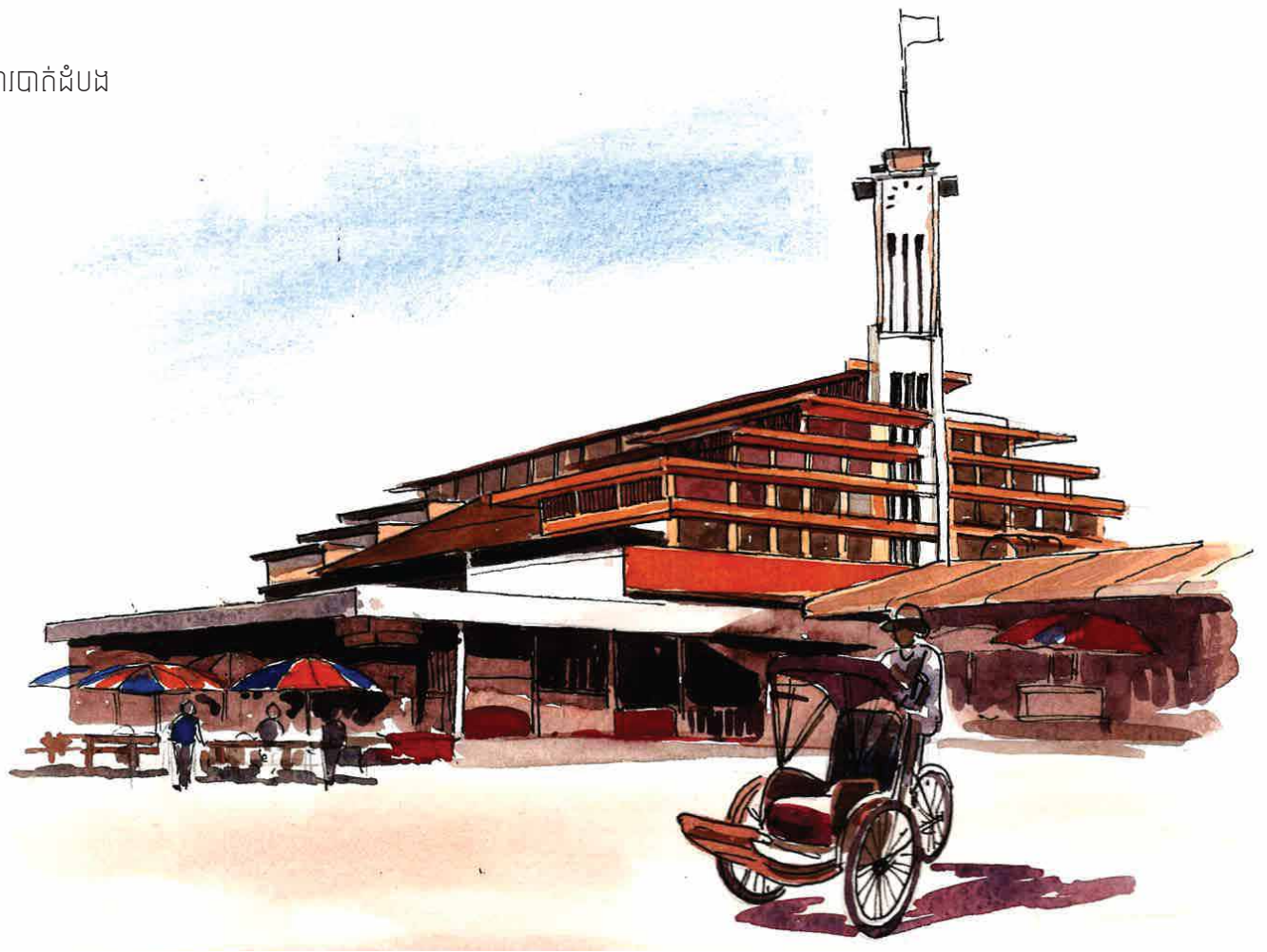
### នំត្រក់ | Num Kruk

Sweet Rice Cake, Palm Sugar, Spring Onion

USD 55++ per person

Wine pairing: USD 25++ per person

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## BATTAMBANG PROVINCE

Battambang was founded in the 11th century by the Khmer Empire and is a leading rice-producing province in Cambodia. Idyllically located on the river banks, Battambang's past is reminiscent in its French Colonial architecture.

The diverse 6-course tasting menu is a delightful influence from Chef Pisith's father.

To enhance the dining experience, three flavours of rice wine locally produced in Battambang has been paired with each course.

## BATTAMBANG UNFILTERED

### ណែមស្រស់ | Nam Sros

Fresh Spring Roll, Minced Pork, Cucumber, Khmer Noodles, Roasted Coconut Sauce

### ត្រីសណ្តាយអាំង | Trey Sondai Ang

Grilled Butter Catfish, Roasted Tomato Salsa, Shallot, Garlic

### បាយក្តាំងទឹកជ្រូកកំណាតាំង | Bai Kdang Teok Chrulok Natang

Braised Minced Pork, Prawn, Khmer Capsicum, Coconut Milk, Kaffir Lime, Fish Sauce, Natang Sauce with Crispy Rice

### សម្លម្លូបង្ការ | Somlor Machu Bonkea

Prawn Sour Soup, Waterlily, Cambodian Sour Fruit, Caraway Leaf

### ឆាសាច់គោឡូកឡាក់ | Chhar Sach Ko Lok Lak

Wok Fried Beef Striploin, Crushed Pepper, Onion, Local Cresson  
Served with Steamed Jasmine Rice

### បាយដំណើបសង់ខ្សា ស្វាយទុំ | Bai Domnerb Sang Kja, Svay Tom

Sticky Rice with Pandan and Mango

USD 65++ per person

Wine pairing: USD 30++ per person