

PARK HYATT
MASTERS OF
FOOD & WINE

'FROM FARM TO TABLE'
KHMER-STYLE SHARING MENU
INSPIRED BY AGE-OLD SECRET RECIPES

APPETISER

Watermelon Salad with Dried Fish

Roasted Coconut, Crispy Shallots, Mint Leaf, Saw Leaf, Lime Juice

White Fungus Salad

*Steamed Chicken, Sustainable Prawn, Pork Belly, Cucumber,
Shallot, Lime Dressing, Roasted Peanut*

Banana Blossom Salad

*Slow Cooked Lining of Beef, Lemongrass, Shallot, Carrot,
Chilli, Palm Sugar Dressing*

SOUP

Chicken and Pork Soup

*Rice Vermicelli, Black Pepper, Black Fungus Mushroom,
Dried Shrimp, Spring Onion*

MAIN COURSE

Charcoal Grilled Beef Striploin

"Prohok" Sauce, Weaver Ant, Chilli, Lime Juice, Lemongrass, Roasted Peanut

Braised "MARM" Fermented Fish

*Local Crudités and Fresh Herbs, Palm Sugar, Coconut Milk,
Minced Pork, Fish Sauce*

Slowed Cooked Stuffed Chicken with Lotus Seed

*Peanut, Fish Sauce, Black Fungus, Dried Shrimp,
Palm Sugar, Spring Onion*

Green Curry with Taro Stem

*Pounded Fish, Lemongrass, White Finger Root,
Coconut Milk, Jasmine Rice*

A selection of canapés and local desserts are offered at our Live Stations
