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PARK HYATT SIEM REAP™

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LUXURY *is* PERSONAL

# AUTHENTIC KHMER SET MENUS







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.



ទឹកដីអង្គរ



## 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

ញ៉ាំងស្វាយសាច់មាន់ | *Nheam Svay Sach Moan*  

*Grilled Chicken and Green Mango Salad*

Carrot, Basil, Lime, Roasted Peanuts, Garlic, Khmer Dressing

អាម៉ុកសាច់ត្រី | *Amok Sach Trey*  

*River Fish Amok*

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

នំអាគោ | *Num Akor*  

*Steamed Rice Bun*

Coconut Milk, Palm Sugar, Roasted Sesame, Grated Fresh Coconut

USD 40++ per person

Wine pairing: USD 25++ per person

PRICES ARE QUOTED IN US DOLLARS AND SUBJECT TO A SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES



Vegetarian



Pork



Gluten Free



Seafood



Vegan



Nut



Spicy



Signature

ស្រែអំបិល



## 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 and Kampot pepper, following traditional methods dating back to the pre-Angkorean era and for its distinct umami flavour.

## FLAVOURS OF KAMPOT

ញ៉ាំមីកអាំង *Nham Muek Ang*    

*Grilled Kampot Squid Salad*

Fresh Vegetables, Banana Trunk, Kampot Black Pepper, Crispy Rice Vermicelli, Roasted Peanut, Tamarind Dressing

សម្លម្សរឃ្លា *Somlor Machu Bonkea*  

*Prawn Sour Soup*

Water Lily Stem, Cambodian Sour Fruit, Kampot Fish Sauce, Rice Paddy Herb

ឆាគ្រឿងសមុទ្រម្រេចខ្ចី *Chhar Kroeung Samoth Meric Khjey* 

*Wok Fried Seafood*

Prawn, Calamari, River Fish, Green Peppercorn, Tamarind, Oyster Sauce, Holy Basil  
Served with Steamed Jasmine Rice

បង្កើមខ្មែរចម្រុះ | *Bong Aem Khmer Chomrus* 

Steamed Banana Cake, Pumpkin Cake, Cassava Cake, Palm Sugar Sauce

USD50 ++ per person

Wine pairing: USD 30++ per person

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Vegetarian



Pork



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Seafood



Vegan



Nut



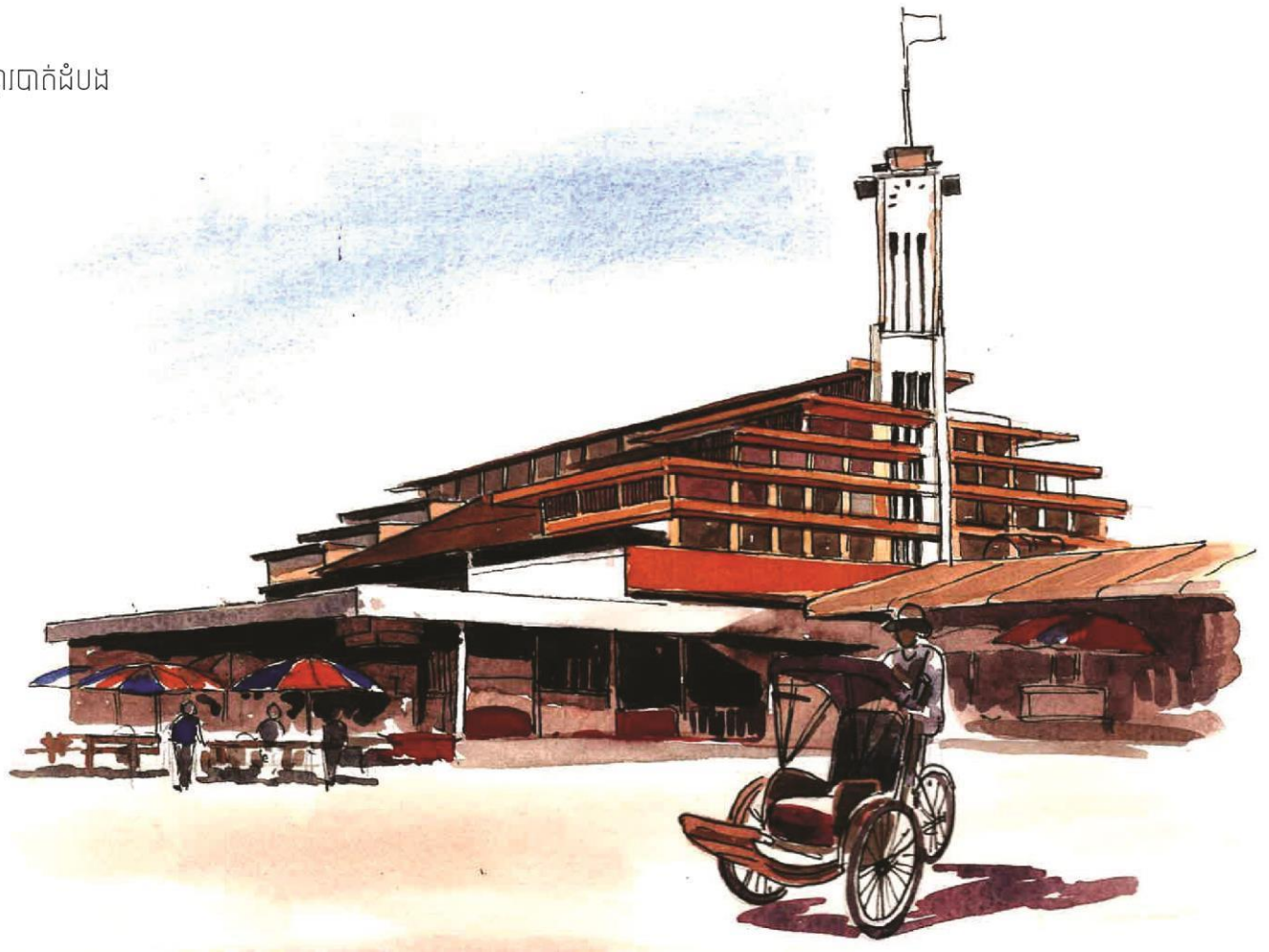
Spicy



Signature



ផ្សារបាត់ដំបង



### *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.

## BATTAMBANG UNFILTERED

ណែមស្រស់ | *Nam Sros* ៖ ៥ ៤ ៣

*Fresh Vegetable Spring Roll*

Yam Bean, Carrot, Cucumber, Rice Noodles, Fresh Herb, Roasted Coconut Sauce

បាយក្បាំងទឹកជ្រូកកំណតាំង | *Bai Kdang Teok Chrulok Natang* ៖ ៤ ៣ ២

*Braised Minced Pork and Prawn*

Coconut Milk, Kaffir Lime Leaves, Roasted Coconut, Capsicum, Fish Sauce, Crispy Rice Cracker

សម្បូរសាច់មាន់ | *Somlor Machu Sach Moan* ៤ ៣

*Chicken Sour Soup*

Morning Glory, Turmeric, Local Sour Fruit, Roasted Garlic, Palm Sugar

ត្រីទ្រង់គ្រឿង | *Trey Trong Kroeung* ៤ ៣

*Grilled Butter Catfish*

Water Mimosa, Roasted Peanuts, Coconut milk, Curry Sauce

ឆាសាច់គោឡូកឡាក់ | *Chhar Sach Ko Lok Lak* ៤

*Wok Fried Beef Striploin*

Green Peppercorn, Onion, Tomato, Local Cresson, Oyster Sauce  
Served with Steamed Jasmine Rice

បាយដំណើបសងខ្យា ស្វាយទំ | *Bai Domnerb Sang Kja Svay, Tom* ៤ ៣

*Pandan Sticky Rice with Mango*

USD65 ++ per person

Wine pairing: USD 40++ per person

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