
PARK HYATT SIEM REAP™

LUXURY *is* PERSONAL

THE LIVING ROOM

*Food and Beverage
Menu*

Khmer Signature Dining



KHMER SIGNATURE DINING

USD 110++ per set



Embark on a journey across Cambodia's provinces, where every dish is a reflection of land, river and tradition. From Battambang's golden rice fields to Kampot's fragrant pepper farms, from the abundance of the Tonle Sap to the tropical sweetness of Siem Reap's orchards, each ingredient carries the essence of its home.

In this curated dining experience, the humble flavors of the countryside are elevated with refined artistry, weaving together memory, heritage and innovation. Slow braised meats recall the warmth of family kitchens, while delicately balanced soups and herbs evoke gatherings by the hearth. Presented with the elegance of royal feasts, every plate tells a story both timeless and new.

This is more than dining; it is a signature of Cambodia itself, a celebration of 25 provinces united through taste, artistry and the enduring soul of Khmer cuisine.

KHMER SIGNATURE DINING

Banteay Meanchey Province

Nom Knhei 
Ginger Cookie

Battambang Province

Tuek Natang Bay Kdang 
Braised Minced Pork, Fish, and Shrimp with Dried Chili,
Palm Sugar, Coconut Milk, Fish Sauce
Served with Crispy Rice Crackers

Kampong Thom Province

Nhoam Trey Ngeat 
Watermelon Salad with Pounded Salted Dried Fish,
Fried Shallots, Mint

Kampot Province

Char Bongkea Mrech Kchey 
Wok-fried Prawns, Green Kampot Peppercorn,
Holy Basil, Oyster Sauce, Palm Sugar, Kampot Fish Sauce

Kampong Chhnang Province

Num Banchok Samlor Proher 
Traditional Rice Noodles with Fish Curry Broth,
Fresh Vegetables, Herbs

Kratie Province

Krolan 
Sticky Rice Cake in Bamboo, Black Beans, Fresh Coconut

Krong Preah Sihanouk

Muek Ang 
Grilled Squid Skewers with Spicy Dipping Sauce

Kampong Speu Province

Num Plae Ay 
Stuffed Sticky Rice Dumpling with Palm Sugar,
Coconut Milk, Grated Coconut

Kampong Cham Province

Chek Chhap 
Banana Chips and Fried Banana Fritters

Koh Kong Province

Plea Bongkea Tuek Trey Koh Kong 
Marinated Prawn Salad with Koh Kong
Dipping Sauce, Fried Shallot, Fresh Herb

Kandal Province

Sach Ko Changkak Ang 
Grilled Beef Skewers with Pickled Papaya

Mondulhiri Province

Chhaueng Chomny Chrouk Ang Tuek Khmor 
Mondulhiri Honey-Glazed Baby Pork Ribs 

Oddar Meanchey Province

Bak Ben 
Baked Tapioca Cake, Grated Coconut

Phnom Penh – Royal Cuisine

Saraman Sach Ko 
Slow-Cooked Beef Shank in Curry Paste, Dried Chili,
Coriander Seed, Palm Sugar, Roasted Coconut, Coconut
Milk, Fish Sauce, Roasted Peanut

Phnom Penh – Royal Dessert

Borbor Krorb Chhuk 
Lotus Seed and Sago In Sweet Coconut Milk Soup

Pursat Province

Nhoam Kroch Thlong Bongkea 
Pomelo and Prawn Salad with Dehydrated Coconut,
Fried Shallots, Lemon Basil

Prey Veng Province

Krorb Svay Chanty Dot 
Roasted Prey Veng Cashews with Local Spices

Pailin Province

Domnab Svay Pailin 
Dried Pailin Mango

Preah Vihear Provinces

Moan Ang 
Grilled Free-range Chicken with Preah Vihear Honey,
Oyster Sauce, Annatto Seeds, Lemongrass,
Kaffir Lime Leaves, Garlic

Ratanakiri Province

Krek Tea 
Jungle Style Duck Sour Soup with Dried Local Sour Fruit
and Holy Basil

Svay Rieng Province

Ambok Sruoy 
Crispy Flattened Rice with Minced Pork

Siem Reap Province

Amok Kroeung Samot 
Traditional Amok Curry with Coconut Cream,
Mekong Prawn, Calamari, Tonle Sap Fish,
Noni Leaves

Steung Trang Province

Lab Sach Trey 
Marinated Fish Salad With Lime Juice, Lemongrass,
Shallots, Garlic, Chili, Bean Sprouts, Toasted Ground Rice,
Fresh Herbs

Takeo Province

Bongkorng Orb Sra Sor 
Steamed Takeo Prawns with Khmer Rice Wine

Tboung Khmum Province

Domnab Khnol 
Naturally Dried Ripe Jackfruit Slices -
Chewy, Sweet, Aromatic

KHMER SIGNATURE À LA CARTE

APPETIZER

Muek Ang 𠄎𠄎𠄎 15 Grilled Squid Skewers with Spicy Sauce	Lab Sach Trey 𠄎𠄎𠄎 12 Marinated Fish Salad with Lime Juice, Lemongrass, Shallot, Garlic, Chili, Bean Sprouts, Toasted Rice, Fresh Herbs
Nheam Trey Ngeat 𠄎𠄎 10 Watermelon Salad with Pounded Salted Dried Fish and Fried Shallots, Mint	Plea Bongkea Tuek Trey Koh Kong 𠄎𠄎𠄎 18 Marinated Prawn Salad with Koh Kong Dipping Sauce
Nhoam Kroch Thlong Bongkea 𠄎𠄎 15 Prawn and Pomelo Salad with Dehydrated Coconut, Fried Shallots, Lemon Basil	Sach Ko Changkak Ang 𠄎𠄎 18 Grilled Beef Skewers with Papaya Pickle

SOUP

Krek Tea 𠄎𠄎𠄎 15 Jungle-Style Duck Sour Soup with Local Sour Fruit, Round Eggplant, Holy Basil	Samlor Machou Kroeurng Samot 𠄎 15 Prawn, Calamari, and Fish in a Chicken Broth with Pineapple, Winter Melon, Cherry Tomato, Lotus Stem, Fish Sauce, Tamarind Juice, Rice Paddy Herbs
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MAIN COURSE

Tuek Natang Bay Kdang 𠄎𠄎𠄎𠄎 15 Braised Minced Pork with Fish, Shrimp, Dried Chili, Palm Sugar, Coconut Milk, Fish Sauce, Crispy Rice Crackers	Saraman Sach Ko 𠄎𠄎𠄎𠄎 20 Slow-Cooked Beef Shank in Curry Paste, Dried Chili, Coriander Seed, Palm Sugar, Roasted Coconut, Coconut Milk, Fish Sauce, Roasted Peanut
Num Banhchok Samlor Broher 𠄎𠄎 15 Kampong Chhnang Rice Noodles in Fish Curry Broth with Fresh Vegetables and Herbs	Char Bongkea Mrech Kchey 𠄎 25 Wok-Fried Prawns with Green Kampot Peppercorns, Holy Basil, Oyster Sauce, Palm Sugar, Kampot Fish Sauce
Amok Kroeurng Samot 𠄎𠄎𠄎 20 Amok Paste with Coconut Cream, Calamari, Mekong River Prawns, Tonle Sap Lake Fish, Noni Leaves	Chhaoeng Chomny Chrouk Ang Tuek Khmom 𠄎𠄎𠄎 20 Mondulkiri Honey-Glazed Baby Pork Ribs 𠄎
Moan Ang 𠄎 20 Grilled Free-Range Chicken with Prah Vihea Honey, Oyster Sauce, Annatto Seed, Lemongrass, Kaffir Lime Leaves, Garlic	Bongkorng Orb Sra Sor 𠄎𠄎 30 Steamed Takeo Prawns with Khmer Rice Wine
	Lok Lak Sach Ko 𠄎 25 Beef Striploin, Green Peppercorns, Lok Lak Sauce, Local Watercress, Fried Garlic, Cherry Tomato, Onion, Poached Egg

DESSERT

Borbor Krob Chhuk 𠄎𠄎𠄎 5 Lotus Seed and Sago in Sweet Coconut Milk Soup	Tom Long Chhueng 𠄎𠄎𠄎 5 Caramelized Sweet Potato, Palm Sugar, Grated Coconut
Bak Ben 𠄎𠄎 5 Baked Tapioca Cake with Grated Coconut	Bay Domnab 𠄎𠄎 5 Ripe Mango, Pandan Coconut Sauce

Prices are quoted in US dollars and subject to Service Charge and applicable Government Taxes

WESTERN SELECTION

STARTER

Tuna Niçoise Salad   15
Green Bean, Baby Potato, Quail Egg, Cherry
Tomato, Red Onion Confit, Lemon Dressing

Classic Caesar Salad   15
Romaine Lettuce, Grilled Chicken, Crispy Bacon,
Croutons, Parmesan

Superfood Bowl   12
Avocado, Blueberry, Quinoa, Lemon Dressing

Vegetarian Fresh Spring Roll     7
Yam Bean, Carrot, Cucumber, Bean Sprout,
Rice Noodle, Mint, Basil, Roasted Peanuts,
Coconut Sauce
Add-on Shrimp 5

SOUP

Chestnut Cream Soup   12
Celery, Black Pepper

Roasted Tomato Soup  10
Parmesan Bread, Fresh Basil

CLASSIC

Cheeseburger  20
Australian Beef Patty, Grilled Bacon,
Cheddar Cheese, Gherkin Pickles, Lettuce,
French Fries, Homemade Ketchup,
Mayonnaise, Mustard

Mac and Cheese  14
Macaroni, White Sauce, Emmental Cheese,
Parmesan Cheese

Club Sandwich  16
Chicken Breast, Bacon, Fried Egg, Cheddar,
Tomato, Lettuce, Whole Wheat Toast,
French Fries, Mayonnaise, Mustard,
Home-made Ketchup

Fish and Chips  20
Seabass, French Fries, Tartar Sauce, Lemon

Pork Carnitas Tacos   12
Guacamole, Salsa Verde, Fresh Coriander, Lime

Chicken Fajita 15
Bell Pepper, Tortilla, Guacamole, Sour Cream

Fried Chicken 15
French Fries, Sweet Chili Sauce,
Home-made Ketchup

DESSERT

Crème Brûlée  6
Passion Fruit, Berries

Passion Fruit Pavlova  6
Coconut Sorbet, Custard Cream

Classic Tiramisu   6

Fresh Mango and Palm Sugar Ice Cream  6

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BAR BITES

Artisan Cheese and Parma Ham  	15
<i>Dry Apricot, Nuts, Home-made Lavosh</i>	
Crispy Calamari Ring  	8
<i>Chili Sauce, Fresh Lemon</i>	
Fresh Batonnet Cut Vegetable 	8
<i>Home-made Garlic Mayonnaise, Avocado Guacamole</i>	
Khmer Crispy Shrimp Cake 	8
<i>Fresh Lime, Spicy Chili Sauce</i>	
Khmer Flavored Bar Nibbles   	6
<i>Taro Chips, Cashew Nuts, Rice Cracker</i>	
Maple Glazed Bacon  	6
<i>Green Jalapeno Pickles</i>	
Marinated Chicken Wing  	7
<i>Khmer Spices, Holy Basil, Lime, Pepper Sauce</i>	
Marinated Olives   	6
<i>Garlic, Thyme, Chili</i>	
Tamarind Glazed Edamame 	6
<i>Sesame Seed, Ginger</i>	
Trio of Sliders  	18
Beef & Pulled Pork & Crab Cake	
<i>Onion, Cheddar Cheese, Lettuce, Tomato, Gherkin Pickles, Home-made Ketchup</i>	

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