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UN
fine dining

A TOUCH OF MODERN KHMER CUISINE

MENU

APÉRO

CRISPY CHICKEN RICE, CHILLED PORK RADISH,
SHRIMP WITH SOYA SAUCE

STARTER

PINK NILO FISH ROLL WITH KAFFIR LIME LEAF CONSOMMÉ,
WINTER MELON, GINGER, AND CHILLED VINEGAR

SOUP

BEEF SOUP WITH SMALL DICED VEGETABLES, PICKLE,
MUSHROOM, HOLY BASIL, AND GARLIC PUREE

REFRESHMENT

LIME SORBET WITH COCONUT MOUSSE,
PALM SUGAR AND RUM

INTERMEDIATE

BLACK NILOFISH FILLET WITH COCONUT SAUCE,
KHMER KROEUNG BOK AND PUMPKIN PUREE

MAIN COURSE

BEEF FILLET WITH KAMPOT PEPPER SAUCE,
PICKLED SHALLOT AND LEEK.

DESSERT

TRADITIONAL KHMER CAKE WITH VANILLA ICE CREAM
AND CREAMY PALM SUGAR