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UN
fine dining

A TOUCH OF MODERN KHMER CUISINE

THE 7th SYMPHONY OF TASTE

THE CONCERTO

SHRIMP ROLLED IN BOK CHOY, CRISPY BROWN RICE
WITH CURRY MAYONNAISE, EGGPLANT CANAPÉ

THE PRELUDE

BEEF SALAD WITH PICKLES, YOGHURT-KAFFIR-LIME SAUCE
AND GREEN BASIL-OIL

THE OVERTURE

PINK NILO FISH IN CURRY SOUP WITH MIXED VEGETABLES
AND FRESH KHMER NOODLES

THE INTERMEZZO

MULLBERRY SORBET AND GRANITE ROSELLAS
ON MULBERRY TARTAR

THE CRESCENDO

FRESH KHMER SCALLOP WITH COCONUT-KURANG BOK SAUCE
AND CAULIFLOWER PUREE

THE MAGNUM OPUS

KHMER STYLE MARINATED DUCK BREAST WITH STAR ANISE
AND CINNAMON SAUCE

THE FINALE

PASSION FRUIT ICE CREAM WITH BANANA CAKE
AND TAPIOCA SAUCE