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UN

fine dining

A TOUCH OF MODERN KHMER CUISINE

THE 5th SYMPHONY OF TASTE

THE CONCERTO

PUMPKIN – COMPOSED SALAD

WITH PASSION FRUIT SAUCE, GREEN AND RIPE SEASONAL FRUITS, PANDAN LEAF AND PUMPKIN SEED OIL, COCONUT-CHILI EMULSION AND SEASONAL HERBS

THE PRELUDE

NILO FISH AND GREEN MANGO

FARM-RAISED FISH FILLET, PICKLED GREEN MANGO, SALTED GREEN KAMPOT PEPPER, KHMER CURRY FOAM, GREEN HERBS AND ROASTED CASHEW NUTS

THE OVERTURE

SAMLOR KTISS

MINCED PORK ON PINEAPPLE TOPPED WITH CRISP KAFFIR LIME LEAF, MUSHROOM DUXELLE AND A WINTER MELON ROLL

THE OPUS MAGNUM

KROEUNG BEEF

SLOW COOKED SHORT RIB WITH KROEUNG SAUCE, BOK CHOY AND KAFFIR LIME SAUCE AND HONEY-FLAVORED SALAD WITH PEANUT PASTE
SMOKED BRISKET WITH LOCAL SPICES & DARK SOY SAUCE

THE FINALE

TAMARIND- GLAZED BANANA WITH COCONUT CREAM

WITH SWEET AND SOUR WATERLILLY, SALTED KAMPOT PEPPER, CACAO AND COCONUT CREAM ACCOMPANIED BY TAMARIND SORBET AND BANANA LEAF POWDER