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*fine dining*

A TOUCH OF MODERN KHMER CUISINE

Vegetarian

## THE 5<sup>th</sup> 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

#### RIPE AND GREEN MANGO

FRESHLY PICKLED, SALTED WITH GREEN KAMPOT PEPPER, KHMER CURRY FOAM, GREEN HERBS AND ROASTED CASHEW NUTS

### THE OVERTURE

#### SAMLOR KTISS

PINEAPPLE AND EGGPLANT, TOPPED WITH CRISPY KAFFIR LIME LEAF, MUSHROOM DUXELLE AND A WINTER MELON ROLL

### THE OPUS MAGNUM

#### KROEUNG KING

SLOW COOKED AUBERGINE WITH KROEUNG SAUCE, BOK CHOY, KAFFIR LIME AND HONEY-FLAVORED SALAD WITH PEANUT PASTE. SLICED MUSHROOM WITH LOCAL SPICES & DARK SOY SAUCE ON TOAST

### 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