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*fine dining*

A TOUCH OF MODERN KHMER CUISINE

## THE 7<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

#### 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 INTERMEZZO

#### GUAVA - PANDAN LEAF SORBET

WITH LIME JUICE ON A YOGHURT MOUSSE

### THE CRESCENDO

#### KAMPOT TIGER PRAWN

KHMER SPICED AND MARINATED, TOPPED WITH CITRUS CHA CHOU EM, CHIVES PURÉE AND ACCOMPANIED BY A SWEET CORN ESPUMA

### 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