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UN
fine dining

A TOUCH OF MODERN KHMER CUISINE

Vegetarian

THE 7th 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 INTERMEZZO

GUAVA - PANDAN LEAF SORBET

WITH LIME JUICE ON A YOGHURT MOUSSE

THE CRESCENDO

KAMPOT FRIED TOFU

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

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