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UN

fine dining

A TOUCH OF MODERN KHMER CUISINE

THE 5th SYMPHONY OF TASTE

THE CONCERTO

GREEN SEASON

FRESH POMELO AND MULBERRY
SEASONED WITH CHICKEN-PEANUT PASTE AND CHILI SALT
TOPPED WITH A MANGO PUREE

THE PRELUDE

PINK NILO AND CREAMY KTISS

GENTLY COOKED NILO FISH,
PAIRED WITH PUMPKIN-, PAPAYA- AND CUCUMBER
PICKLES, SERVED WITH A REFRESHING LIME-COCONUT
KTISS SAUCE INFUSED WITH KHMER SPICES

THE OVERTURE

KHMER KROEUNG BROTH AND NOODLE

FRESH RICE NOODLES INFUSED WITH POLYGONUM
LEAVES ON DICED CHICKEN BREAST, GRILLED
MUSHROOMS, TOFU, QUAIL EGG, BEAN SPROUTS AND
TAMARIND,
AND ENRICHED BY AN AROMATIC KROEUNG BROTH

THE OPUS MAGNUM

BLACK NILO & WHITE CURRY SAUCE

STEAMED BLACK NILO FISH
SEASONED WITH LEMONGRAS AND KHMER SPICES,
SERVED WITH A WHITE CURRY SAUCE, CRISPY RICE,
SAUTÉED BOK CHOY, MUSHROOMS, LOTUS PURÉE AND
SEEDS AND A WINTER MELON ROLL

THE FINALE

KAMPOT PEPPER-VANILLA ICE CREAM

ON CARAMELIZED PINEAPPLE
PALM SUGAR FOAM WITH VANILLA CRUMBLE
AND KAMPOT PEPPER-CARAMEL SAUCE