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UN
fine dining

A TOUCH OF MODERN KHMER CUISINE

THE 7th 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 INTERMEZZO

FLOWER DUO WITH MULBERRY SORBET

MULBERRY SORBET ON ROSELLA GRANITA, MULBERRY TARTARE,
AND BOUGAINVILLEA PETALS

THE CRESCENDO

TIGER PRAWN TRILOGY

- WITH CRISPY BROWN RICE AND SHRIMP PASTE
- WITH SAUTÉED LUFFA ON DICED TOMATOES
- WITH PUMPKIN AND GINGER PICKLE

SERVED WITH KAMPOT PEPPER SAUCE

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