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UN
fine dining

A TOUCH OF MODERN KHMER CUISINE

THE 7th SYMPHONY OF TASTE

THE VEGETARIAN

THE CONCERTO

GREEN SEASON

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

THE PRELUDE

GRILLED EGGPLANT AND CREAMY KTISS

FILLED WITH SEASONAL HERBS,
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, GRILLED KING MUSHROOMS, TOFU,
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

SAUTEE LUFFA

SERVED ON DICED TOMATOES WITH PUMPKIN AND GINGER PICKLES,
YELLOW NUT PUREE, CRISPY BROWN RICE, MIXED SEASONAL VEGETABLES
AND KAMPOT PEPPER SAUCE

THE OPUS MAGNUM

TOFU & WHITE CURRY SAUCE

STEAMED SOY TOFU SEASONED WITH LEMONGRAS AND KHMER SPICES,
SERVED WITH A WHITE CURRY SAUCE, CRISPY RICE,
SAUTÉED BOK CHOY, KING 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