

## Regional Starters and Soups

### Starters

ភ្នំត្រី “Plear trei”

#### **Fresh fish salad**

Fresh fish salad served on crispy rice paper with chili dressing

ញ៉ាសាច់ទា “Nhoam sachtea”

#### **Duck salad**

Smoked duck breast with seasonal edible flowers

ញ៉ាផ្កាឈូក “Nhoam pka chhouk”

#### **Lotus salad**

Lotus nuts, roots, stem and flowers marinated in Khmer dressing and served with seared shrimps and peanuts

ញ៉ាមីស្នូ “Nhoam miesou”

#### **Vermicelli salad**

Steamed squid mixed with julienned vegetables and crispy vermicelli salad with Khmer dressing

ទ្រាបសាច់ជ្រូក “Larb Sachchrouk”

#### **Pork larb**

Pan-fried minced pork with seasonal edible flowers, Khmer herbs, toasted rice powder, flaked chili and dressing

ញ៉ាស្វាយ “Nhoam svay”

#### **Young Mango Salad**

Zesty green mango combined with smoked Mekong fish, dried shrimps and selected Khmer herbs combined in this local favorite

### Soups

សម្ពុទ្ធភ្នំស “M’cheu ktis”

#### **Kampong Thom pineapple soup**

Boneless chicken leg simmered in eggplants, pineapple, tamarind paste and coconut milk with sweet basil

សម្ពុទ្ធអ្រៀង “Machou kreoung”

#### **Battambang sour soup**

A classic local soup of beef with baby eggplants and long beans simmered in coconut milk and spices with fresh tamarind paste.

ស៊ុបល្អា “Soup lapov”

#### **Banteay Srey pumpkin soup**

Creamed, spiced pumpkin soup

សម្ពុកគូ “Kor Ko”

#### **Phnom Penh farmer’s soup**

Catfish and organic local vegetables simmered in coconut milk with Khmer spices.

## Main Courses

### Siem Reap

Gateway to the ruins of Angkor, the seat of the Khmer Kingdom from the 9th–15th centuries. Angkor was built as close as possible to the seasonal floodplain of the Tonlé Sap and the royal court supported by this dependable rice surplus. Today the province's cuisine is most famous for fermented fish paste and rice noodles.

#### ប្រហុកខ្ចីស “Prahok ktis”

Tonlé Sap fish fillet simmered in coconut milk with locally produced fish paste and tamarind juice. Served with seasonal fresh vegetables

Cambodians travel from all parts of the country to buy Prahok from Siem Reap. Fermented fish paste sounds unusual but this ‘dish is truly delish’

#### ត្រីដំរីចៀង “Trei domrey chean”

##### Grilled Fish with green curry sauce

Tonlé Sap elephant fish charcoal-grilled and served with green curry sauce

Local custom dictates green curry for the morning and red curry at night.

#### អាម៉ុកត្រី “Fish amok”

##### Three cities amok trey

Tonlé Sap fillet and local green vegetables steamed in coconut milk with lemongrass spices and ngor leaves

Although well beloved by visitors year-round this dish is traditionally only cooked in the rice planting season when small fish can be trapped in the rice fields with wicker baskets.

### Battambang

Thailand annexed much of north western Cambodia in 1795, including the temples of Angkor and the provinces of Battambang and Siem Reap. In 1907 Battambang was ceded to be a part of the colony of French Indochina. Today the town is famous for its artists and as the main producer of rice and fruit in the country.

#### ខ្នប់ “Knoub”

##### Fish fillet in Khmer spices

Tonlé Sap fish fillet, a taste of Prahok, minced bacon and oyster mushrooms with hot basil and local spices all wrapped in a banana leaf and grilled over charcoal.

Designed to be carried out to the rice paddies as a working lunch

#### ទឹកត្រី “Teak kroeung”

##### Fish in prahok sauce

Fish fillet cooked in prahok broth and served with daily fresh seasonal vegetables

#### បាយគា “Bai chhar”

##### Fried rice

Choice of pork, beef or chicken wok-fried with Battambang jasmine rice, carrots and long beans, served in a half pineapple.

## Main Courses

### Kampong Cham

*With its Mekong River location and relatively close proximity to Phnom Penh and Vietnam, Kampong Cham has always been an important trade and transportation hub. The area remains predominantly Muslim rather than Buddhist and is the main producer of beef in the country.*

ករីសាច់គោ “carry sachko”

#### Massaman beef curry

Local beef tenderloin cubes, cinnamon stick, peanuts, potatoes, massaman curry paste and coconut milk

ឡុកឡាក់

#### Beef lok lak

Local beef tenderloin cubes cooked in a tangy sauce with onion, tomatoes and watercress. Served with steamed rice and a fried egg

### Phnom Penh

*Cambodia’s capital sits at the junction of the Mekong and Tonlé Sap rivers as a hub for both the Khmer post-Angkorian Empire and French colonialists. This large trading city has offers a wide variety of cuisines intermingled with choices such as steaks, ribs and duck always available.*

ផ្អែងដំឡើងក្រណាត់ “Chnoeang Chhumnie Chrouk Arng”

#### Twice-roasted pork ribs

Tender ribs served with Chef’s special sauce and finished on a charcoal barbeque

ករីទាវ “Carry sachtea”

#### Roasted duck curry

Roasted duck breast simmered in coconut milk and red curry broth with pineapple, apple eggplants, cherry tomatoes and sweet basil

### Kep and Sihanoukville

*Glamorous Kep City was the preeminent seaside resort in all of French Indochina until razed by the Khmer Rouge in the late 1970s and is now a sleepy backwater with an outstanding crab market. Sihanoukville, on the Gulf of Thailand, is a jumping off point for tropical islands with crystal clear waters and white sand beaches.*

ក្លាមសារម្រូមថ្មី “Kdam char m’rech khchei”

#### Kampot pepper crab

Wok-fried curried crab with green Kampot pepper

ករីគ្រឿងសមុទ្រ “Carry kroueng samot”

#### Green seafood curry

Mixed seafood, long beans and eggplants simmered in coconut milk

គ្រឿងសមុទ្រក្លាម “chhar m’rech khchei”

#### Kampot pepper seafood

Wok-fried seafood and vegetables with green Kampot pepper

### Pailin

*An important border crossing into Thailand at the northern edge of the Cardamom Mountains Pailin is only lightly visited by mainstream tourists. Reputed to have some of the finest gemstones in the world and still heavily land-mined. The food is heavily influenced by Thai cuisine and is generally spicier than other Cambodian regional foods.*

គាត់គ្រឿង “Charkreung”

#### Duck with lemongrass

Stir-fried duck breast with three types of eggplants, pineapple lemongrass spices, red chili and coconut milk

គាត់ក្លា “Char kdaw”

#### Stir-fried spicy

Stir-fried chicken, julienned lemongrass, lime leaves, garlic, shallots and galangal with hot basil