TABLE-SIDE SERVICE GUIDE

KHMER GASTRONOMY SET MENUS & SOURCING COMMENTARY

STAFF TRAINING DOCUMENT

APPETIZERS & STARTERS

Banteay Srei Village Jackfruit Natang

APPETIZER · PLANT FORWARD 4&6

Layered with jewel-cut green mango and cucumber, delicate fish roe (or cucumber caviar), on a crisp rice puri.

Table Dialogue: "Good evening. To begin, we present our Jackfruit Natang. Featuring young organic jackfruit harvested from Banteay Srei, layered over a light rice puri with fresh cucumber pearls and green mango for a harmonious balance of crunch and tartness."

BACKGROUND & ORIGIN
A modern elevation of *Natang*, a classic Khmer festive dip traditionally made with minced pork and coconut milk.

ECO & BIO SOURCING
Jackfruit & mangos are bio-farmed by community smallholders in Banteay Srei without synthetic pesticides.

Charred Angkor Thom Watermelon

APPETIZER · TASTING MENU

Crunchy Tonle Sap sundried fish, fresh mango, and prahok sauce.

Table Dialogue: "For your appetizer, we serve lightly charred heirloom watermelon from Angkor Thom, paired with sun-dried Tonle Sap fish and a delicately balanced, subtle prahok reduction for an authentic savory-sweet contrast."

BACKGROUND & ORIGIN
Inspired by traditional Cambodian rural hot-weather snacks combining cold sweet fruit with dried salt-cured fish.

ECO & BIO SOURCING
Watermelons grown organically in Angkor Thom district; fish is wild-caught sustainably from Tonle Sap Lake.

SALADS & COLD PLATES

Battambang Long Grain Rice Nigiri with Caramelized Pork

SALAD · TASTING MENU

Battambang long grain rice nigiri layered with palm sugar–braised pork, silky egg yolk, bacon crumble, and cucumber pearls.

Table Dialogue: "Here we have a contemporary interpretation of Cambodian comfort food: premium Battambang long grain rice styled as nigiri, topped with organic palm sugar–braised pork belly and cured local egg yolk."

BACKGROUND & ORIGIN
Reimagines *Kaw Ko* (caramelized braised pork) into a delicate bite using Cambodia's premier rice variety.

ECO & BIO SOURCING
Fragrant Phka Rumduol rice directly sourced from Battambang organic farmer co-ops; heritage pasture-raised pork.

Black Pepper-Crusted Koh Russey Tuna with Phnom Kroum Lotus Shoots

SALAD · TASTING MENU

Drizzled with a sweet and sour peanut dressing, Phnom Kroum lotus root salad, and fresh local herbs.

Table Dialogue: "Please enjoy our seared Koh Russey yellowfin tuna, crusted in cracked Kampot black pepper, served alongside crisp lotus shoots harvested near Phnom Kroum and finished with a citrus-peanut emulsion."

BACKGROUND & ORIGIN
Pairs coastal seafood traditions with the ancient lotus harvesting practices of the Tonle Sap wetland perimeter.

ECO & BIO SOURCING
Line-caught sustainable tuna; lotus stems hand-harvested daily by local aquatic foragers in Phnom Kroum.

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SOUPS & PLANT-FORWARD ENTRÉES

STAFF TRAINING DOCUMENT

Battambang Province Pomelo Salad

SALAD PLANT FORWARD 4&6

Seared king oyster mushroom scallops, crispy mushroom pops and dehydrated coconut.

Table Dialogue: "This refresher features organic Battambang pomelo segments tossed with delicate king oyster mushroom 'scallops' and toasted coconut, offering a clean, vibrant expression of Cambodian citrus."

BACKGROUND & ORIGIN
Classic Khmer *Gneam* salad structure adapted to elevate indigenous heirloom citrus cultivars.

ECO & BIO SOURCING
Bio-certified pomelos grown in Battambang's rich alluvial soils; mushrooms cultivated on eco-friendly wood substrate.

SOUPS & BROTHS

Tonle Sap Sanday Fish Soup

SOUP TASTING MENU

In a silky coconut broth with smoky lemongrass, delicate fish emulsion, spinach, pumpkin, local zucchini, and lemon basil.

Table Dialogue: "Here is our wild Sanday fish from the Tonle Sap lake, resting in an aromatic coconut and lemongrass broth infused with garden pumpkin, organic zucchini, and hand-picked lemon basil."

BACKGROUND & ORIGIN
Inspired by *Samlor Kako*, the ancestral village stew celebrating the abundance of Cambodia's lake ecosystems.

ECO & BIO SOURCING
Sanday catfish harvested using artisanal net fishing; herbs grown in our organic kitchen garden.

Bakong Quail in Siem Reap Kreoung Tamarind Broth

SOUP TASTING MENU

Tender quail slow-cooked in tamarind broth with caramelized red onion, Cowa mangosteen leaves, palm fruit, and Khmer basil.

Table Dialogue: "We present slow-braised Bakong quail served in a tangy tamarind broth pounded with yellow Kreoung paste, wild Cowa mangosteen leaves, and sweet local palm fruit."

BACKGROUND & ORIGIN
Features wild forest souring agents (Cowa leaves) historically used by rural communities around Siem Reap.

ECO & BIO SOURCING
Free-range quail sourced from family farms in Bakong district; wild-foraged Cowa leaves from Kulen foothills.

Prah Dak Luffa Cake in Smoked Lemongrass Broth

SOUP PLANT FORWARD 4&6

Golden Prah Dak luffa cake atop tender greens, bathed in smoked lemongrass–coconut broth, scented with lemon basil.

Table Dialogue: "This course features crisp pan-gold luffa gourd cakes made from produce grown in iconic Prah Dak village, presented in a delicate broth of smoked lemongrass and freshly pressed coconut milk."

BACKGROUND & ORIGIN
Prah Dak is renowned for traditional agriculture; this dish elevates humble gourd vegetables to haute cuisine.

ECO & BIO SOURCING
Directly supports female-led organic vegetable gardens in Prah Dak village, Siem Reap.

TABLE-SIDE SERVICE GUIDE

ENTRÉES & MAIN COURSES

STAFF TRAINING DOCUMENT

SEAFOOD & POULTRY MAINS

Steamed Bamboo Island Sea Bass

ENTRÉE / MAIN TASTING MENU

Delicately steamed with fiery Koh Kong chili emulsion and crisp mustard leaf slaw.

Table Dialogue: "Fresh sea bass from the pristine waters off Bamboo Island, gently steamed and served with our lively Koh Kong garlic-chili emulsion and a refreshing mustard leaf slaw."

BACKGROUND & ORIGIN
Koh Kong island dipping sauces are legendary across Cambodia for their vibrant balance of spicy lime garlic notes.

ECO & BIO SOURCING
Wild line-caught sea bass delivered directly from sustainable coastal fisheries on Koh Russey/Bamboo Island.

Sautéed Koh Kong Scallops

ENTRÉE / MAIN TASTING MENU

Pan-seared with spiced prawn Laab emulsion, fresh herbs, and toasted rice crumble.

Table Dialogue: "Pan-seared Gulf scallops complemented by an aromatic prawn Laab reduction, topped with crushed herbs and toasted organic sticky rice for an authentic textural finish."

BACKGROUND & ORIGIN
Applies the northeast *Laab* herb-and-toasted-grain seasoning technique to sweet coastal shellfish.

ECO & BIO SOURCING
Diver-caught scallops from Koh Kong province; pesticide-free herbs grown by local Siem Reap women's co-ops.

Roasted Bakong Chicken Supreme

MAIN COURSE TASTING MENU

Stuffed with heritage pork, prawn, aromatic Khmer curry, finished with coconut cream and curry emulsion.

Table Dialogue: "Farm-raised Bakong chicken supreme stuffed with seasoned heritage pork and river prawn, served over a rich *Kari Saraman* red curry emulsion finished with fresh coconut cream."

BACKGROUND & ORIGIN
Draws from royal Khmer banquet traditions of stuffing whole poultry with complex farce mixtures.

ECO & BIO SOURCING
Pasture-raised organic poultry fed on natural grains in Bakong rural district.

SPECIALTY & MEAT MAINS

Ethnic Kouy Village-Style Roasted Lamb Chops

MAIN COURSE

Spicy Kouy dip of lemongrass, wild turmeric, lime and fermented fish.

Table Dialogue: "Char-roasted lamb chops seasoned with indigenous spices and accompanied by an authentic Kouy tribal dip made with wild turmeric, fresh lemongrass, and cured fish."

BACKGROUND & ORIGIN
Honors the culinary heritage of the indigenous Kouy people of northern Cambodia's highlands and forests.

ECO & BIO SOURCING
Wild-foraged forest turmeric and herbs gathered ethically by indigenous community conservancy partners.

Smoked 28-Day Butter-Aged Rib Eye

MAIN COURSE TASTING MENU

Served with a trio of sauces: Red ant-prahok sauce, tamarind sauce and Kampot pepper lime sauce.

Table Dialogue: "Our signature 28-day cultured butter-aged rib eye, smoked over coconut shells. Served with three distinctive sauces, including our famous wild red tree-ant and prahok reduction."

BACKGROUND & ORIGIN
Red tree ants (*Motes*) are a traditional Cambodian delicacy prized for their natural formic citrus acidity.

ECO & BIO SOURCING
Organic Kampot GI pepper from certified sustainable estates; wild tree ants harvested sustainably from mango orchards.

TABLE-SIDE SERVICE GUIDE

PLANT-FORWARD MAINS, DESSERTS & PAIRINGS

STAFF TRAINING DOCUMENT

PLANT-FORWARD MAIN SPECIALTIES

Carrot Mosaic Curry & Beng Mealea Pumpkin Amok

MAIN COURSE | PLANT FORWARD 4&6

Heirloom carrots & Kulen pineapple in Khmer coconut curry; Pumpkin & Mushroom Amok with Kampong Thom cashews.

Table Dialogue: "For our plant-forward course, we present a mosaic of heirloom carrots cooked with Kulen mountain pineapple in coconut curry, paired with our Beng Mealea steamed pumpkin Amok topped with local cashews."

BACKGROUND & ORIGIN
Amok is Cambodia's national dish; this version uses traditional banana-leaf steaming with organic local gourds.

ECO & BIO SOURCING
Cashews directly sourced from fair-trade smallholder farmers in Kampong Thom province.

Smoked Angkor Thom "Steak" & Baray Cabbage

ENTRÉE / MAIN | PLANT FORWARD 6-COURSE

Slow-smoked watermelon steak with soy glaze and Kampot pepper; Roasted Baray cabbage with spicy Kampot pepper.

Table Dialogue: "We serve slow-smoked Angkor Thom watermelon dressed in a savory Kampot pepper reduction, accompanied by fire-roasted sweet cabbage grown around the historic Baray reservoirs."

BACKGROUND & ORIGIN
Demonstrates modern plant-forward technique transforming sweet fruit into a rich savory steak alternative.

ECO & BIO SOURCING
Baray vegetables grown in nutrient-dense soil using ancestral eco-irrigation canals.

DESSERTS & ARTISANAL SWEET FINISHES

Sticky Rice Mushroom & Lotus Banana Kulen Cloud

DESSERT | ALL SET MENUS

Beeswax-infused sticky rice mushrooms with duck egg custard & chili ice cream; Charred Kulen banana with lotus chocolate.

Table Dialogue: "To conclude, we feature sticky rice sculptured into wild forest mushrooms, infused with wild Kulen Mountain beeswax and rich duck egg custard, alongside charred sweet mountain bananas and local lotus chocolate."

BACKGROUND & ORIGIN
Kulen Mountain is celebrated for wild honey hunting and native dwarf sweet bananas (*Chet Namwa*).

ECO & BIO SOURCING
Beeswax ethically harvested by wild honey hunter co-ops on Phnom Kulen; organic free-range duck eggs.

BEVERAGE & WINE PAIRING SERVICE BRIEFING

4-Course Pairing ($30.00): Focuses on crisp, high-acid whites (Riesling/Chenin Blanc) & light indigenous fruit infusions.
6-Course Pairing ($45.00): Includes natural bio-dynamic wines, biodynamic red blends, and aged palm wine digestifs.

Prices subject to 10% service charge & 10% VAT.