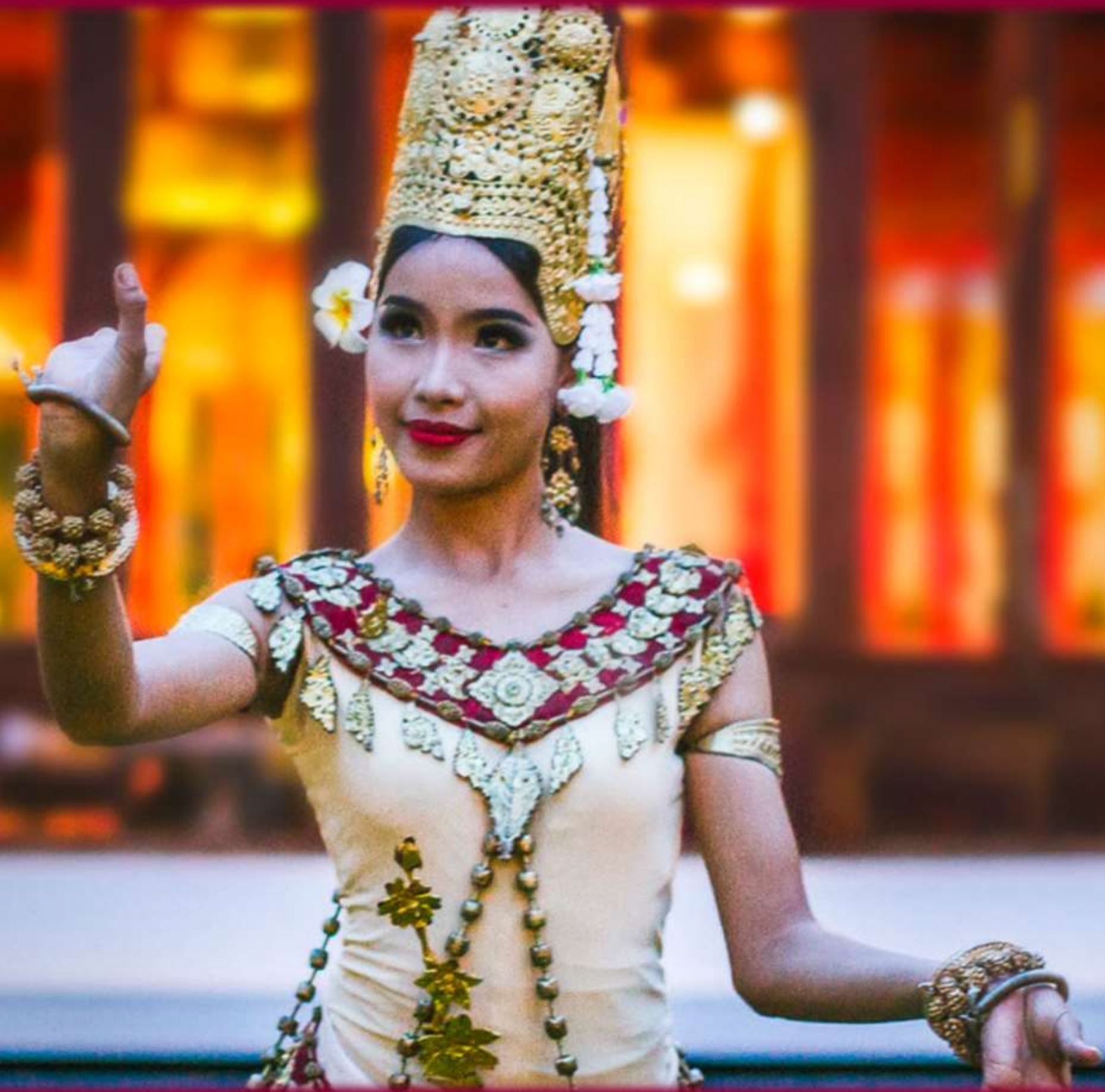


DINING BY

Design



CHEF TABLE EXPERIENCE

Let our skilled chefs craft a personalized menu which caters to every whim of your unique palate. Drink in the tantalizing aromas wafting from the chef's table, as your favorite dishes are expertly prepared before your eyes. Discover the subtleties behind our recipes as the chef walks you through the cooking process as you watch on.

Inclusion: 4 Course Menu with/without Wine Pairing





DINE WITH APSARA DANCE

Siem Reap gourmet flavours in al fresco settings. Design the perfect menu in collaboration with your personal chef. Dine in Royal Khmer style amidst the traditional courtyard evoking Angkor's monumental heritage. Celebrate romance as Apsara dancers emerge beneath frangipani trees alongside cascading waters. A private performance inspires your evening.

Inclusion: 5 Course Menu with Wine Pairing





COURTYARD AND BOKATOR SHOW

Discover Bokator, a khmer martial art with Various styles that teaches students to emulate the flighting of a particular animal, whilst you dine in Royal khmer style amidst the traditional courtyard evoking Angkor's Monumental heritage. Bokator is a complete martial art. Every single part of the body is used as a weapon in this skillful acrobatic display.

Inclusion: 3 Course Menu with Wine Pairing





ANGKORIAN DINING THEATRE

Shadow Puppet and Bokator Show

A scrupulously crafted menu awaits, tantalizing your palate with whispers of Khmer spices and royal delicacies paired with a meticulously chosen wine, promising a symphony of flavor. Accompany by the cultural heritage performances of Cambodia, as shadows stretch, lighting cast an amber glow, and flavors burst, witness the graceful dance of Bokator and the whispered tales that unfold in the magic of shadow puppetry.

Inclusion: 5 Course Menu with Wine Pairing







CHEF'S TABLE MENU

Choose one dish from each course per person

APPETISERS

GREEN PAPAYA AND PRAWN SALAD

Grilled Prawns on A Bed of Crunchy Carrot, Bell Pepper, Fresh Herbs and Sour Banteay Meanchey Papaya, Seasoned with Piquant Khmer Dressing, and Topped with Roasted Peanuts

GREEN MANGO SALAD WITH TUNA

A Revived Heritage Recipe with Banteay Srei Mango and Smoked Tuna Tossed with Carrot, Bell Pepper, Fresh Herbs from our Rooftop Garden, Fragrant Khmer Dressing and Roasted Peanuts

GREEN FIELDS

Colorful Garden Salad of Organic Vegetables, Edible Flowers, Seeds with Coconut Dressing

SOUPS

SOUR CHICKEN SOUP WITH PICKLED LIME

Grandma's Countryside Chicken Broth Enriched with Onion, Carrot, Garlic and Pickled Lime, and Topped with Spring Onion

WILD FISH SOUP

Invigorating Ginger-Mushroom Broth made with Two Types of River Fish, Fresh Herbs and Lime, Served with Sticky Rice on the side

SOUR BEEF SOUP WITH MORNING GLORY

Aromatic Clear Broth Made with Grass-Fed Local Beef and Khmer Spices, Served with Hot Basil and a Dollop of Coconut Cream

MAIN COURSE

STIR-FRIED FREE-RANGE GINGER CHICKEN

Grilled Beef Steak Rubbed with Khmer Spices Artisanal Bean Curd Skewers Steamed Fair-Trade Jasmine Rice

STIR-FRIED SEAFOOD WITH GREEN PEPPERCORN SAUCE

Wok-Tossed Young Bok Choy In Oyster Sauce Grilled Free-Range Chicken with Sour Tamarind Sauce Steamed Fair-Trade Jasmine Rice

ROASTED YOUNG CROSS-BRED PORK

Slow Roasted Young Cross-Bred Pork from The Jungles of Kulen Mountain, Served on a bed of Garlic Broccoli with Wild Brown Rice, Soya Bean and Preserved Lime Sauce

DESSERTS

STEAMED PUMPKIN CAKE

Shredded Kabocha Pumpkin Steamed in a Banana Leaf with Coconut Milk, Served with Seasonal Fruits and Coconut Ice Cream

BANANA AND SAGO PUDDING

Ripe Banana from Preah Vihear Village and Sago Pearls Soaked in Rich Coconut Cream, Served with Sliced Seasonal Fruits

DINING BY DESIGN MENU

Choose one dish from each course per person except for main course you may select up to 2 dishes of your choice

APPETISERS

SPICY SQUID SALAD

Julienned Local Vegetables Tossed with Grilled Squid, Mint, Sweet Basil, and Piquant Khmer Dressing, Topped with Roasted Peanuts

KEP CRAB CAKES

A Delicious Blend of Sweet Crab Meat, Eggs and Local Spices Lightly Pan-Fried and Served with Asian Coleslaw, Peanuts and Mango Salsa

BATTAMBONG PRAWN AND POMELO SALAD

Tiger Prawns Charred Invitingly and Coated in a Tangy Dressing Alongside Mint, Sweet Basil, Toasted Coconut, and The Fleshy Kry Sengtry Pomelo

GREEN PAPAYA AND PRAWN SALAD

Khmer-Style Pounded Green Papaya Salad with Grilled Prawns and Seasonal Vegetables, tossed with a Spicy Shrimp Paste and Topped with Roasted Peanuts

SOUPS

MEKONG LANGOUSTINE SOUP

Delicate Consommé Flavoured with Piney Galangal, Lime Leaf, Straw Mushrooms, Lem Ongrass and Lime, and Topped with Whole Langoustines

WILD FISH SOUP

Rich Ginger-Mushroom Broth Made with Two Types of River Fish, Flavoured with Fresh Herbs and Lime, and Served with Sticky Rice

KHMER CHICKEN SOUP

Nourishing Clear Broth Infused with Exotic Flavours of Pickled Lime, Garden Herbs, and Local Mushrooms, and Garnished with Tender Chicken Morsels

MAIN COURSE

GRILLED SEA BASS

Ginger-Marinated Sea Bass Grilled Until Crispy on Open Fire, and served with Salted Soya Beans and Steamed Broccolini Sprinkled with Scallions

SEARED US SCALLOPS

Sweet and Fleshy Scallops on a Bed of Baked Pumpkin, Caramelized Pork and Ginger-Coriander Pesto

GRILLED FARM CHICKEN

Golden-Skinned Free-Range BBQ Chicken, served with Sautéed Green Asparagus, Baby Kale, Cucumber, Soya Bean Sauce and Aromatic Steamed Rice

LAMB SHANK SARAMAN CURRY

Cambodian Celebration Dish of Tender Lamb and Eggplant Simmered in Coconut Milk with Saraman Spices, Tamarind, and Peanuts, served with a Crunchy Baguette

COUNTRYSIDE RIB EYE STEAK

Grill-Seared Local Beef Served with Sautéed Green Asparagus, Sweet Potato, and Your Choice of Mushroom–Passionfruit Hollandaise or Creamy Kampot Peppercorn Sauce

DESSERTS

BAKED ALASKA

Grand Marnier-Soaked Towering Dome of Merengue Torched at The Table to Create a Golden Crust Over Layers of Ripe Mango and Coconut Sorbet

DARK CHOCOLATE CAKE

Rich Flour-Based Chocolate and Mango Cake Gently Spiced with Green Pepper and Kulen Mountain Vanilla

CRISPY BABY BANANAS

Lady Finger Bananas Flambéed served with Chunky Soursop Ice Cream



ANANTARA

ANGKOR • RESORT