PARK HYATT SIEM REAP™

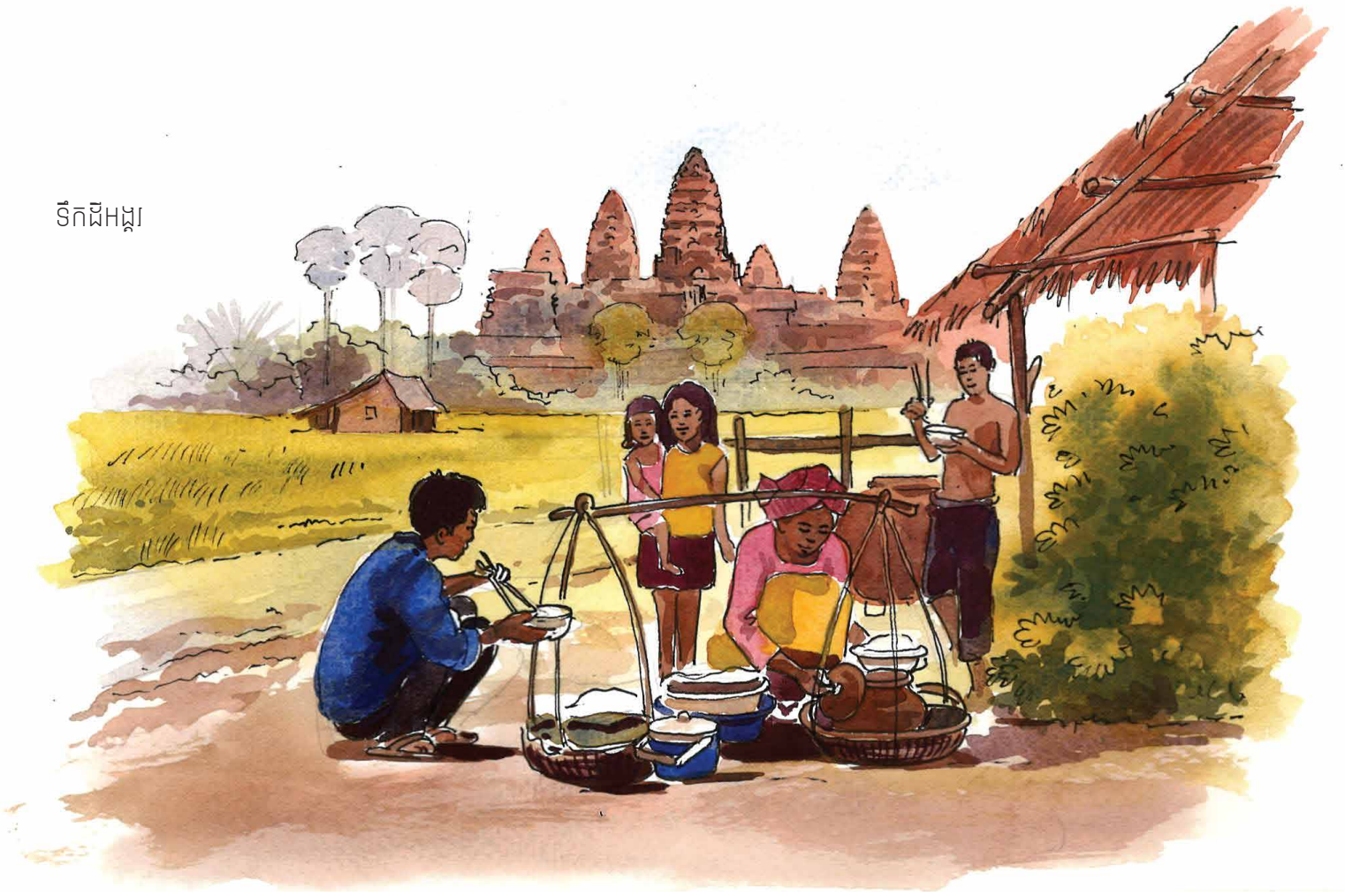
LUXURY *is* PERSONAL

AUTHENTIC KHMER SET MENUS



Our curated Khmer menu is a tribute to the richness of Cambodia's culinary traditions. It presents a thoughtful selection of dishes that reflect the flavors, textures, and soul of the region. Each course draws from time-honored techniques and ingredients deeply rooted in everyday local life.

From the fragrant herbs of the countryside to the enduring warmth of home-style recipes, this experience invites you to connect with Cambodia through taste. It is both a journey and a return, familiar and heartfelt with a quiet sense of grace.



ទឹកដីអង្គរ

SIEM REAP PROVINCE

Siem Reap is more than a gateway to ancient temples. It is a living city shaped by resilience, ritual, and the quiet beauty of everyday life. Beneath its surface lies a rhythm of family kitchens, morning markets, and stories passed down in the scent of simmering broth.

This 3-course menu is an expression of that rhythm. Each course draws from ingredients that define the land – unpolished, sincere, and deeply Cambodian. It is a way of tasting the city not through its monuments, but through its memories.

TASTE OF SIEM REAP

ញ៉ាំស្វាយសាច់មាន់ | Nheam Svay Sach Moan
Grilled Chicken and Green Mango Salad
Carrot, Basil, Lime, Roasted Peanuts, Garlic, Khmer Dressing

អាម៉ុកសាច់ត្រី | Amok Sach Trey
River Fish Amok
Curry Paste, Coconut Milk, Palm Sugar, Fish Sauce, Noni Leaf
Served with Steamed Brown Jasmine Rice

នំអាកោ | Num Akor
Steamed Rice Bun
Coconut Milk, Palm Sugar, Roasted Sesame, Grated Fresh Coconut

USD 40++ per person
Wine pairing: USD 25++ per person

PRICES ARE QUOTED IN US DOLLARS AND SUBJECT TO A SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES

Vegetarian Pork Gluten Free Seafood Vegan Nut Spicy Signature

ខែត្រកំពត



KAMPOT PROVINCE

Kampot is a riverside town where tradition shapes every flavor. From the depths of the sea to the warmth of the soil, its ingredients speak of patience and place. The seafood is fresh and full of character, the fish sauce is aged for three to seven years in quiet jars, and the black pepper is sun-dried to preserve its delicate heat.

This 4-course menu brings those elements together in harmony. Each dish is guided by the spirit of the region, combining richness with restraint and offering a taste that is both grounded and unforgettable.

FLAVOURS OF KAMPOT

ញាំមឹកអាំង | Nham Muek Ang
Grilled Kampot Squid Salad

Fresh Vegetables, Banana Trunk, Kampot Black Pepper, Crispy Rice Vermicelli, Roasted Peanut, Tamarind Dressing

សម្លរម្ហូរបង្គា | Somlor Machu Bonkea
Prawn Sour Soup

Water Lily Stem, Cambodian Sour Fruit, Kampot Fish Sauce, Rice Paddy Herb

ឆាគ្រឿងសមុទ្រម្រេចខ្ចី | Chhar Kroeung Samoth Meric Khjey
Wok Fried Seafood

Prawn, Calamari, River Fish, Green Peppercorn, Tamarind, Oyster Sauce, Holy Basil
Served with Steamed Jasmine Rice

បង្អែមខ្មែរចម្រុះ | Bong Aem Khmer Chomrus

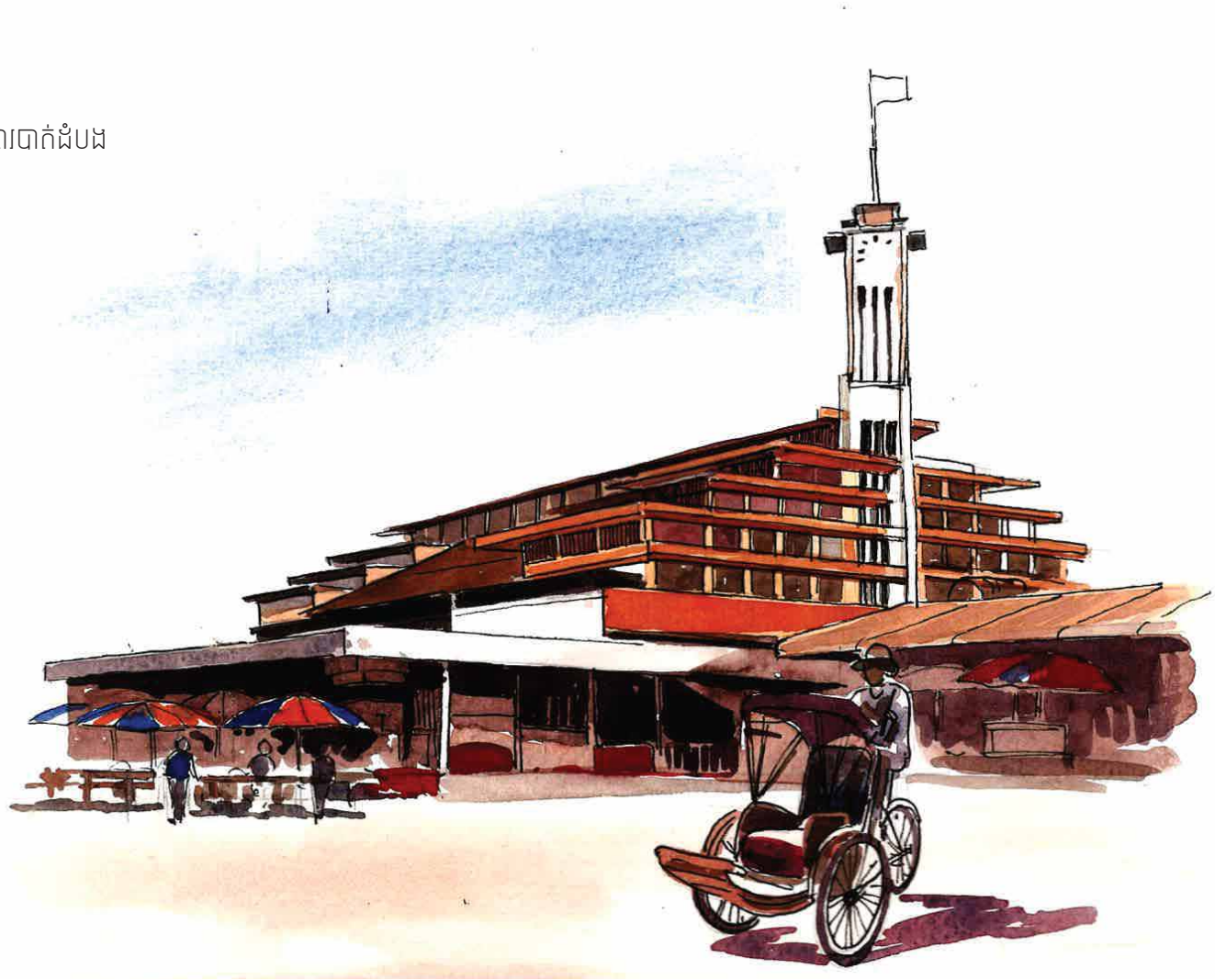
Steamed Banana Cake, Pumpkin Cake, Cassava Cake, Palm Sugar Sauce

USD 50++ per person
Wine pairing: USD 30++ per person

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Vegetarian Pork Gluten Free Seafood Vegan Nut Spicy Signature

ផ្សារបាត់ដំបង



BATTAMBANG PROVINCE

Along the Sangker River, Battambang reveals itself in layers. Once a vital Khmer stronghold and later touched by French colonial influence, the city today remains a graceful blend of cultures and time. Its architecture stands still while its kitchens keep moving, rooted in the soil and guided by tradition.

This six-course menu captures that essence. It honors the abundance of the land and the quiet sophistication of the city, offering a taste of Battambang that is both deeply traditional and quietly refined.

BATTAMBANG UNFILTERED

ណែមស្រស់ | Nam Sros
Fresh Vegetable Spring Roll

Yam Bean, Carrot, Cucumber, Rice Noodles, Fresh Herb, Roasted Coconut Sauce

បាយក្តាំងទឹកជ្រលក់ណាតាំង | Bai Kdang Teok Chrulok Natang
Braised Minced Pork and Prawn

Coconut Milk, Kaffir Lime Leaves, Roasted Coconut, Capsicum, Fish Sauce, Crispy Rice Cracker

សម្លរម្ជូរសាច់មាន់ | Somlor Machu Sach Moan
Chicken Sour Soup

Morning Glory, Turmeric, Local Sour Fruit, Roasted Garlic, Palm Sugar

ត្រីទ្រង់គ្រឿង | Trey Trong Kroeung
Grilled Butter Catfish

Water Mimosa, Roasted Peanuts, Coconut milk, Curry Sauce

ឆាសាច់គោឡុកឡាក់ | Chhar Sach Ko Lok Lak
Wok Fried Beef Striploin

Green Peppercorn, Onion, Tomato, Local Cresson, Oyster Sauce
Served with Steamed Jasmine Rice

បាយដំណើបសង់ខ្យា ស្វាយទុំ | Bai Domnerb Sang Kja, Svay Tom
Pandan Sticky Rice with Mango

USD 65++ per person
Wine pairing: USD 40++ per person

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Vegetarian · Pork · Gluten Free · Seafood · Vegan · Nut · Spicy · Signature