

## TASTING MENU

— 6 courses —

\$50.00 per person

### Chab-Phdaem

- Appetizer -

Banteay Srei village jackfruit curry dip, crispy rice crackers, cucumber jade and vegetable crudités

### Gnoam

- Salad -

Roasted and crusted chicken roulade with green mango salad, dehydrated seaweed, Kampong Thom province cashew nuts and chili puree

Battambang province pomelo salad, seared king oyster mushroom, crispy mushroom pops and dehydrated coconut

### Samlor

- Soup -

Tonle Sap lake Sanday butter-catfish soup with lemongrass paste, sandan and shaved banana pith

Pouk village Krek soup with duck breast, Shinta Mani Wild foraged cowa mangosteen leaves, foraged red tree ants, tamarind broth and Khmer basil

### Ahar Samout

- Fish and Seafood -

Sautéed Koh Kong scallops with string beans, finger chili, minced pork and holy basil

Steamed Koh Russey seabass with a galangal and ginger soy sauce

### Sach

- Meat -

Ethnic Kouy village-style roasted pork loin served with a spicy Kouy village dipping sauce

26 days butter-aged beef tenderloin "Lok lak" style served with a sous vide egg and Kampot pepper lime sauce

Smoked 28 days butter aged rib eye served with a trio of sauces: Kampot pepper lime sauce, spicy tamarind sauce and Prahok sauce

### Bang Aem

- Dessert -

Mango and sticky rice log, coconut and chili ice cream, pandan pearl perfumed with beeswax

Kroya coconut chocolate ball and Nom Tailai cake

# KROYA

By Chef Chanrith - Modern Cambodian Cuisine

## TASTING MENU

— 4 courses —

\$40.00 per person



### Chab-Phdaem

- Appetizer -

Smoked fluffy egg, Kampot pepper, caramel pork jus, garlic pickles and Laksa leaf

### Gnoam / Salor

- Salad or Soup -

Roasted and crusted chicken roulade with green mango salad, dehydrated seaweed, Kampong Thom province cashew nuts and chili puree

Pouk village Krek soup with duck breast, Shinta Mani Wild foraged cowa mangosteen leaves, foraged red tree ants, tamarind broth and Khmer basil

### Mhoub Chambong

- Main Course -

Sautéed Koh Kong scallops with string beans, finger chili, minced pork and holy basil

Ethnic Kouy village-style roasted pork loin served with a spicy Kouy village dipping sauce

26 days butter-aged beef tenderloin "Lok lak" style served with a sous vide egg and Kampot pepper lime sauce

### Bang Aem

- Dessert -

Mango and sticky rice log, coconut and chili ice cream, pandan pearl perfumed with beeswax

Kroya coconut chocolate ball and Nom Tailai cake

## PLANT FORWARD MENU

— 4 courses —

\$40.00 per person



### Chab-Phdaem

- Appetizer -

Banteay Srei village jackfruit curry dip, crispy rice crackers, cucumber jade and fresh vegetable crudités

### Gnoam / Samlor

- Salad or Soup -

Battambang province pomelo salad, seared king oyster mushroom, crispy mushroom pops and dehydrated coconut

Young palm fruit soup scented with lemongrass paste, sandan, Krasang Teap herbs and shaved banana pith

### Mhoub Chambong

- Main Course -

Wok fried broccolini with string beans, finger chili, and holy basil topped with crispy egg

Chargrilled Banteay Srei village purple eggplant with spicy lemon herbs and toasted ground rice

Khmer pumpkin and mushroom amok with crispy tofu and garnished with Kampong Thom province cashew nuts

### Bang Aem

- Dessert -

Mango and sticky rice log, coconut and chili ice cream, pandan pearl perfumed with beeswax

Kroya coconut chocolate ball and Nom Tailai cake

## PLANT FORWARD MENU

— 6 courses —

\$50.00 per person

### Chab-Phdaem

- Appetizer -

Banteay Srei village jackfruit curry dip, crispy rice crackers, cucumber jade and fresh vegetable crudités

### Gnoam

- Salad -

Battambang province pomelo salad, seared king oyster mushroom, crispy mushroom pops and dehydrated coconut

### Samlor

- Soup -

Young palm fruit soup scented with lemongrass paste, sandan, Krasang Teap herbs and shaved banana pith

### Mhoub Chambong

- Main Course -

(Select two mains)

Wok fried broccolini with string beans, finger chili, and holy basil topped with crispy egg

Chargrilled Banteay Srei village purple eggplant with spicy lemon herbs and toasted ground rice

Khmer pumpkin and mushroom amok with crispy tofu and garnished with Kampong Thom province cashew nuts

### Bang Aem

- Dessert -

Mango and sticky rice log, coconut and chili ice cream, pandan pearl perfumed with beeswax

Kroya coconut chocolate ball and Nom Tailai cake



## Chef Chanrith

Chef Chanrith worked his way through the ranks at Shinta Mani for several years before heading off to gain his experience at the Marriott hotels in Thailand, Vietnam and Cambodia, the Hyatt in Dubai and several leading Cambodian hotels and restaurants.

He is thrilled to return to Shinta Mani hotels and his hometown Siem Reap, as an executive chef.

Specialising in French fine dining and Italian food, his own traditional Khmer fare always remained close to his heart.

All prices are in US dollars and subject to 10% service charge and 10% VAT