



**KHMER CUISINE**

*The ancient Royal Khmer cuisine has been handed down over centuries by the chefs of the Royal Palace, with exclusive use by Raffles Grand Hotel d'Angkor. The finest seasonal ingredients and produce are carefully blended to create a distinct, exhilarating and elegant gastronomic experience.*

## **THE ROYAL KHMER CUISINE**

### **STARTERS**

#### **Nhoam Svay Bang Kie neong Trey Kes**

*Mango salad with fresh water prawn, kes fish & sweet basil*

#### **Chay Yor Bompong Siem Reap**

*Siem Reap Spring Roll with pineapple salad & chili sauce*

#### **Nhoam Sach Tier**

*Duck breast salad, Toeuk Trey dressing & peanuts ili*

### **SOUP**

#### **Samlor M'Jou Bongkong Teok Sab**

*Sour water lobster consommé, tomato, pineapple, galangal & chibarang*

### **MAIN COURSE**

#### **Chien Sach Chiem (NF)**

*Grilled Marinated Lamb Chops with Ginger Sauce*

#### **Kari Sach Moan**

*Khmer Chicken & Sweet Potato Curry with Coconut Milk*

#### **Bongkong Khmer (NF)(DF)**

*Kroeung Marinated Fresh Water Lobster with Khmer spiced shrimp sauce*

#### **Char Trakoun**

*Stir-fried Morning Glory with Garlic & Raffles chili*

#### **Bay Bour (NF)(V)**

*Stir-fried Pilaf Rice with Garlic*

### **DESSERT**

*Selection of Royal Khmer Sweets (NF)(DF)(GF)(V)*

*USD 89 per Person*

'If you have any dietary requirements including food allergies please inform our waiting team'.

Subject to a 7% service charge and applicable taxes

All prices are in US Dollars