



CULINARY JOURNEYS

PARK HYATT SIEM REAP™

LUXURY IS PERSONAL

'Bespoke culinary experiences
at Park Hyatt Siem Reap'





THE NUM BANH CHOK CULINARY TOUR (CAMBODIAN RICE NOODLE)

Embark on an enriching and one-of-a-kind culinary immersion with our Num Banh Chok food tour. Guided by one of talented chefs, this educational foodie adventure will broaden your horizon as you discover the mythological and historical beginning of this cultural dish as well as its farm-to-table journey of this well-loved Cambodian dish. Begin the day with a curated itinerary featuring a local market, a local village showcasing how this local delicacy is made and a stop at the Cambodian Ceramic Center, where guests can try first-hand how to make the pots that traditionally hold this cuisine.

APPETIZER

Num ansom chrouk

Stuffed crispy sticky rice, yellow bean, pork, vegetable salad

MAIN COURSE

Num bahn chok samlar prahal

Khmer noodle, fish curry broth, long bean, cucumber, green papaya
yellow pear flower, water lily stems

DESSERT

Num akor thnout

Akor cake, palm fruit, coconut milk, tossed sesame

Price: USD 99 per person

Duration: 4 hours (9:00 AM - 12:00 PM or 2:00 PM - 6:00 PM)

24 hours advance reservation is required

Prices are subject to service charge and applicable government taxes.

THE FLAVOUR OF CAMBODIA

Taste the many flavors of Cambodian cuisine with this exquisite eight-course degustation. From double-boiled quail consommé with tamarind angelotti and lotus stamp to green Kampot pepper tuna, each dish reflects the natural beauty of the countryside paired perfectly with the locally infused rice wine Sombai.

MANGO – GREEN CHILI

Green Kampot pepper tuna, mango, green tomato chutney

LEMON – LEMONGRASS

Cured American beef tenderloin, lemongrass, cucumber, kaffir lime leaf, chili

GALANGAL – TAMARIND

Double-boiled quail consommé, winter morel- tamarind angelotti, lotus stamp

GINGER – RED CHILI

Baked sea bass in parchment paper, ginger leaf, young vegetables
spicy tomato concasse

GREEN TEA – ORANGE

Honey-comb sherbet

COCONUT - PINEAPPLE

Sautéed chicken legs, pineapple curry, winter melon, basil, organic brown rice

BANANA – CINNAMON

Vanilla bean – cinnamon crème brûlée

ANISE – COFFEE

Bitter chocolate ice bon bon

The Dining Room

USD 89 per person

48 hours advance reservation is required

Prices are subject to service charge and applicable government taxes.









ORIGINAL KHMER WILD-PREY HONEY DINNER

Experience the sweeter side of Cambodian cuisine with a uniquely crafted six-course honey themed menu. From pan-fried duck breast with orange risotto and honey sauce to tamarind honey sorbet, each dish uses only natural wild Cambodian honey foraged from six different provinces and forests within the country. Delight in the flavors of each honey, based on their wild bee origins. This special Cambodian honey feast also includes a choice of two different honey infused and flavoured iced tea.

APPETIZER

Mekong lobster tail

Sweet potato salad, organic cherry tomato, red Kampot pepper wild honey vinaigrette

SOUP

Honey roasted pumpkin soup

Poached egg, cumin foam

SORBET

Tamarind honey sorbet

MAIN COURSE

Pan-fried duck breast

Orange risotto, anise honey sauce

CHEESE

Glazed brie cheese

Honey, green apple compote, nut cracker, goat cheese, rosemary

DESSERT

Strawberries | Yoghurt | Honey ice cream

The Dining Room

USD 69 per person

48 hours advance reservation is required

Prices are subject to service charge and applicable government taxes.

CAMBODIAN SUGAR PALM JOURNEY

Join our chef to visit the Cambodian countryside and learn about Cambodia's sweet culinary treasure, the sugar palm. Following the delightfully sweet educational tour, guests are treated to indulge in an exquisite four-course sugar palm themed menu at The Dining Room.

APPETIZER

Chilled rice

Sweet palm juice, salted fish-palm heart salad
paired with classic palm fruit wine
and

Palm sugar roasted chicken

Red curry seeds, banana blossom, and lime pepper sauce

MAIN COURSE

Braised beef shank

Palm sugar, star anise, quail egg, spring onion
served with steamed rice

DESSERT

Palm fruit sticky rice

Palm juice jelly, palm sugar ice cream paired with palm wine with ginger

USD 89 per person

Duration: 2.5 hours (6:00 AM - 8:30 AM or 3:30 PM - 6:00 PM)

24 hours advance reservation is required

*Available from December to April only

Prices are subject to service charge and applicable government taxes.









DISCOVER CULTURAL PERFORMANCES

Enjoy an enchanted evening at the beautiful courtyard of Park Hyatt Siem Reap with an array of live performances featuring Bokator, a Cambodian martial arts display and the ethereal Apsara dancers, whose ancient carvings are found in the majestic ruins of Angkor Wat. Indulge in a bespoke Siem Reap-inspired set menu thoughtfully prepared by our culinary team.

SIEM REAP MENU

APPETIZER

Grilled fish salad

Green mango, roasted peanuts, garlic, basil, lime

MAIN COURSE

Wok-fried prawn curry

Spring onions, coconut milk, roasted peanuts
served with steamed Jasmine rice

DESSERT

Assorted Khmer sweets

Steamed banana cake, pumpkin cake, cassava pudding

The Dining Room

Starts from USD 35 per person

Performance starts from 7:00 PM to 8:00 PM

(Monday | Wednesday | Friday | Sunday)

Prices are subject to service charge and applicable government taxes.

CAMBODIAN COOKING CLASS

Park Hyatt Siem Reap invites you to learn a thing or two about the delightful Khmer cooking methods at an interactive cooking class, guided by one of our skillful chefs. Experience first-hand the local traditions and culinary culture of Cambodia. The cooking begins at 2:00 PM followed by a dinner at the time of your choice.

The menu includes:

NGAUM TROB

Roasted eggplant salad

Local cress, roasted fried garlic, shallots, soy dressing

KHMER CHAR KREUNG

Stir-fried prawn

Cambodian curry paste, long bean, local pumpkin
three year aged Kampot fish sauce, palm sugar, saw leaf
served with steamed rice

NUM PLAE AI

Steam stuffed sticky rice with palm sugar and grated coconut

The Dining Room

USD 59 per person

2:00 PM - 5:00 PM

Duration: 2.5 hours

Minimum two persons and maximum ten persons

24 hours advance reservation is required

Prices are subject to service charge and applicable government taxes.







The art of dining has been brought to life using thoughtfully
sourced local and sustainable ingredients.

Enjoy a unique and luxurious dining experience at Park Hyatt
Siem Reap.

THE DINING ROOM

PARK HYATT SIEM REAP™

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Sivutha Boulevard, Siem Reap, Kingdom of Cambodia

T. + 855 6321 1234 F. + 855 6396 6001

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