

Menu



Cuisines du Cambodge

Menu

APPETIZERS

Grilled Lemongrass Chicken	6
Nataing Dip	6
Cha Yoh	6
Fish Cakes in Pandan Leaves	6
Lemongrass Beef Skewers	6
Vegetable Tikki	6

SALADS

Banana Flower Salad	6
Pomelo Salad	6

SOUPS

Pork and Bamboo Shoot, in a Coconut broth	6
Oxtail Pot au Feu	6
Sweet and Sour Fish Soup	6
Mushroom Tom Kha	6

CURRIES

Fish Jungle Curry	7
Mekong Prawn Curry	8

MAINS

Fish Amok	7
Beef Lok Lak	8
Stuffed Pork Leg	8
Tofu Satay	6

DESSERTS

Black Sticky Rice and Mango Pudding	5
Pumpkin Custard	5
Crêpe Coco-Banane	5
Coffee Crème Caramel	5
Djeik Jien	5
Mango Crumble	5

Angkorian Empire

Angkorian food culture was a mix of locally endemic ingredients and culinary practices influenced by India, Thalassocratic Java and the Silk Road. The Angkorians consumed lots of fish from Cambodia's vast floodplains and coast, as well as foraged items from its lush forests such as the endemic lime, ginger, coconut, green pepper, and more.

GRILLED LEMONGRASS CHICKEN

Chicken skewers marinated in turmeric and aromatics, grilled and served with a tangy green mango salad.

6

BANANA FLOWER SALAD

Shaved banana blossom with chicken and lake krill in a tangy lime sauce. Southeast Asian peoples were the first known to cultivate Banana trees, whose blossoms were an accessible and nutritious ingredient for a salad.

6

FISH JUNGLE CURRY

A forager's greens, and freshwater fish, in a coconut milk-based curry. Curries were an influence from neighboring India and have historically been a regional staple.

7

BLACK STICKY RICE AND MANGO PUDDING (V)

Black sticky rice and coconut milk pudding served with mango and mango sorbet. An improved version of an old classic.

5



The Wandering Kingdom

After the fall of Angkor, Cambodia was in a state of Eclipse, moving capitals back and forth between Oudong and Longvek, with little recorded history. Food was influenced by contact with European explorers, political struggles with the Kingdom of Siam, Cham migrants, Chinese traders and others. Since Angkor, food tended to include more meat from livestock as well as imported spices such as the now-ubiquitous Chili Pepper from Mexico via Portuguese traders in the 16th century.

NATAING DIP

A creamy minced pork, coconut, and chili dip, served with rolled tapioca leaves and rice crackers. This dish was a favorite during community celebrations.

6

PORK AND BAMBOO SHOOT, IN A COCONUT BROTH

A dish for celebrations, showcasing the countryside's finest: pork from livestock, foraged bamboo, and cultivated coconut.

6

FISH AMOK

An aromatic fish curry, steamed in a banana leaf, Cambodia's most famous dish. The arrival of chili from Mexico in the 16th century made possible this version of the dish that is so popular today.

7

PUMPKIN CUSTARD (V)

A coconut cream and egg custard, steamed inside a pumpkin. This dessert has been a long-time classic.

5



5

French Indochina

The operation of French Indochina saw a widespread westernization of every sector of society. In agriculture, this era saw a growing appetite for beef where cows had historically been used as working animal; as well as the arrival of onions and potatoes, still commonly referred to today as “French garlic” and “French Yam” respectively. Food drew much inspiration from classical French food to create Indochinese versions of French dishes.

CHA YOH (V)

The classic fried meat or vegetable spring roll originated in South Vietnam and was a widespread favorite in Indochina.

6

OXTAIL POT-AU-FEU

A hearty Oxtail and vegetable soup with a local twist. The French “Pot-au-Feu” was the inspiration behind Vietnam’s emblematic “Pho” noodle soup.

6

BEEF LOK LAK

Diced beef cooked in a Kampot pepper sauce is served with a fried egg. The version popular today uses thin slices of meat with oyster sauce, yet this original version uses cubed steak and a more complex sauce.

8

CRÊPE COCO-BANANE (V)

A coconut milk crêpe rolled around a coconut and banana filling, served with coconut shavings and a tangy lime drizzle. This combination of a French classic with local flavor profiles made for an excellent dessert.

5



A Prosperous Independence

The period following Cambodia's independence was one of renewed national pride and fruitful development. Cambodia boasted a regionally-high standard of living and by all metrics, was a blossoming nation due to its political neutrality. In food, this era was marked by classical Khmer cuisine with a focus on the contemporary.



FISH CAKES IN PANDAN LEAVES

Traditional fish cakes wrapped and grilled in pandan leaves, served with refreshing pickled vegetables. This recipe is detailed in 'Le Guide Culinaire Cambodgien' a 1950s cookbook by H.R.H Princess Rasmi Sobhana.

6

POMELO SALAD

A traditional Khmer salad of pomelo, toasted coconut, strips of pork, and dried shrimp, dressed in a lime vinaigrette. A light salad suitable for a hot day was a home cook's go-to.

6

MEKONG PRAWN CURRY

Flavorful freshwater prawns fried and served in an aromatic curry.

8

COFFEE CRÈME CARAMEL (V)

A version of the Crème Caramel that includes coconut cream, and locally grown Robusta coffee.

5



7

The Path to Peace

Cambodia woke up to a largely dormant food culture; this era's food was marked firstly by the Vietnamese occupation of 1979 to 1989, then by the UNTAC (United Nations Transitional Authority in Cambodia) period. Demand for accessible ingredients saw a popularization of Vietnamese street food, and simple classics.



LEMONGRASS BEEF SKEWERS

An improved version of a street food classic.

Thin slices of seasoned lean beef rolls skewered on a stalk of fragrant lemongrass and grilled. Served with pickled vegetables.

6

SWEET AND SOUR FISH SOUP

Tonle Sap freshwater fish in a tangy tamarind-based tomato and pineapple broth. Commonly known as “Vietnamese sour soup” this dish is one of Cambodia's most beloved.

6

STUFFED PORK LEG

Crispy golden skin and savory pork, vegetable, and vermicelli stuffing, served with roasted pineapple.

8

DJEIK JIEN (V)

Banana fritters served with a scoop of coconut ice cream. One of Cambodia's best known and beloved comfort foods.

5



8

Modern-Day Cambodia

Today, Cambodia's food world is more vibrant than ever before; with cuisines from around the world and Khmer chefs taking culinary innovation to the next level, food today is undergoing a complete renaissance. Here, we choose to showcase modern takes on local flavor profiles with a vegan approach.



VEGETABLE TIKKI (V)

Vegetable croquettes, golden and crispy on the outside, fluffy on the inside. Served with a chili aioli.

6

MUSHROOM TOM KHA (V)

Black mushrooms in an aromatic, coconut, lemongrass and galangal broth.

6

TOFU SATAY (V)

Tofu skewers marinated in coconut milk and turmeric, served with peanut sauce and a tangy, fresh papaya salad.

6

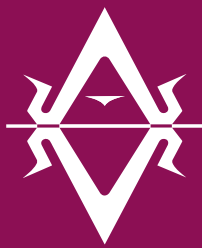
MANGO CRUMBLE (V)

A sweet and sticky mango crumble, served with a scoop of vanilla ice cream and crème anglaise.

5

(V) - Dish is vegetarian, or vegetarian option is available





ANGKOR VILLAGE
H O T E L
WAT BO · SIEM REAP