

TASTING MENU 6 COURSES

\$ 40.00 per person

Appetizer

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

Salad

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

Or

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

Soup

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

Or

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

Fish & seafood

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

Or

Steamed Koh Russey seabass with a galangal and ginger soy sauce

Meat

Ethnic Kouy village-style roasted pork loin with a spicy Kouy dip

Or

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

Or

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

Dessert

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

Or

Kroya coconut chocolate ball and Nom Tailai cake

KROYA

By Chef Chanrith - Modern Cambodian Cuisine

DINNER



TASTING MENU 4 COURSES

\$ 30.00 per person

Appetizer

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

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

Select one main dish

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

**

Ethnic Kouy village-style roasted pork loin with a spicy Kouy dip

**

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

Dessert

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

Or

Kroya coconut chocolate ball and Nom Tailai cake

PLANT FORWARD MENU 6 COURSES

\$ 40.00 per person

Appetizer

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

Starter

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

Soup

Young palm fruit soup scented with lemongrass paste, sandan, watercress and shaved banana pith

Select two mains

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

**

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

**

Khmer pumpkin and mushroom amok with crispy tofu and garnished with cashew nuts

Dessert

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

Or

Kroya coconut chocolate ball with Nom Tailai cake

PLANT FORWARD MENU 4 COURSES

\$ 30.00 per person

Appetizer

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

Salad or soup

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

**

Young palm fruit soup scented with lemongrass paste, sandan, watercress and shaved banana pith

Select one main dish

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

**

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

**

Khmer pumpkin and mushroom amok with crispy tofu and garnished with cashew nuts

Dessert

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

Or

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.