



In Khmer, LUM ORNG means ‘pollen’, a grain that fertilizes and gives life. For Sothea Seng, whose farm-to-table philosophy is rooted in seasonality and sustainability, it’s a symbol of growth and regeneration, and a metaphor for his journey as a chef as passionate about preserving Cambodia culinary traditions as exploring new directions.

CHEF’S TASTING SET MENU

USD \$45.00 PP | USD \$65.00 PP with Wine Matching

LOCAL CLAM

Steamed Local Clam | Tamarind Juice | Crispy Shallot | Young Tamarind Leaves

KAMPOT CRAB CAKE

Crab Cake | Corn and Mushroom Casserole | Turmeric Aioli and Cresson

Wine: *Charles De Fère, Brut, Blance de Blance, France*

LOBSTER IN THE BLANKET

Fresh Small River Lobster | Jicama Slaw | Rice Tapioca Sheet | Lobster Bisque

Wine: *Oxford Landing, Pinot Grigio, Australia*

WATER FESTIVAL

Fried Frog Legs | Young Lotus Nuts | Straw Mushroom | Local Watercress

Wine: *Gris Blanc, Gerard Bertrand, France*

LOCAL BEEF

Thin Sliced Local Beef | Shredded Morning Glory | Water Lyly | Wild Sour Leafs | Beef and Lemongrass Broth

SORBET INTERMEZZO

Lime Sorbet | Watermelon Salsa | Olive Oil | Chopped Basil | Fish Powder

YOUNG PORK RIB RAVIOLI

Slow-Braised Young Pork Rib Wonton | Local Cabbages | Dried Shrimps |

Tomato Confit | Cinnamon & Peppercorn Caramelized Sauce

Wine: *La Casona, Cabernet Sauvignon, Chile*

WAFFLE AND COCONUT

Local homemade waffle served with young coconut flesh, coconut ice cream, black and white sesame seeds and caramelized sauce

Please let us know if you have any allergies and dietary requirements when you order.

Note that due to seasonality, some ingredients on the menu may be subject to last minute changes due to availability.