



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 MENU

SCALLOP CEVICHE

SCALLOP | KAMPOT PEPPER CRUSTED | KUY COULIS

SMOKED DUCK BREAST

SMOKED DUCK BREAST SALAD | HEART OF PALM |
DUO LOTUS | CORN | KULEN HONEY MUSTARD

CHICKEN CAKE

CRUNCHY KAMPOT PEPPER CHICKEN CAKE | HASH BROWNS |
BLACK CHICKEN & LEMONGRASS CONSOMMÉ

FROG LEGS & RICE CREPE

SAUTÉED FROG MEAT | RICE BALL CREPE |
TRUFFLE BUTTERNUT SQUASH | LEMONGRASS | COCONUT FOAM

SANDAI FISH

PAN-SEARED SANDAI FISH | SWEAT & SOUR SAUCE

SORBET INTERMEZZO

WATERMELON | PRESERVED FISH FLAKES | LIME SORBET | BASIL

PORK BRISKET

GLAZED PORK BRISKET | KULEN HONEY | BALSAMIC CREAM |
SMOKY EGGPLANT | TOSS RICE POWDER

PALM FRUIT AND STICKY RICE MOUSSE

GLUTINOUS RICE & CORN PUDDING | FRESH PALM FRUIT | COCONUT CREAM

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.



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CHEF’S TASTING MENU USD\$55.00

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