



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

65.00 PER PERSON

AMUSE-BOUCHE

Pomelo - Mango - Coconut - Prawn

TRIO SEA CRUDO

Lobster – King mackerel – Salmon – Edamame pure – Truffle & coconut
Exotic fruit salsa – Kefir lime emulsion – rice cracker

CHICKEN CAKE

Ambok rice crusted chicken cake – Corn & mushroom – Beetroot aioli

KING SCALLOP (Out of Pot)

Scallop - Rice paddy herb crusted - Mango & tomato salsa – Dried fish
Poached quail egg – Duck egg broth

KING MACKEREL FILLET

King mackerel fillet – Homemade pineapple sauce - dehydrate seaweed

SORBET INTERMEZZO

Passion fruit sorbet – Duo dragon salsa – dried fish flakes

ROYAL DUCK BREAST

Sous vide duck breast – Palm & pepper glazed – Banana flower - Root vegetables

BEEF SARAMAN WONTON

Beef cheek wonton – Angkor candle potatoes pure – Saraman curry gravy

TOMATO TARTATIN

Homemade tomato tart – palm & peanut glazed – Sesame ice cream

PETITE FOUR

Chef's creative small desert bites with hot lotus or other local herb tea