

PROGRAM

9:15 VISIT LOCAL MARKET10:30 RETURN TO HOTEL11:00 COOKING CLASS13:00 MENU TASTING



4-COURSE KHMER TASTING MENU (1-8 pax)

STARTER - Vegetarian Summer Rolls SOUP - Chicken Soup with Pickled Lime MAIN COURSE - Fish Amok With Steam Rice DESSERT - Banana Sago

PRIVATE COOKING CLASS 5-COURSE KHMER TASTING MENU (1-4 pax)

STARTER - Asian Sea-bass Ceviche with Quinoa Salad SALAD - Green Mango Salad with Tiger Prawns SOUP - Sour Mekong Lobster Soup MAIN COURSE - Traditional Beef Loc Lak DESSERT - Pumpkin Custard with Taro Pudding

MASTER COOKING CLASS WITH EXECUTIVE CHEF 5-COURSE GOURMET MENU (1-8 pax)

STARTER - Tuna Tartar with Salmon Roe SALAD - Asian Seafood Mixed Salad SOUP - Sour Mekong Lobster Soup MAIN COURSE - Grilled US Beef Fillet with Truffle Sauce DESSERT - Apple Tatin with Ice-Cream

USD70 per person

Inclusive: Transportation to local market and welcome drink at the cooking studio; 1 fresh juice or 1 Angkor beer

USD95 per person

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USD118 per person

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