



Discover a selection of Cambodian dishes based on recipes from *The Culinary Art of Cambodia*, a cookbook initially published in 1960 by HRH Norodom Rasmi Sobbhana and now available in an augmented English and Khmer edition.

The book can be purchased at Pavilion Shop.

Prices are exclusive of 5% service charge.

Kindly notify the team of any food allergies or dietary restrictions.

Please refrain from smoking and making phone calls in the dining area.



## *Culinary Art of Cambodia* Discovery Selection



### Hot Basil-Breaded Fish with Local White Corn Sauce

snakehead fish, white corn, hot basil, lotus seeds, oyster mushrooms, purple cabbage, coconut cream, breadcrumbs

33,600 KHR / 8 USD



### Grilled Chicken Breast with Pea Aubergine Sauce

chicken breast, pea aubergine, cashew nuts, coconut cream, yellow onion

33,600 KHR / 8 USD



### Baked Mekong Lobster with Kreung Sauce

Mekong lobster, lemongrass paste, chilli paste, coconut cream, yellow onion, garlic, palm sugar

50,400 KHR / 12 USD

