

FESTIVE SEASON MENU
Date: 22nd to 31st of December 2025
65 USD++ per person

Trio Amuse-bouches:

Chicken liver pâté on steamed rice flour bread,
red onion pickles, long parsley and chili sauce

Rice wine and galangal cured Spanish mackerel,
avocado, Pursat orange, and herbs

Pan seared prawn with charred corn,
sweet corn cake, basil and jackfruit chutney

Charred Slow cooked sanday fish, Mondulkiri onion petals,
Smoked cashew nuts condiment, water celery,

Seared Koh Kong scallops, candle yam and fresh rice flakes cake,
house smoked pork loin, fermented soy beans and ginger dressing

Slow cooked beef cheek, elephant ear taro stem, chambok seeds,
charred garlic and wild mangosteen emulsion, crispy jerky

Cucumber sorbet and fresh mint
(with or without red grappa)

Mekong langoustine coconut soup with holy basil, tamarind,
green jackfruit, roasted head and spicy tomalley emulsion

Quail filet and leg dumpling, local coriander purée, seared cabbage,
fermented cabbage and fresh green peppercorn jus

Water melon and passion skin candied and sauce, passion cream

Pandan and chocolate soil ice cream, crispy baguette and coconut cream, chocolate
light ganache and pineapple jam

Take away gift



Cambodian cuisine
www.cuisinewatdamnak.com