



THE  
MANSION

Welcome to a journey through Cambodian geography, seasons and traditions. A taste of Siem Reap's countryside streaming through the mid-century colonnade of this historical Mansion.

Incorporating its French heritage with subtle touches, this menu is an exploration of Khmer fine cuisine that pays homage to tropical nature through organic, local produce. Thank you warmly for joining us today.  
We hope you enjoy the ride.

## KHMER JOURNEY

### **Bok Tek Kroeung**

Khmer Delicacy of larded Tonlé Sap fish. Preserved fish, pea eggplant, roasted peanuts, Asian basil. Served with seasonal veggies and crispy house-made rice crackers

9

### **Hot & Sour Wallago Attu Fish Soup**

Turmeric leaves, tamarind, cubanelle pepper, Holly basil

9

### **Braised Pork Ribs**

Free-range, lotus roots, delicately caramelized on traditional Siem Reap's palm sugar.

15

*Served with three kinds of organic rice.*

### **Creamy Kampot Pepper Duck**

Fresh local spices, coconut milk, roasted peanuts

18

### **Cambodian Chocolate Tart**

With Kampot pepper ice cream

9

*Embark on a Khmer culinary adventure starting from Tonlé Sap Lake - the largest freshwater body in South East Asia -, and The Mekong River. Explore the flavours of Siem Reap's before venturing South to Kampot and discovering its world-class pepper. Rich dark chocolate from Mondulkiri makes the perfect end to the tour.*

3-course menu 39 4-course menu 45

*All prices are USD and NET.*

*Please ask us for ingredients and taste features and special requirements.*

## INTERNATIONAL VOYAGE

### **Takéo Lobster Croquette**

Crispy-creamy Takéo lobster croquette,  
prawn bisque sauce

12

### **Asparagus Velouté**

Seared scallops, Parmesan cheese

9

### **Duck Confit Ravioli**

Mushrooms, sautéed spinach, cream sauce

15

### **Slow Cooked Beef**

Foie gras, truffle Jus, eggplant Ratatouille gratin,  
potato purée

18

### **Mango Mousse**

With Mango Ice Cream

9

*Paying homage to The Mansion's rich heritage,  
this menu celebrates the legacy of French  
culinary traditions and the influence of  
neighboring nations in the Khmer culinary  
landscape, as it takes on the dynamic spirit of  
contemporary Cambodian cuisine.*

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## GARDEN STROLL

### **Green Mango and Bean Curd Salad** ✓

Green mango julienne, capsicum, carrot, tomato, shallot. Fried beans cake.

9

### **Aromatic Vegetables Sour Soup** ✓

Turmeric, moringa, ginger, galangal, Asian basil, cubanelle pepper, lime juice.

9

### **Lentil Curry** ✓

Golden fried sweet potato cutlet with vegetable lentil curry and lemon wedges

12

### **Lotus Roots and edible flowers Tempura** ✓

Served with organic black sticky rice.

15

### **Bobo Cha Dauv Chek**

A local favourite. Grilled banana and sweet sticky rice porridge.

Your choice of coconut ice-cream or passion-campari granate ✓.

9

*Begin your pilgrimage beneath a generous mango tree, stroll through lush botanical gardens, discover local roots and flowers, and savour succulent colourful fruits along the way. It is our way of enjoying the boundless delights of a tropical garden.*

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*✓ marks dishes that are vegan.*

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