



COOKING STUDIO



PROGRAM:

- 10:00am - Welcome drink and meet Chef at the Restaurant
- 10:30am - Siem Reap Market Tour
- 11:00am - Return to the Restaurant
- 11:15am - Theory Class
- 11:30am - Cooking Class
- 12:00pm - Savor Living Cambodian Cuisine, accompanied by Lunch with Executive Chef
- Menu : Please refer to the below menu

- * Cooking Class is available for 2person up
- * Participants will also receive a Certificate and Recipes card after the class



CAMBODIAN LIVING CUISINE COOKING MENU

OPTION A
40.00\$++ per person

STARTER

ROASTED BANG KANG MARINATED WITH TAMARIND JUICE

Malis Roasted river lobster marinated with palm sugar, turmeric and tamarind juice served with mixed green leaves

MAINCOURSE

FISH AMOK

This traditional dish is made with goby fish fillets marinated in a Lemongrasses curry paste and steamed in a banana leaf basket

DESSERT

PALM IN COCONUT

Delicious young palm fruit cook in coconut milk



CAMBODIAN LIVING CUISINE COOKING MENU

OPTION B
50.00\$++ Per Person

STARTER

ROASTED BANG KANG MARINATED WITH TAMARIND JUICE

Malis roasted river lobster marinated with palm sauce, turmeric and tamarind juice served with mixed green leaf

SOUP

M'CHOU KROEUNG BEEF

Selected beef Rum slowly cooked in their own broth seasoned with a fresh curry paste and Ta Moug leaf in tender and hearty soup

MAINCOURSE

FISH AMOK

The traditional dish is made with goby fish fillets marinated in a Lemongrasses curry paste and steamed in a banana leaf basket

DESSERT

CHEK CHOEUUNG SKOR TNOAT

Delicious banana flambé with palm sugar and grate coconut



CAMBODIAN LIVING CUISINE COOKING MENU

OPTION C
60.00\$++ Per Person

STARTER

ROASTED BANG KANG MARINATED WITH TAMARIND JUICE

Malis roasted river lobster marinated with palm sugar, turmeric and tamarind juice served with mixed green leaf

SOUP

M'CHOU KROEUNG BEEF

Selected beef ribs slowly cooked in their own broth seasoned with a fresh curry paste and Ta Moung leaf in a tender and hearty soup

MAINCOURSE

GRILLED TENDER PORK CHOPS

Grilled tender pork chops marinated with green curry paste

DESSERT

CHEK K'TISH

Delicious Banana in Creamy Coconut Milk and Tapioca seed