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KHMER CUISINE

1930s

the REIGN of King Sisowath
MONIVONG



His Royal Majesty King Monivong was the grandson of the poet-king Ang Duong, grandfather of Norodom Sihanouk, and the great-grandfather of the current king, Norodom Sihamoni. In 1931 Paris International Exposition, a replica of Angkor Wat was featured, highlighting Cambodia as a must-see destination for rich European travelers.

A year after, on November 30, 1932, Grand Hotel d'Angkor was established to provide exclusive lodgings and dining facilities for travelers who sought to experience one of the wonders of the world.

The Sultan of Johor, HRH Sir Ibrahim and his delegation, were one of the first royal entourage to stay at the Grand Hotel d'Angkor when they visited Cambodia in January 1933. One of the many renowned people who visited Angkor in 1936 was the movie icon Charlie Chaplin, who stayed at the Grand Hotel d'Angkor with his co-star in the film "Modern Times," Paulette Goddard.



1930s

"THE ROYAL KHMER CUISINE"

KHR 328,600 | \$80++

AMUSE-BOUCHE

សាច់គោញាត់ត្រៀង "Sach ko Ngat kroeung"
Beef & pork roll | papaya salad

STARTER

ញ៉ាំខ្យងឆ្អិតជាមួយក្រអៅឈូក "Nham khyorng phlet jea mouy kra av chouk"
Seared scallops | lotus salad

SOUP

សម្លម្ហូរខ្លឹះបង្កងនាគ "Mjou khtih bang kang"
Lobster | spiced sour coconut | pineapple | wintermelon

FISH MAIN COURSE

ត្រីចំហុយ "Trey Cham hoy"
Steamed Snow fish | asparagus | snow peas | coriander & chilli

MEAT MAIN COURSE

តាំងឆ្អឹងជំនីជៀមជាមួយទឹកប្រហុក "Ang J'irng Jom ni chiem Kroeung"
Grilled lamb chop | crudite | prahok sauce | garlic fried rice

DESSERT

សង្ហារល្លៅ "Sang k'ya l'pov"
Pumpkin custard | Banteay Srey vanilla ice cream

Our tasting menu is designed as a gastronomic journey based on the tales and techniques of Executive Sous Chef Doeurt.

Please kindly notify us of any specific dietary restrictions to ensure we are able to accommodate your requirements.

Our ingredients are based on seasonal availability; therefore, our menu and prices are subject to change.

Prices stated are subject to prevailing government tax and service charge.

the 1950s GRANDs renaissance

On November 9, 1953, Cambodia was granted full independence, enabling the country to flourish on its own under the leadership of the young King Norodom Sihanouk. Soon after his coronation, for the next 25 years, he worked hard to establish himself as a successful filmmaker while also promoting the simple lifestyle in Cambodia. He also introduced several constitutional changes, including extending the rights of women to vote and adopting Khmer as the official language.

The slow rhythm of daily life and the Angkorian monuments continued to attract international holidaymakers and families to tour the country.



1950s “THE GRAND RENAISSANCE”

KHR 205,400 | \$50++

AMUSE-BOUCHE

នំអន្សមនិងបុកគ្រប់ “*Nom ansorm ning bok trab*”
Cambodian sticky rice cake | eggplant

STARTER

ញ៉ាំងបញ្ចក “*Nham nom banh chok*”
Traditional Cambodian noodles | local flowers

SOUP

សម្បូរហើ “*Sam lor Prahir*”
Tropical vegetable soup | Ling Leak herbs

MAIN COURSE

ហ្មុកបន្លែ “*Amok Banlé*”
Steamed vegetables | Kroeung Amok paste | coconut milk
noni leaves | organic brown rice

DESSERT

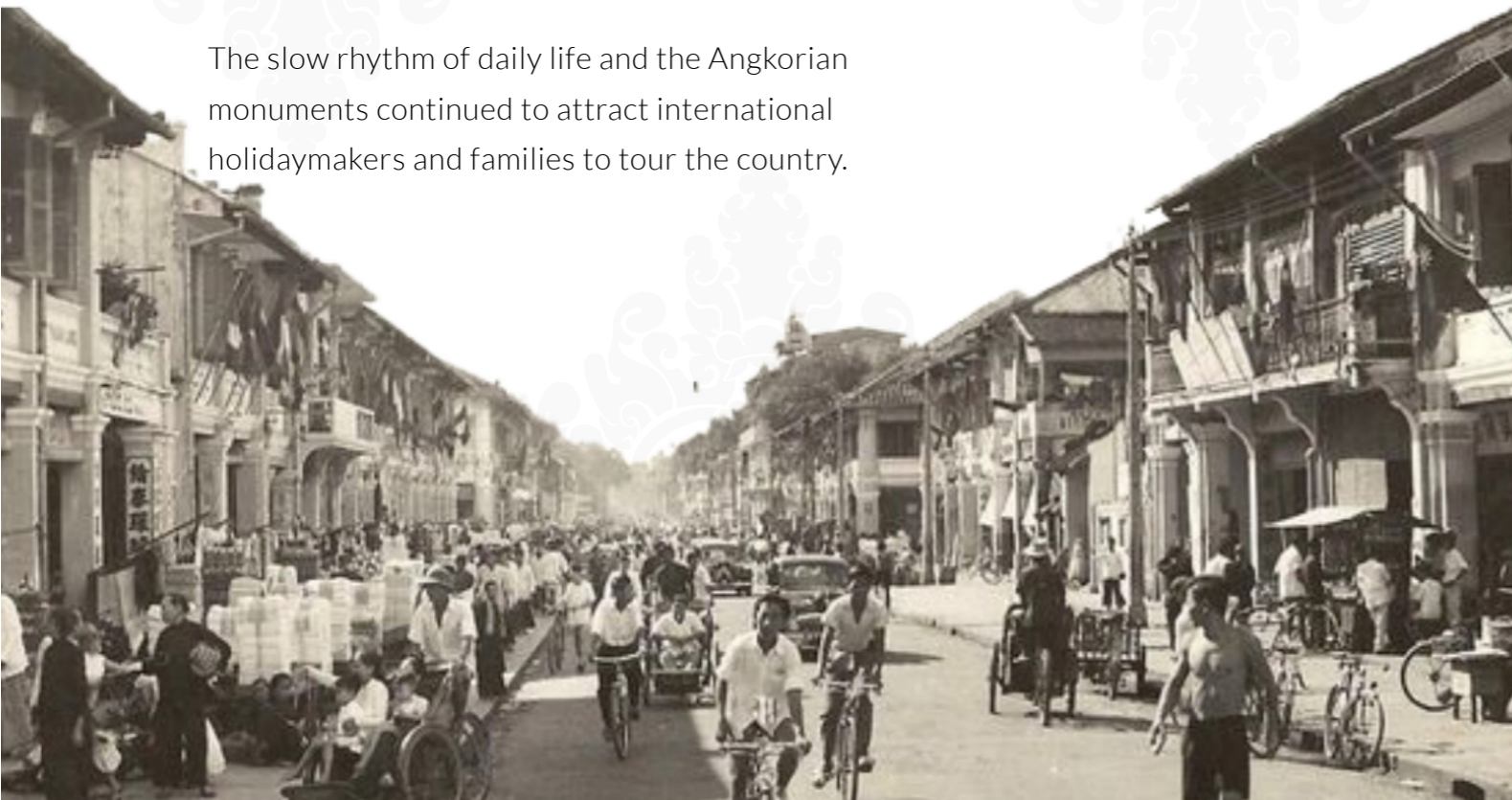
នំផ្លែអាប “*Nom plai ai*”
Sticky rice | palm sugar | grated coconut | taro sorbet

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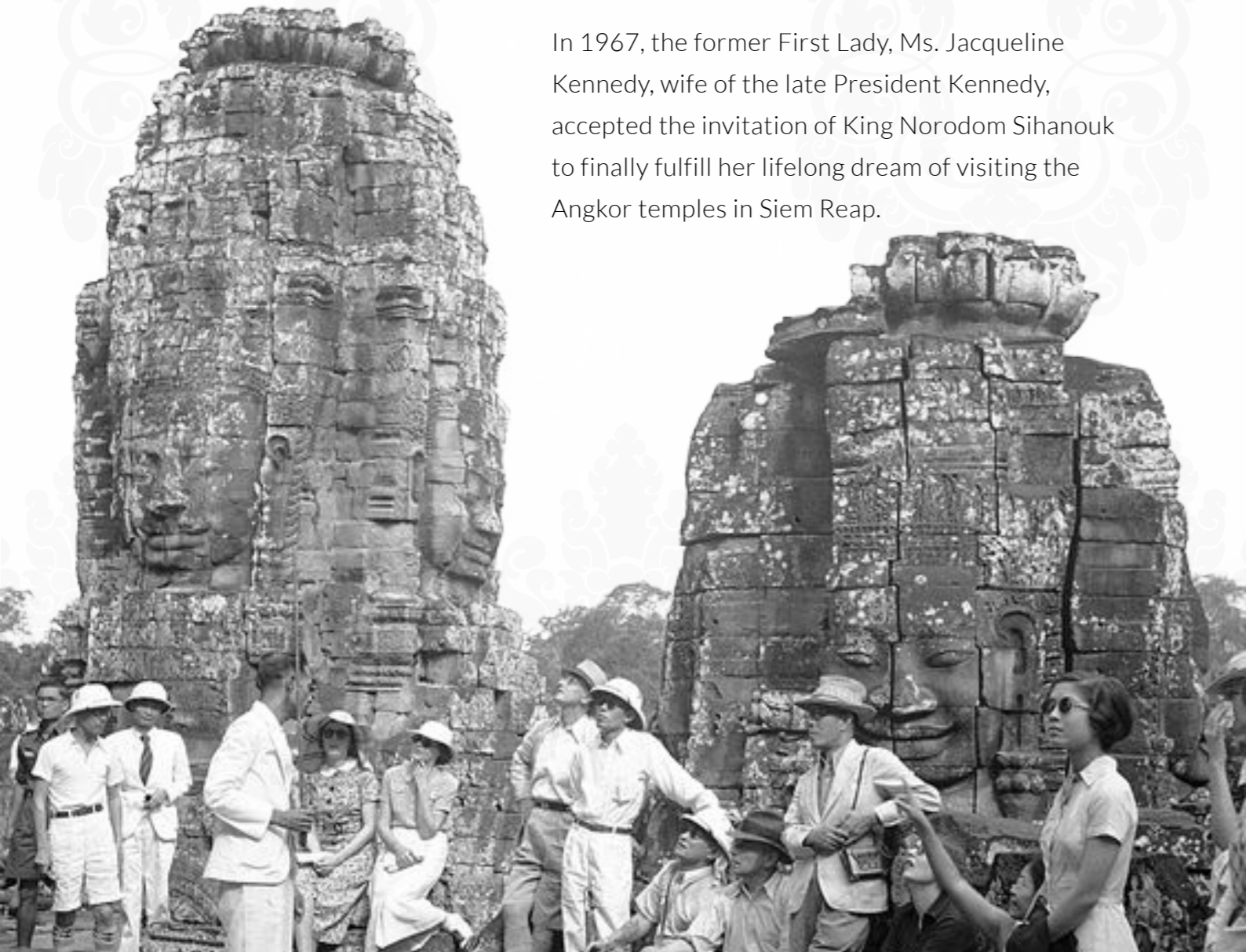


1960s *the Golden Age*



The early Sihanouk era from 1955 to 1965 saw immense growth within Cambodia, along with a fervent striving for international recognition and a modernization program that saw Siem Reap blossom. Tourists, international dignitaries, and the rich and famous once again flocked to marvel at Angkor.

In 1967, the former First Lady, Ms. Jacqueline Kennedy, wife of the late President Kennedy, accepted the invitation of King Norodom Sihanouk to finally fulfill her lifelong dream of visiting the Angkor temples in Siem Reap.



1960s "THE GOLDEN AGE"

KHR 247,000 | \$60++

AMUSE-BOUCHE

មីកបំពងអំបិលម្រេច *"Mek bampong Ambil Meric"*
Fried baby squid | lime | pepper

STARTER

ញ៉ាំត្រយូងចេកជាមួយសាច់មាន់ *"Nham Tra young jek jea mouy sach moan"*
Banana flower | salad | chicken

SOUP

ស្លេដ្រក់សាច់គោ *"Gngoa Jruok sach ko"*
Veal soup | lime

FISH MAIN COURSE

ចៀនចួនត្រីឆ្កែង *"Chhien Juon Trey ch'pung"*
Seabass | soya pickle | ginger sauce

MEAT MAIN COURSE

ខ្នប់ទា *"Khnop Tear"*
Duck breast | lemongrass | ginger | Khmer spices | crab fried rice

DESSERT

ចេកចៀន *"Jek Chean"*
Banana fritter | coconut sorbet

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1000s a RAFFLES GRAND legacy

In 1991, talks and negotiations to revive two of Cambodia's iconic hotels, the Grand Hotel d'Angkor in Siem Reap and the Hotel Le Royal in Phnom Penh, started after the Paris Peace Agreements were signed. The grand renovation to redevelop the historic landmarks had started in 1994.

We have arrived at the present and a new chapter at Grand Hotel d'Angkor. On December 30, 1997, Raffles Grand Hotel d'Angkor was

officially opened. The extravagant celebration continued with a gala dinner on New Year's Eve and a picnic at Preah Khan temple, located in the north of Angkor Wat, for the dawn on New Year's Day. Complete with torches lit along the path to the temple with cultural dance performances.

King Norodom Sihanouk gifted the country's royal emblem, which can then be seen at the porte-cochère, along with the original brass keys, glassware, and other items to signify the hotel's Royal Patronage.



1990s “THE RAFFLES GRAND LEGACY”

KHR 492,900 | \$120++

AMUSE-BOUCHE

ធ្វើមក្លាន “*Thlirm k'ngan Foie gras*”

Foie Gras terrine | brioche | Cambodian mango salad

STARTER

ត្រីស្រីស្រី “*Phlea trey salmon*”

Salmon | lemongrass | local herbs | Koh Kong sorbet

SOUP

សម្លម្ហូបព្រៃសាច់ទា “*Sam lor m'jou Prei*”

Duck consomé | straw mushrooms | eggplant | morning glory | chili

FISH MAIN COURSE

ហ្មុកត្រីព្រិល “*Amok trey Prel*”

Snow fish | Kroeung Amok paste | coconut milk | organic rice

MEAT MAIN COURSE

ស្តេកសាច់គោ “*Stek sach ko char kdao*”

Angus tenderloin | black truffle | hot basil | green beans | capsicum

CHEESE SELECTION

ប្រ៊ូម៉ាស “*Kampot cheese selection*”

Tomme of Bokor | Brie | Saint Marcelin

PALATE CLEANSER

លាងមាត់ “*Leang mort*”

Elephant Bar Gin | Kaffir lime sorbet

DESSERT

បង្កើម “*Bang Em chocolat*”

Chocolate truffles | Chek ktih sorbet | coconut | palm sugar caramel

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À LA CARTE *options*

STARTER	<i>"Chay Yor Bampong"</i> Cambodian spring rolls pickled vegetables roasted peanuts plum & chili sauce	KHR 61,600 \$15	MAIN COURSE	<i>"Khor T'pearll Ko"</i> Braised Wagyu beef quail eggs green tomato puree & baby carrots	KHR 172,600 \$42
	<i>"Kdam sork Bampong jeamouy Nhoam Svay"</i> Sihanoukville soft shell crab green mango salad roasted peanuts lok lak powder & aioli	KHR 78,100 \$19	DESSERT	<i>"Chocolate & Pepper"</i> Dark Belgium chocolate lava with Kampot Pepper strawberries passion fruit honeycomb yoghurt ice cream	KHR 73,908 \$18
SOUP	<i>"Samlor L'pov"</i> Pumpkin lemongrass kaffir lime tomato salsa coconut sweet basil	KHR 61,600 \$15		<i>"Mango Sticky Rice 2 Ways"</i> Local mango sticky rice infused butterfly pea flower coconut ice cream roasted peanuts	KHR 65,700 \$16
MAIN COURSE	<i>"Chien Trey Salmon Chou Èm"</i> Salmon curry Arancini tomato & pineapple ragout	KHR 143,725 \$35			



THE *legend*
RESUMES,
THE STORIES
continue.



RAFFLES

GRAND HOTEL D'ANGKOR SIEM REAP