



KHMER CUISINE

1930s

the REIGN of King Sisowath

NORODOM

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

សាច់គោញាត់គ្រឿង “*Sach ko Ngat kroeung*”
Beef & pork roll | papaya salad

STARTER

ញ៉ាំងឡុងស្លឹកជាមួយក្រអៅឈូក “*Nham khyorng phlet jea mouy kra av chouk*”
Seared scallops | lotus salad

SOUP

សម្ផម្ភ្យៈបង្កងនាគ “*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

អាងឆ្អឹងជំនីជៀមជាមួយទឹកប្រហុក “*Ang J'irng Jom ni chiem Kroeung*”
Grilled lamb chop | crudite | prahok sauce | garlic fried rice

DESSERT

សង្ហាឈ្មៅ “*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.

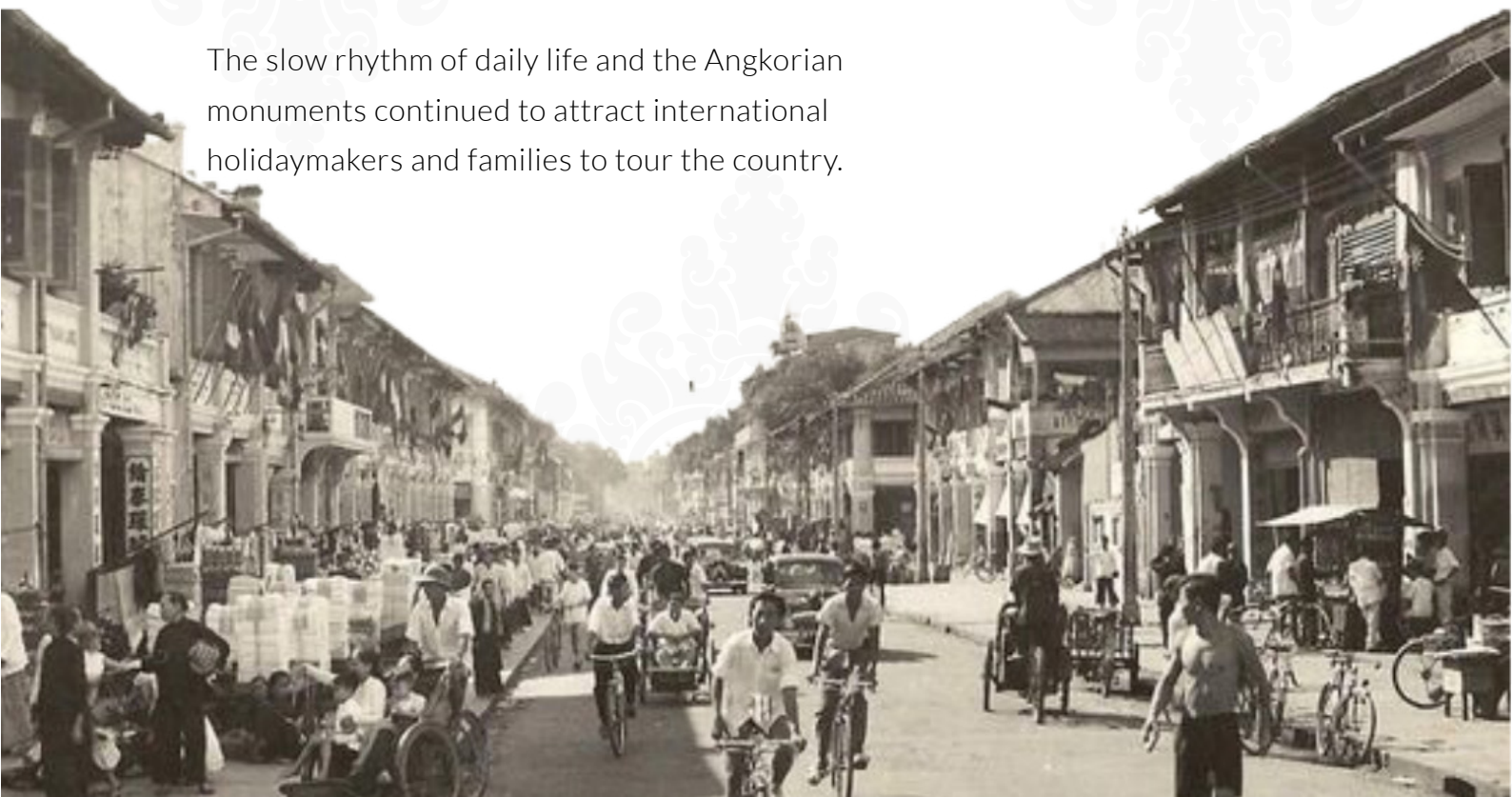
Prices stated are subject to prevailing government tax and service charge.

1950s *the 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

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

STARTER

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

SOUP

សម្លប្រហើ “*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

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

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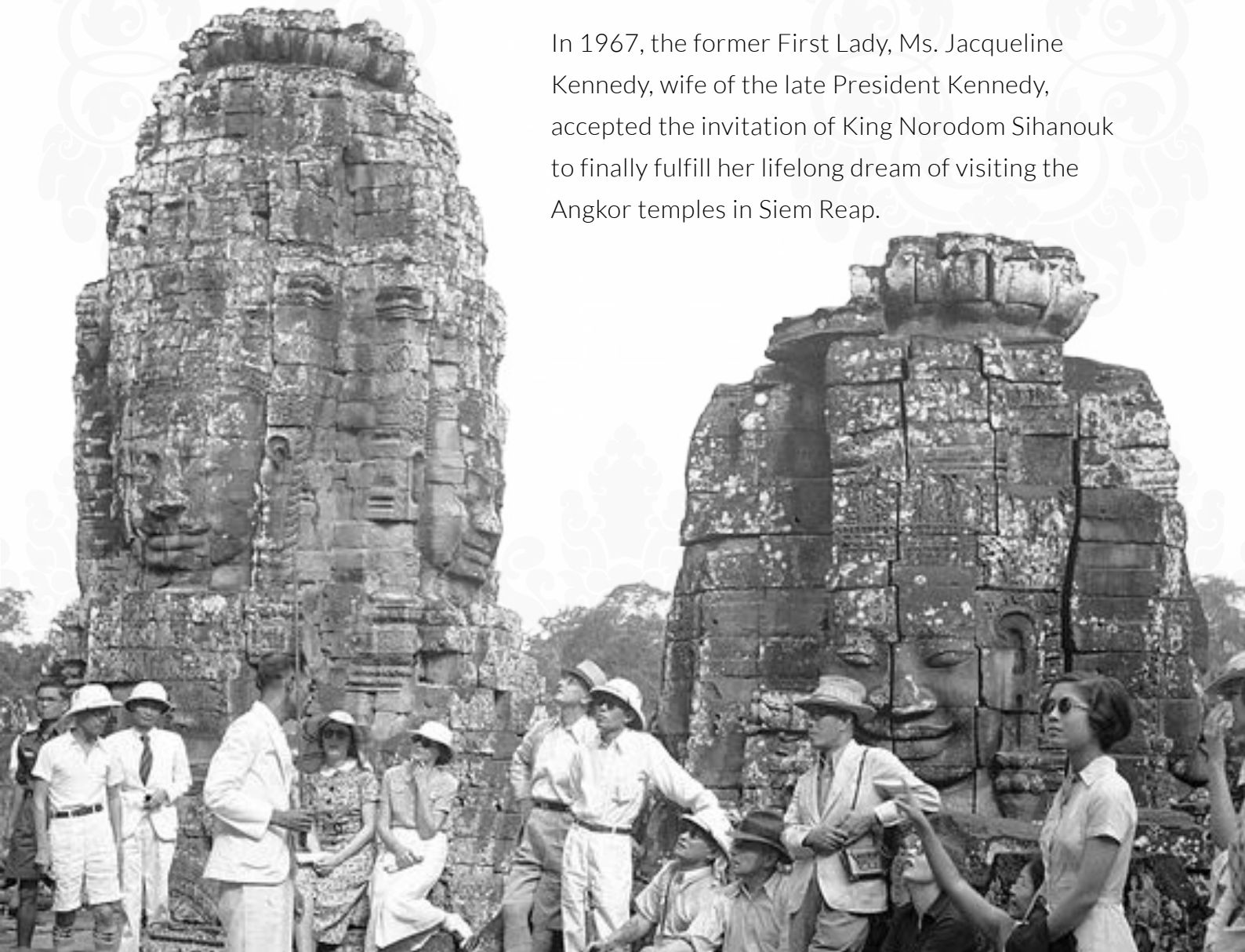
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1960s *the* GOLDEN *age*



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

មីកបំពង់អំបិលម្រេច “Mek bampong Ambil Meric”
Grilled baby squid | lime | pepper

STARTER

ញ៉ាំត្រយូងចេកជាមួយសាច់មាន់ “Nham Tra young jek jea mouy sach moan”
Banana flower | salad | chicken

SOUP

ស្លាជ្រូកសាច់គោ “Gngoa Jruok sach ko”
Veal soup | lime

FISH MAIN COURSE

ចៀនចួនត្រីឆ្កែ “Chhien Juon Trey ch’pung”
Seabass | soya pickle | ginger sauce

MEAT MAIN COURSE

ឌ្រប់ទា “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

ថ្លើមក្លាន “*Thlirm k’ngan Foie gras*”

Foie Gras terrine | brioche | Cambodian mango salad

STARTER

ត្រីស្លឹក “*Phlea trey salmon*”

Salmon | lemongrass | local herbs | Koh Kong sorbet

SOUP

សម្លម្សៅព្រៃសាច់ទា “*Sam lor m’jou Prei*”

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

FISH MAIN COURSE

ហ្មុកត្រីព្រីល “*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

ប្រឡូម៉ាស “*Kampot cheese selection*”

Tomme of Bokor | Brie | Saint Marcelin

PALATE CLEANSER

លាងមាត់ “*Leang mort*”

Elephant Bar Gin | Kaffir lime sorbet

DESSERT

បង្កែម “*Bang Em chocolat*”

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

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À LA CARTE *options*

STARTER

"Chay Yor Bampong"

Cambodian spring rolls | pickled vegetables
roasted peanuts | plum & chili sauce

KHR 61,600

\$15

"Kdam sork Bampong jeamouy Nhoam Svay"

Sihanoukville soft shell crab | green mango salad
roasted peanuts | lok lak powder & aioli

KHR 78,100

\$19

SOUP

"Samlor L'pov"

Pumpkin | lemongrass | kaffir lime | tomato salsa
coconut | sweet basil

KHR 61,600

\$15

MAIN COURSE

"Chien Trey Salmon Chou Èm"

Salmon | curry Arancini | tomato &
pineapple ragout

KHR 143,725

\$35



MAIN
COURSE

"Khor T'pearll Ko"
Braised Wagyu beef | quail eggs | green tomato puree
& baby carrots

KHR 172,600
\$ 42

DESSERT

"Chocolate & Pepper"
Dark Belgium chocolate lava with Kampot Pepper |
strawberries | passion fruit | honeycomb | yoghurt ice
cream

KHR 73,908
\$ 18

"Mango Sticky Rice 2 Ways"
Local mango | sticky rice infused butterfly pea flower
coconut ice cream | roasted peanuts

KHR 65,700
\$ 16



THE *legend*
RESUMES,
THE STORIES
continue.



RAFFLES

GRAND HOTEL D'ANGKOR SIEM REAP