JEAN-YVES GUÉHO
Jean-Yves Guého was born on March 25, 1962 in Vannes and comes from a village in Morbihan. His aunt, Marie-Thérèse, ran a small roadside restaurant and Jean-Yves liked to go and help her out in the kitchen as a boy.

After gaining extensive experience in kitchens throughout France, the USA, and Asia, Jean-Yves Guého returned to Paris in 1990, and set up L’Atlantide. 7 years later in 1999, he earned his first Michelin Star.

LA PLANTATION
La Plantation manages 22,000 Kampot pepper plants on around 20 hectares of land in southern Cambodia. Long pepper, turmeric, wild chili, local fruits and vegetables are grown using traditional and organic methods.
Escapade for Gourmets is a series of culinary events, held throughout the year at Sofitel Phnom Penh Phokeethra.

Notable Chefs from around the world, each with a fierce passion for food are invited to share their creativity alongside our own talented culinary brigade.

Visit our website and sign up to our mailing list to ensure you don’t miss out on our next culinary event!

WWW.SOFITEL-PHNOMPENH-PHOKEETHRA.COM

THE MENU

CANADIAN LOBSTER AND SWEET & SOUR TURNIPS
ROSEMARY TUILE, MONDULKIRI HONEY VINAIGRETTE
Kep Sea Salt, Kampot Red Pepper

TRUFFLE SURPRISE
KING RIVER PRAWN TRUFFLE, BEURRE BLANC EMULSION
Birds Pepper

WHITE & GREEN FRENCH ASPARAGUS
CONFIT ORGANIC EGG YOLK, CAVIAR GAVIERI
White Pepper

KEP RED MULLET IN ORGANIC BREAD CRUST
TAMARIND CONDIMENTS & BLACK OLIVES, CURCUMA OIL
Long Pepper

BEEF FILET “ROSSINI STYLE”
BEEF FILET, SEARED FOIE GRAS, SMOKED EEL,
Kampot Black Pepper

FRENCH GARDEN
STRAWBERRY, RHUBARB, PISTACHIO

“PETIT” COINTREAU SOUFFLÉ