



60
years

*Celebrate Sofitel's 60th anniversary with a unique
Four Hands Dinner by Chef Paulin Rio and Chef Louiz,
blending French and Japanese culinary excellence.*

S O F I T E L
PHNOM PENH PHOKEETHRA



Le Menu

*Caviar Tasting
Baeri Classic & Oscietre Classic
Champagne*



*Langoustine Tartare with Sturia Caviar
Sichuan Pepper, Les Huiles D'Olive "Haru", Mustard Sprout*



*Semi-Grilled Wagyu with Koji Leek Sauce
Sturia Origin Caviar, Kuro Su Shari*



*Brittany Blue Lobster Tempura with Coral Salt
Caviar, Shiso Sauce and Edible Flowers*



*Brittany Lobster in Shell
Charred Blue Lobster Tail with Salt Bake Roscoff Onion
Foie Gras Miso Ravioli, Yuzu Espuma Foam, Oolong Mushroom Jus*



*Grilled Chestnut Montblanc
With Amazake Ice Cream*