



19
32

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 370,000 | \$90

AMUSE-BOUCHE

បង្កងខ្ចី: “Bangkorng Khtih” ^{DF}
Baby lobster | coconut | Khmer spices

STARTER

ញ៉ាំស្វាយត្រីឆ្អើ “Nham soay trey J’aer” ^{DF}
Green mango salad | dried smoked Kes fish | Kampot fish sauce | lime

SOUP

នំបញ្ចកសម្បប្រហើរ “Nom banh chok” ^{NF | DF | GF}
Khmer fresh noodles | Tonlé Sap fish green soup

FISH MAIN COURSE

បង្កងតាកែវ រាំង “Bangkorng Takeo” ^{DF}
Takeo freshwater lobster | Khmer thermidor sauce | morning glory | oyster sauce

MEAT MAIN COURSE

តាក្រឿងសាច់ចៀម “Char kroeung sach Jiem” ^{DF | GF}
Lamb tenderloin stir-fry | Khmer spices | hot basil | Royal rice

DESSERT

បង្កើមផ្លែឆ្នោតចំរុះ: “Bang aem phlae thnoat chamroh” ^{NF | DF | V}
Akor Thnoat | Bobo Thnoat | Kareme Thnoat
Traditional palm cake | palm & coconut porridge | palm & cinnamon sorbet

Vegetarian (V) Contains Pork (P) Dairy Free (DF) Gluten Free (GF) Nut Free (NF)

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.

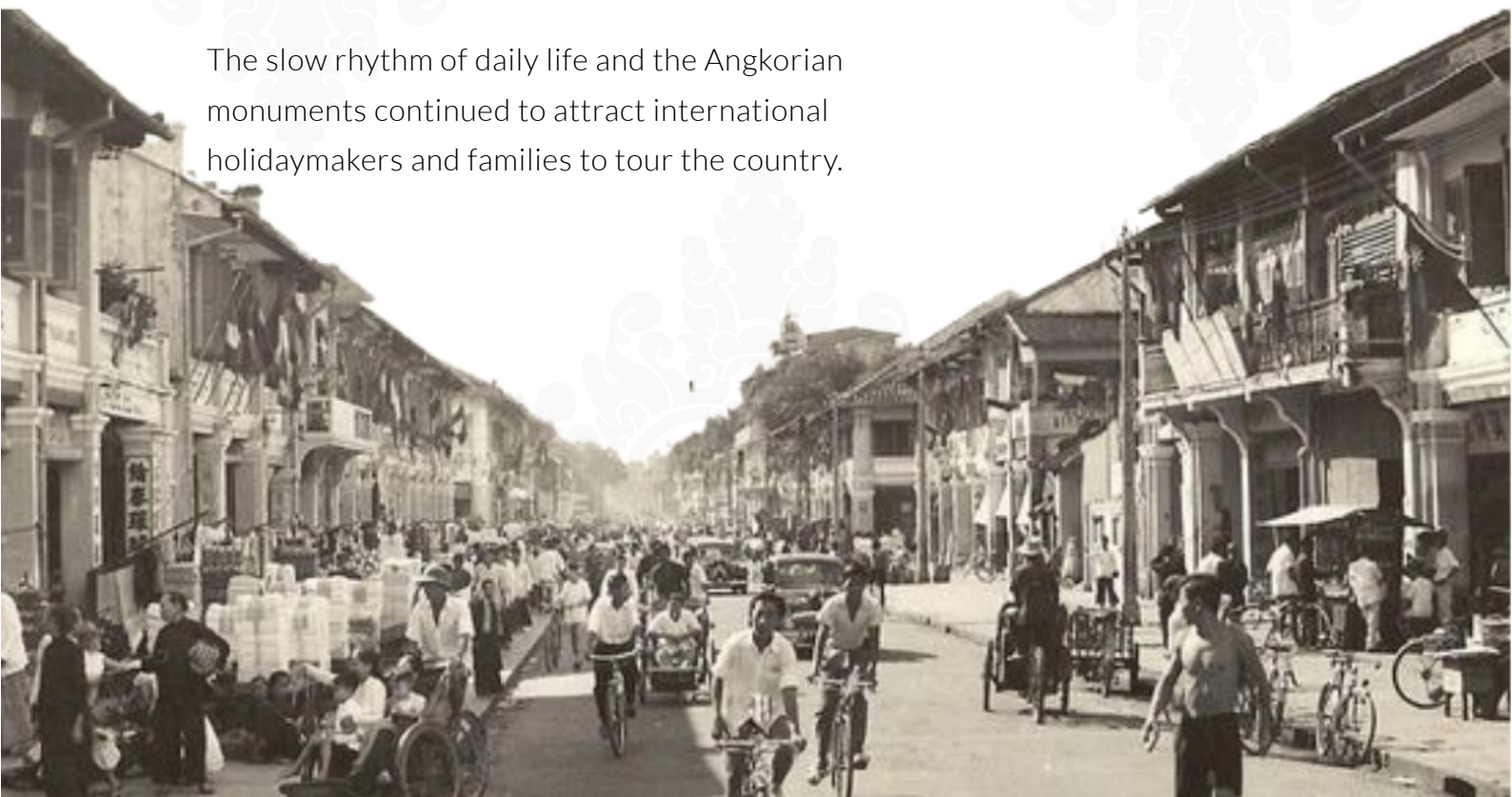
Prices stated are subject to prevailing government tax and service charge.

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 246,000 | \$60

AMUSE-BOUCHE

នំពោត “Num poth” V | NF | DF

Cambodian corn cake | coconut sauce

STARTER

ផ្កាបំពងជាមួយញ៉ាំម្កាស់ “Phka bam pong chea mouy Nham Mnas” V | DF

Crispy local flowers | pineapple salad | local herbs | plum dressing

SOUP

សម្លកក្កូរ “Samlor kako” V | NF | DF | GF

Tropical vegetable soup | toasted rice powder

FIRST MAIN COURSE

នំគ្រក់ “Num Krouk” V | NF | DF | GF

Khmer rice cake | sweet & sour sauce | lime

SECOND MAIN COURSE

ការីបន្លែ “Kari Banlaé” V | NF | DF

Sweet potatoes | eggplant | tofu | curry sauce

DESSERT

បង្កើមស្វាយចំរុះ “Bang aem Svay Cham rouh” V | NF | DF | GF

Svay tum & bai treap | jahouy svay | kareme svay
Mango sticky rice | mango jelly | mango sorbet

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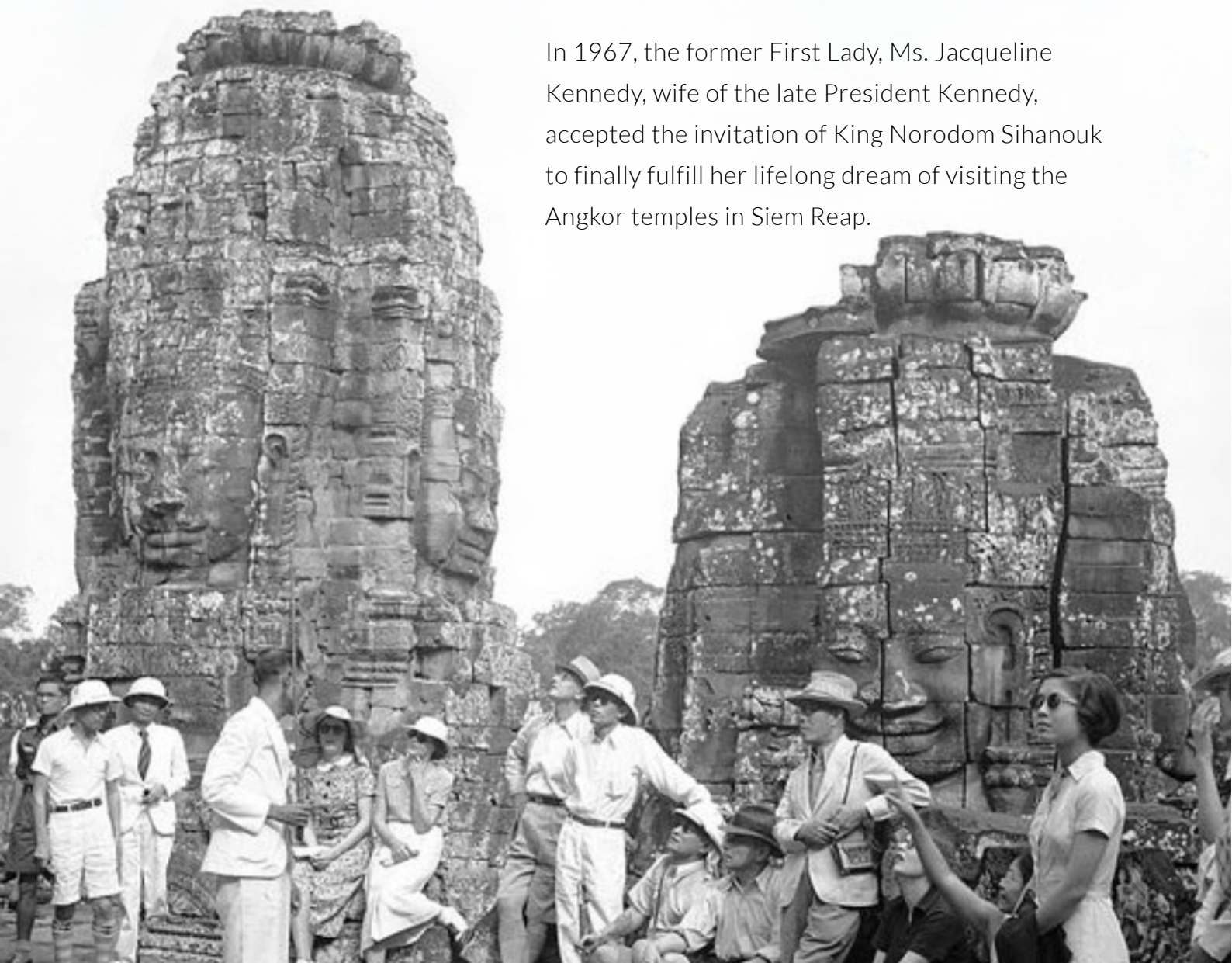
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1960s *the* GOLDEN *sage*



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 288,100 | \$70

AMUSE-BOUCHE

ប្រហិតត្រី “Pror hit Trey”^{NF | DF}

Khmer fish cake | Khmer pickles | Kroeung

STARTER

ត្រប់ដុតជាមួយសាច់ជ្រូក “Trorb Dott Jea Mouy Sach Jrouk”^{DF | P}

Roasted eggplant | minced pork | lime dressing | crispy vermicelli | local herbs

SOUP

សម្លម្លូត្រីបង់ម្អម “Samlor M'jou Trey Bang m'orm”^{NF | DF | GF}

Barramundi fish | tamarind | tomato | Khmer Ma'orm

FISH MAIN COURSE

ឆាគ្រឿងសមុទ្រជាមួយម្រេចខ្ចី “Char Kroeung samot jea mouy m'rech khjei”^{NF | DF}

Stir-fry scallops | prawns | baby squid | green Kampot pepper | palm sugar

MEAT MAIN COURSE

មាន់ដុត “Moan dott”^{NF | DF}

Siem Reap roasted chicken | green tamarind dip | banana flowers | organic brown rice

DESSERT

បង្កើមវ៉ាន់នីល “Bang aem Vanille”^{V | NF}

Pumpkin & vanilla tart | Bantaey Srey vanilla ice cream

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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 410,100 | \$100

AMUSE-BOUCHE

ស្បែកបញ្ចាត់សាច់ជ្រូក “*Spai kdoab nhat sach jrouk*”^{NF | DF | P}
Cabbage | minced pork

STARTER

បុកមាន់ “*Bok moan*”^{GF | DF}
Pounded chicken | green mango salad | Khmer herbs

SOUP

សម្លម្លូត្រៀង “*Samlor m'jou Kroeung*”^{NF | DF | GF | P}
Pork rib | spiced soup | hot basil | eggplant

FISH MAIN COURSE

ត្រីប៊ីងកញ្ជ្រាត “*Trey Boeng kanh chhaet*”^{NF | DF}
Snow fish | Khmer mimosa | sweet & sour sauce

MEAT MAIN COURSE

សាច់គោឡូកឡាក់ “*Sach ko lok lak*”^{NF | DF}
Tajima striploin stir-fry | Kampot pepper | crudite | turmeric | garlic fried rice

PALATE CLEANSER

កាមែរស្រស់ជាតិអំពិល “*Kareme rouh cheat Am Pil*”^{NF | DF | GF | V}
Tamarind sorbet

DESSERT

បង្កែមស្លក្រូចខ្មែរ “*Bang aem chocolat Khmer*”^{V | NF | DF}
Green Kampot pepper | WAT Chocolate | Siem Reap passion sorbet

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À LA CARTE options

STARTER

ញាំម្ហូក់ជាមួយសាច់ជ្រូកបីជាន់នឹងបង្ហាត្រៀម “*Nham m'kak* ^{DF | P | GF}
jea mouy sach jrouk bei chorn neng borngkea kream”
Cambodian plum fruit salad | pork belly |
dried shrimp

KHR 57,600
\$14

មីបំពង “*Mi borm pong*” ^{DF | NF | GF}
Deep fried noodle salad | tofu | local herbs | lime

KHR 49,300
\$12

សាច់គោញាត់គ្រឿង “*Sachko Nhorth Kroeung*” ^{DF | NF}
Veal with Kroeung | peanut | Khmer pickles

KHR 57,600
\$14

SOUP

សម្លខ្លឹះសាច់មាន់ជាមួយជំទ្រូងនិងប៉េងប៉ោះ “*Samlor Khtih moann*
Jea mouy damlong neng Peng poh” ^{NF | DF | GF}
Spiced coconut | chicken | tomato | potato

KHR 57,600
\$14

សម្លសម្តេច “*Samlor Samdach*” ^{DF | NF | GF}
Young watermelon | fingerroot | ling leak | smoked fish

KHR 49,300
\$12

MAIN COURSE

ឆ្អឹងជំនីជៀមប្រឡាក់គ្រឿងអាំង “*J'eng jom ni jeam*” ^{NF | DF}
brorlak Kroeung Aing”
Lamb chop | Khmer spices | ferroniella lucida dip |
young kale | fried pumpkin

KHR 164,700
\$40

ហមុកត្រី “*Hamok trei*” ^{DF | NF | GF}
Tonle Sap fish | noni leaves | Kroeung | coconut milk |
mushroom | organic rice

KHR 102,900
\$25

ឆាផ្សិតជាមួយខ្នី “*Char P'seth Jea mouy k'nhei*” ^{DF | NF | V}
Mushroom | capsicum | ginger | coriander | tofu |
sesame rice

KHR 102,900
\$25

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We are dedicated to sourcing local, organic, and sustainable produce to promote environmental well-being and deliver a memorable dining experience to our guests. Healthy and sustainable produce is provided through grass-fed meat, cage-free eggs, and local fish within Cambodia. Our coffee and tea options support local fair-trade partnerships with consumers by ensuring a more sustainable quality of life for all. Prices stated are subject to prevailing government tax and service charge.

SIDE
DISHES

ព្រឹក្សា “Char Trakoun”^{NF | DF | V}
Morning glory | soy sauce

KHR 41,000
\$10

តាតណា “Char Khat na”^{DF | NF}
Kailan | oyster sauce

ដំឡូងដុត “Damlong dott”^{DF | NF | GF | V}
Sweet potato | honey | cinnamon

DESSERT

ចេកជៀន “Jek Jean”^{V | DF | NF}
Banana fritter | pandan | coconut sorbet

KHR 57,400
\$14

សង្កាញ់ “Sankya L’pov”^{NF | GF | V}
Pumpkin custard | vanilla ice cream

KHR 57,400
\$14



THE *legend*
RESUMES,
THE STORIES
continue.



RAFFLES

GRAND HOTEL D'ANGKOR SIEM REAP