PARK HYATT SIEM REAP™

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CAMBODIAN PALM SUGAR JOURNEY



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The palm sugar is akin to a national culinary treasure in Cambodia as this native sweetener is a staple ingredient in every local household.

Get to know this satisfyingly sweet treat with a culinary tour which is both educational and inspiring, with a trip to the countryside. Amidst the vast view of a Cambodian rice field as the backdrop, our own chef as the Culinary Insider shares insights and stories on the humble origins and importance of palm sugar in Cambodian cooking. Witness the villagers bring in the harvested goods, and join in with the harvesting or extraction of palm juice. Learn more about the production of palm sugar through an informative demonstration, on how it is boiled and processed, and the intricate methods involved.

The tour ends on a high note with an exquisite four-course palm sugar themed lunch or dinner menu at The Dining Room.

APPETIZER

Chilled Rice Sweet Palm Juice, Salted Fish-palm Heart Salad Paired with Classic Palm Fruit Wine

and

Palm Sugar Roasted Chicken Red Curry Seeds, Banana Blossom, and Lime Pepper Sauce

MAIN COURSE

Braised Beef Shank Palm Sugar, Star Anise, Quail Egg, Spring Onion Served with Steamed Rice

DESSERT

Palm Fruit Sticky Rice Palm Juice Jelly, Palm Sugar Ice Cream paired with Palm Wine with Ginger

US\$ 99++ per person Duration: 2.5 hours (6:00 AM - 8:30 AM or 3:30 PM - 6:00 PM) 24 hours advance reservation is required

*Available from December to April only

Price is subject to service charge and applicable government taxes.