



DESIGNER  
*dining*  
BY ANANTARA



## Dine with Apsara Dance

Siem Reap gourmet flavours in al fresco settings. Design the perfect menu in collaboration with your personal chef. Dine in Royal Khmer style amidst the traditional courtyard evoking Angkor's monumental heritage. Celebrate romance as Apsara dancers emerge beneath frangipani trees alongside cascading waters. A private performance inspires your evening.

Inclusion: 5 Course Menu with Wine Pairing



## Courtyard Bokator Show

Discover Bokator, a Khmer martial art with Various styles that teaches students to emulate the flighting of a particular animal, whilst you dine in Royal Khmer style amidst the traditional courtyard evoking Angkor's Monumental heritage. Bokator is a complete martial art. Every single part of the body is used as a weapon in this skillful acrobatic display.

Inclusion: 3 Course Menu with Wine Pairing

## Chef's Table Experience

Let our skilled chefs craft a personalized menu which caters to every whim of your unique palate. Drink in the tantalizing aromas wafting from the chef's table, as your favorite dishes are expertly prepared before your eyes. Discover the subtleties behind our recipes as the chef walks you through the cooking process as you watch on.

Inclusion: 4 Course Menu with/without Wine Pairing

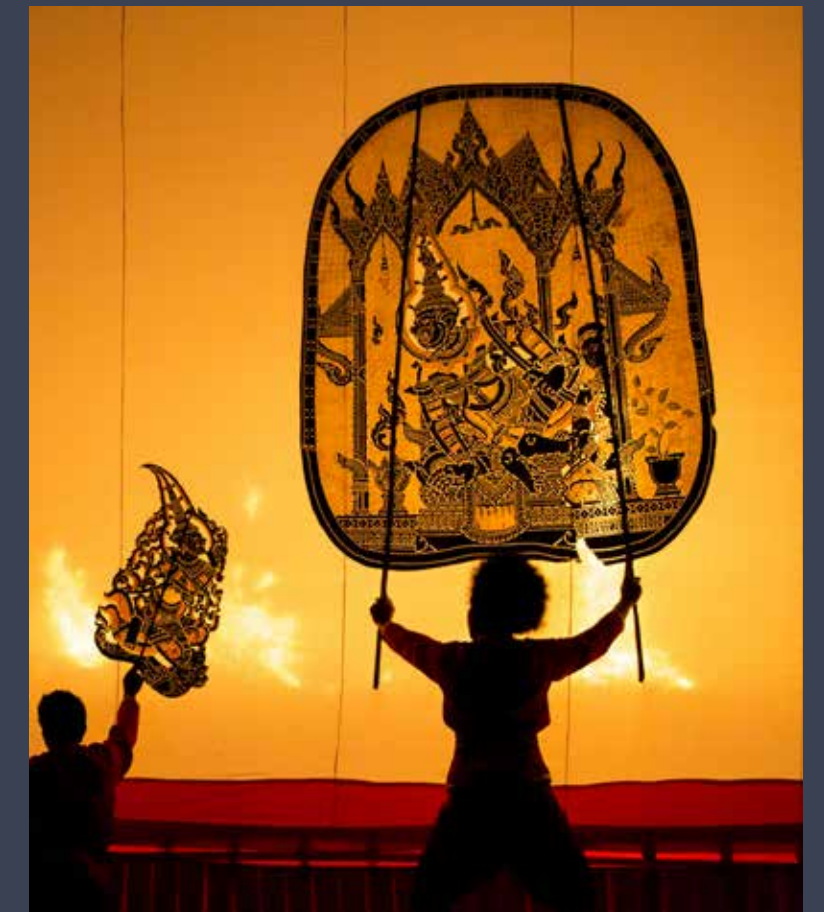


## Angkorian Dining Theatre

### SHADOW PUPPET AND BOKATOR SHOW

A scrupulously crafted menu awaits, tantalizing your palate with whispers of Khmer spices and royal delicacies paired with a meticulously chosen wine, promising a symphony of flavor. Accompany by the cultural heritage performances of Cambodia, as shadows stretch, lighting cast an amber glow, and flavors burst, witness the graceful dance of Bokator and the whispered tales that unfold in the magic of shadow puppetry.

Inclusion: 5 Course Menu with Wine Pairing





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Lbokator & Lkhon Sbek



# ល្បីកតតៃ

## Lbokator

Lbokator Martial Art Angkor Meanrith is the first Bokator training centers in Siem Reap. It was created on August 24, 2004, as a Bokator association and training center by Professor Ros Serey.

Professor Ros Serey's passion for Bokator stemmed from his own father's teachings. After learning the art for six years, he devoted himself to supporting younger generations. He offered free Bokator lessons to children and teenagers, even using his own income from his barber job to manage food and drinks for his students. This dedication came despite the challenges of supporting his own family.

Sadly, Professor Serey passed away on August 12, 2021. Nowadays, Lbokator Martial Art Angkor Meanrith has up to 60 students after continuing to look after by Professor Mun Vannak. They are trying their best to help promote and spread the words to local and international to know about Khmer Bokator, until UNESCO has officially inscribed Cambodia's "Kun Lbokator", commonly known as Bokator, as UNESCO Intangible Cultural Heritage of Humanity in November 2022. And become even more and more popular.

Lbokator Martial Art Angkor Meanrith's students have competed internationally, bringing

back medals from Korea (2 bronze, 1 silver) and recently competed in the Sea Games competition, where Cambodia is the Host, and won back 1 gold, 4 silvers and 2 bronze medals back to Siem Reap as well.

Bokator is a martial art that was created by the ancient Khmer people to defend themselves and to fight wild beasts. The term Bokator is derived from the mixed words "bok", meaning "to pound", and "tao", which refers to the lion, the strongest meat-eating animal known to the ancient Khmer. Historical evidence of early Bokator techniques can be seen carved on the walls of ancient temples. Many examples can be found at the 7th century Sambor Prei Kuk temple complex and later, in the 11th century Angkorian period, many movements of Bokator martial arts were carved on the walls of temples, especially Angkor Wat.

"I decided to start learning Bokator because it's very helpful for self-defense, both for men and women. It's also a great exercise that improves our physical and mental health. Additionally, it allows us to promote and protect Bokator, a martial art created by the ancient Khmer people. Through teaching, we can educate younger generations about this valuable tradition." said Mr. Chan Narong, Training Supervisor of Lbokator Martial Art Angkor Meanrith.

# ល្ខោនស្រ្តីក Lkhon Sbek

In the late 19th century, a group of cultural enthusiasts formed the Cambodian Shadow Puppet Association, led by Professor Nab Pherng. Their mission was to showcase Khmer culture and preserve this ancient art form.

Tragically, the Khmer Rouge regime in 1975 led to war and the association's disbandment. Many members, including Professor Nab Pherng, perished during this dark period. Despite hardship and the ongoing recovery from the Khmer Rouge's brutality, a surviving member, Professor Ty Chien, remained passionate about preserving the tradition. In 1993, he began rebuilding the association. He gathered survivors from different provinces and even family members to continue this cultural journey.

Their hard work paid off. By 1997, they were able to perform and showcase the shadow puppet show once again.

Following Professor Ty Chien's passing in 2000, his grandson, Professor Chien Sophan, took on the leadership role. In 2005, a significant milestone was reached: Cambodia's large shadow puppetry, Sbek Thom, was inscribed on UNESCO's Intangible Cultural Heritage of Humanity list.

This recognition also brought increased popularity to the smaller shadow puppet tradition. Professor Chien Sophan's dedication was further acknowledged in 2023 when he was appointed by the King as an art conservationist.



Here's a closer look at the materials used in creating shadow puppet figures:

- **Cow Skin:** Freshly peeled cow skin, called "Sbek" in Khmer, is used. It's crucial to remove all fat and blood before drying it under the sun for a maximum of two days. Skin dried for longer than this will develop an odor and become unusable.
- **Coloring:** The bark of the Kandorl tree, found in the jungles near archaeological parks, is collected. After soaking for two to three days, it's rinsed and boiled until the water reduces to a third of its volume, creating the dye.
- **Carving:** The crafting process takes time, requiring three to four days for a small piece and ten to fifteen days for a larger one.





# Chef's Table Menu

Choose one dish from each course per person

## Appetizers

### Green Papaya and Prawn Salad

Grilled Prawns on A Bed of Crunchy Carrot, Bell Pepper, Fresh Herbs and Sour Banteay Meanchey Papaya, Seasoned with Piquant Khmer Dressing, and Topped with Roasted Peanuts

### Green Mango Salad with Tuna

A Revived Heritage Recipe with Banteay Srei Mango and Smoked Tuna Tossed with Carrot, Bell Pepper, Fresh Herbs from our Rooftop Garden, Fragrant Khmer Dressing and Roasted Peanuts

### Green Fields

Colorful Garden Salad of Organic Vegetables, Edible Flowers, Seeds with Coconut Dressing

## Soups

### Sour Chicken Soup with Pickled Lime

Grandma's Countryside Chicken Broth Enriched with Onion, Carrot, Garlic and Pickled Lime, and Topped with Spring Onion

### Wild Fish Soup

Invigorating Ginger-Mushroom Broth made with Two Types of River Fish, Fresh Herbs and Lime, Served with Sticky Rice on the side

### Sour Beef Soup with Morning Glory

Aromatic Clear Broth Made with Grass-Fed Local Beef and Khmer Spices, Served with Hot Basil and a Dollop of Coconut Cream

## Main Course

### Stir-Fried Free-Range Ginger Chicken

Grilled Beef Steak Rubbed with Khmer Spices Artisanal Bean Curd Skewers Served with steamed Fair-Trade Jasmine Rice

### Stir-Fried Seafood with Green Peppercorn Sauce

Wok-Tossed Young Bok Choy In Oyster Sauce Grilled Free-Range Chicken with Sour Tamarind Sauce Served with steamed Fair-Trade Jasmine Rice

### Roasted Young Cross-Bred Pork

Slow Roasted Young Cross-Bred Pork from The Jungles of Kulen Mountain, Served on a bed of Garlic Broccoli with Wild Brown Rice, Soya Bean and Preserved Lime Sauce

## Desserts

### Steamed Pumpkin Cake

Shredded Kabocha Pumpkin Steamed in a Banana Leaf with Coconut Milk, Served with Seasonal Fruits and Coconut Ice Cream

### Banana and Sago Pudding

Ripe Banana from Preah Vihear Village and Sago Pearls Soaked in Rich Coconut Cream, Served with Sliced Seasonal Fruits

# Designer Dining Menu

Choose one dish from each course per person except for main course you may select up to 2 dishes of your choice



## Appetizers

### Spicy Squid Salad

Julienned Local Vegetables Tossed with Grilled Squid, Mint, Sweet Basil, and Piquant Khmer Dressing, Topped with Roasted Peanuts

### Kep Crab Cakes

A Delicious Blend of Sweet Crab Meat, Eggs and Local Spices Lightly Pan-Fried and Served with Asian Coleslaw, Peanuts and Mango Salsa

### Battambang Prawn and Pomelo Salad

Tiger Prawns Charred Invitingly and Coated in a Tangy Dressing Alongside Mint, Sweet Basil, Toasted Coconut, and The Fleshy Kry Sengtry Pomelo

### Green Papaya and Prawn Salad

Khmer-Style Pounded Green Papaya Salad with Grilled Prawns and Seasonal Vegetables, tossed with a Spicy Shrimp Paste and Topped with Roasted Peanuts

## Soups

### Mekong Langoustine Soup

Delicate Consommé Flavoured with Piney Galangal, Lime Leaf, Straw Mushrooms, Lemongrass and Lime, and Topped with Whole Langoustines

### Wild Fish Soup

Rich Ginger-Mushroom Broth Made with Two Types of River Fish, Flavoured with Fresh Herbs and Lime, and Served with Sticky Rice

### Khmer Chicken Soup

Nourishing Clear Broth Infused with Exotic Flavours of Pickled Lime, Garden Herbs, and Local Mushrooms, and Garnished with Tender Chicken Morsels

## Main Course

### Grilled Sea Bass

Ginger-Marinated Sea Bass Grilled Until Crispy on Open Fire, and served with Salted Soya Beans and Steamed Broccoli Sprinkled with Scallions

### Seared US Scallops

Sweet and Fleshy Scallops on a Bed of Baked Pumpkin, Caramelized Pork and Ginger-Coriander Pesto

### Grilled Farm Chicken

Golden-Skinned Free-Range BBQ Chicken, served with Sautéed Green Asparagus, Baby Kale, Cucumber, Soya Bean Sauce and Aromatic Steamed Rice

### Lamb Shank Saraman Curry

Cambodian Celebration Dish of Tender Lamb and Eggplant Simmered in Coconut Milk with Saraman Spices, Tamarind, and Peanuts, served with a Crunchy Baguette

### Countryside Rib Eye Steak

Grill-Seared Local Beef Served with Sautéed Green Asparagus, Sweet Potato, and Your Choice of Mushroom-Passionfruit Hollandaise or Creamy Kampot Peppercorn Sauce

## Desserts

### Baked Alaska

Grand Marnier-Soaked Towering Dome of Merengue Torched at The Table to Create a Golden Crust Over Layers of Ripe Mango and Coconut Sorbet

### Dark Chocolate Cake

Rich Flour-Based Chocolate and Mango Cake Gently Spiced with Green Pepper and Kulen Mountain Vanilla

### Crispy Baby Bananas

Lady Finger Bananas Flambéed served with Chunky Soursop Ice Cream

Unforgettable journeys



ANANTARA

ANGKOR RESORT

Anantara Angkor Resort

National Road No.6, Khum Svay Dangcum, Sime Reap 17252, Cambodia

Tel: +855 63 966 788 | E-mail: [reserve.angkor@anantara.com](mailto:reserve.angkor@anantara.com)