

ROSEWOOD

TASTE *of* CAMBODIA

SEPTEMBER 10 – 13, 2026

PHNOM PENH

A FOUR-DAY CULINARY JOURNEY AT ROSEWOOD PHNOM PENH

DAY 1 | THURSDAY, SEPTEMBER 10

ART GALLERY <i>Level 35</i>	FOOD MEETS ART DINNER <i>Chef Lyngouv Nguon (Brasserie Louis), Dina Chhan (Artist)</i>	85 per person	7 pm onwards
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DAY 2 | FRIDAY, SEPTEMBER 11

CUTS <i>Level 38</i>	TWO-STAR MICHELIN ❸❸ <i>Chef Thierry Drapeau (Signature Bangkok)</i>	45 for a three-course lunch 85 for a five-course dinner	11 am – 2:30 pm 6 – 10:30 pm
ZHAN LIANG <i>Basement 1</i>	ONE-STAR MICHELIN ❸ <i>Chef Bill Feng (Lingnan House)</i>	168 for Chinese set dinner	6 – 9 pm
SORA <i>Level 37</i>	COCKTAIL PARTY <i>Local Bars: Sromoal, Seekers, Odin, Kravat Bar, Bar 43, Kep West, Asana Bar International Bar: Elysian Bar (Budapest)</i>	8 per cocktail	5 pm onwards

DAY 3 | SATURDAY, SEPTEMBER 12

CUTS <i>Level 38</i>	TWO-STAR MICHELIN ❸❸ <i>Chef Thierry Drapeau (Signature Bangkok)</i>	45 for a three-course lunch 85 for a five-course dinner	11 am – 2:30 pm 6 – 10:30 pm
ZHAN LIANG <i>Basement 1</i>	ONE-STAR MICHELIN ❸ <i>Chef Bill Feng (Lingnan House)</i>	168 for Chinese set dinner	6 – 9 pm
SALON I <i>Level 36</i>	IBC ANNUAL BALL <i>Il Nodo Cambodia Six Chefs, One Memorable Evening</i>	1,800 per table	5 pm onwards
IZA <i>Level 37</i>	TUNA CUTTING EXPERIENCE <i>Chef Teerapat Kaewphirom</i>	149 per person	6 pm onwards
SORA <i>Level 37</i>	COCKTAIL PARTY <i>Local Bars: Sromoal, Seekers, Odin, Kravat Bar, Bar 43, Kep West, Asana Bar International Bar: Elysian Bar (Budapest)</i>	8 per cocktail	5 pm onwards

DAY 4 | SUNDAY, SEPTEMBER 13

BRASSERIE LOUIS <i>Level 35</i>	SUNDAY BRUNCH <i>Chef Kimsan Pol (The Embassy)</i>	70 per person	12 – 2:30 pm
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Prices in USD excluding applicable taxes and 7% service charge.



FOOD MEETS ART

An Inspired Collaboration of Culinary and Visual Arts

This unique collaboration brings together culinary artistry and visual expression in a thoughtfully curated experience. Guests are invited to explore the creative dialogue between a chef and a visual artist, where fine dining and contemporary art converge. Through a specially crafted menu and a complementary art exhibition, each creation tells a story, transforming the dining journey into a multisensory celebration of culture, craftsmanship and imagination.

CHEF LYNGOUV NGUON

Brasserie Louis

A Khmer Specialty Chef with a passion for preserving his culinary heritage, he draws inspiration from recipes passed down through generations of his family. Originally from Koh Kong Province, Cambodia, he has dedicated his career to transforming traditional local cuisine into refined, modern dishes while honoring authentic flavors and techniques.



DINA CHHAN

Artist

Dina Chhan is a Cambodian artist based in Phnom Penh. Specializing in painting and sculpture, she has exhibited internationally, including in France, Singapore, Colombia and the United States. Inspired by her childhood experiences in Poipet, a region affected by landmines and unexploded ordnance, her work often explores themes of resilience and social change. Dina was the only female Cambodian artist selected for the United Nations Mine Action Programme in Cambodia. She continues to create dynamic works that reflect the energy and spirit of contemporary Asia.



THIERRY DRAPEAU ❀❀

Executive Chef of Signature Bangkok and a former two-Michelin-star chef from France. After earning two Michelin stars and maintaining the distinction for nine consecutive years, he became renowned for his “*Cuisine of the Soil*” philosophy, celebrating the connection between ingredients, terroir and storytelling. At Signature Bangkok, he has evolved this vision into “*Floral Cuisine*,” incorporating edible flowers and herbs to create refined, seasonal menus that connect guests to the land, sea and local culture while delivering Michelin-calibre dining in a warm and approachable setting.

MENU

LUNCH SET MENU

PRAWNS AND CAVIAR

Savoy Cabbage, Pickled Celeriac Kombu

WAGYU BEEF

Amaranth Soufflé, Beetroot Gnocchi,
Umeboshi Plum

CANDIED BLUEBERRY

Cucumber Espuma, Sudachi Granita,
Green Shiso Sorbet

DINNER SET MENU

PRAWNS AND CAVIAR

Prawns with Caviar, Savoy Cabbage,
Pickled Celeriac Kombu

SCALLOPS & SALMON ROE

Served Hot and Cold, Seasonal Vegetable Medley,
Dashi Beurre Blanc

BRAISED TOADSKIN

Miso and Carrot, Orange Gel, Sea Urchin,
Nasturtium Flowers

WAGYU BEEF

Amaranth Soufflé, Beetroot Gnocchi,
Umeboshi Plum

CANDIED BLUEBERRY

Cucumber Espuma, Sudachi Granita,
Green Shiso Sorbet

**BILL FENG** ❀

Born in Guangzhou, Chef Bill Feng is one of China's most celebrated chefs, widely respected for his mastery of Cantonese cuisine. With over two decades of experience, he has earned numerous accolades, including Michelin and Black Pearl recognition, and continues to champion innovation rooted in tradition.

套餐 SET MENU**前菜 (广御轩) APPETIZER (LINGNAN HOUSE)**

潮式象拔蚌 Deep-Fried Geoduck, Chaoshan Style

话梅汁番茄 Pickled Tomato with Plum Sauce

开心果牛腱 Beef Shank with Pistachios

汤品 SOUP

响螺炖花胶汤 (广御轩) Double-Boiled Fish Maw Soup with Sea Whelk (Lingnan House)

主菜 MAIN COURSE

鲜花椒煎烹日本A4和牛 (广御轩) Pan-Fried Japanese A4 Wagyu Beef with Fresh Sichuan Pepper (Lingnan House)

黄剝椒蒸青龙虾 (广御轩) Steamed Green Lobster with Minced Yellow Chili (Lingnan House)

蒜蓉汁炒老虎斑 Stir-Fried Tiger Grouper with Garlic Sauce (Zhan Liang)

浓鸡汤枸杞浸时蔬 (广御轩) Seasonal Vegetables Poached in Rich Chicken Broth with Goji Berries (Lingnan House)

虾仁香肠脆米炒饭 Fried Crispy Rice with Shrimp and Chinese Sausage (Zhan Liang)

甜品 DESSERT

蜜糖菠萝冰淇淋伴香脆核桃 Honey-Glazed Pineapple with Ice Cream and Crispy Walnuts (Zhan Liang)



SROMOAL

One of Phnom Penh's newest hidden gems, Sromoal Bar blurs the line between cocktail bar and performance space. Guests discover a hidden latch that reveals a "liquid gallery," where each cocktail is crafted as a bespoke creation rather than selected from a menu. Renowned for its warm hospitality, lively late-night energy and spontaneous karaoke, Sromoal offers an experience defined as much by personality as by precision.

BAR 43

Bar 43 is an intimate, stylish bar where inventive cocktails meet relaxed sophistication. With a warm and inviting atmosphere, it is the perfect place for guests to connect, unwind and experience the vibrant energy of Siem Reap's nightlife.



KEP WEST

Perched along Kep's scenic coastline, The Wave offers a sophisticated yet relaxed escape where the rhythm of the ocean meets masterfully crafted cocktails. Guests can unwind in a breezy, contemporary setting, enjoying inventive drinks while soaking in the coastal serenity and stunning sunsets.



KRAVAT BAR

Hidden behind a discreet red door, Kravat is a classic speakeasy defined by craftsmanship and discretion. Within its refined and intimate setting, expertly balanced cocktails take center stage. Led by Nel, a passionate and highly regarded bartender, Kravat has established itself as one of Phnom Penh's premier destinations for cocktail enthusiasts.



ASANA BAR

Asana Khmer Herbal Cocktail Bar was established in 2012. The traditional wooden house was once the residence of a local family and was built in the late 1960s. Today, the building remains the last traditional wooden house in the Old Market district and is considered a testament to Siem Reap's urban development.





SEEKERS

Seekers is Phnom Penh's artisan distillery and Spirit House. As Cambodia's first garden-to-glass distillery, we craft spirits inspired by the region's botanicals, landscapes and cultures. Discover the flavors, stories and soul of the Mekong. Seek. Sip. Find.

ODIN

Hidden down a quiet lane in Phnom Penh, where Japan meets Cambodia over a single pour. Home to the country's largest library of Japanese whisky, the bar is defined by omotenashi and the understated craft of Japanese bartenders. A destination for evenings worth remembering.



ELYSIAN BAR, BUDAPEST

A modern cocktail bar rooted in sustainability, local flavors and refined creativity. Tucked away in the heart of the Hungarian capital, it offers an ever-evolving menu inspired by the seasons and driven by curiosity. From zero-waste techniques to house-fermented ingredients, every detail reflects a commitment to conscious hospitality and world-class quality.

SORA

High above Phnom Penh's skyline, Sora is where culture, craftsmanship and celebration meet. Recognized on Asia's 50 Best Bars and winner of the Ketel One Sustainable Bar Award, it is celebrated for innovative cocktails that honor both Japanese precision and Cambodian soul. With a commitment to sustainability, locally sourced ingredients and intuitive Rosewood service, Sora offers an elevated experience that is thoughtful, vibrant and distinctly of its place.



AN UNMISSABLE CULINARY TRADITION

On Saturday, September 12, join Chef Tee at Iza Restaurant for an exclusive one-night culinary showcase celebrating the artistry of premium tuna. Witness the precision and craftsmanship behind the traditional tuna-cutting ceremony, followed by a meticulously curated set menu that transforms this prized ingredient into an unforgettable dining experience. Each course is thoughtfully designed to highlight the exceptional freshness, texture and delicate flavors of the finest tuna. Set within Iza's elegant dining atmosphere, this limited-time event promises an evening of refined Japanese cuisine, remarkable culinary artistry and unforgettable moments.



MENU

MAGURO YUKKE

Chopped Tuna, Onion, Pickled Radish, Spicy Mayo, Ikura,
Spring Onion, Crispy Rice Paper

SASHIMI & SUSHI MORIAWASE

Chef's Selection of Sashimi and Sushi

WAGYU SUKIYAKI SOUP

Wagyu Beef, Somen Noodles, Caramelized Onion,
Shiitake Mushroom, Leek, Sukiyaki Broth

GYU KOTSUZUI MISO-YAKI

Roasted Bone Marrow, Grilled Wagyu Beef, Uni, Ikura, Miso Butter
Served with Wagyu Fat Garlic Rice

DESSERT

Coconut Jelly, Milk Custard Dango

SIX CHEFS, ONE MEMORABLE EVENING

Guests are invited to join the IBC Annual Ball, The Soirée, an evening that promises elegance, purpose and excitement. Set high above Phnom Penh, guests will enjoy an exquisite 12-hands dinner prepared by six renowned chefs: Thierry Drapeau, Sothea Seng, Bill Feng, Kimsan Pol, Navy Chhem and Reaksmei In.

This extraordinary evening proudly supports Il Nodo Cambodia, whose work empowers vulnerable children, youth and women through education, vocational training, healthcare and community development. A highlight of Phnom Penh's social calendar, the event has sold out year after year, and early reservations are strongly encouraged.



MENU

AMUSE-BOUCHE (ROSEWOOD PHNOM PENH)

Foie Gras Panna Cotta,
Smoked Almond Milk Chantilly

APPETIZER (CHEF BILL FENG)

Combination Lingnan House

BLUE CRAB (CHEF NAVY CHHEM)

Kampot Blue Crab Cannelloni, Char Kroeung,
Shellfish Jus Reduction, Consommé Gel

DUCK (CHEF SOTHEA SENG)

Honey Duck Breast with Lemongrass,
Wild Sour Leaf Velouté

TAKEO LOBSTER (CHEF KIM SAN POL)

Traditional Takeo Lobster Amok, Noni,
Truffle Purée, Prahok Foam

WAGYU BEEF (CHEF THIERRY DRAPEAU)

Wagyu Beef with Amaranth Soufflé,
Beetroot Gnocchi, Umeboshi Plum

COCONUT MULBERRY (CHEF REAKSMEY IN)

Sablé Breton, Vanilla Mascarpone Cream,
Coconut Gel, Chestnut Crunch, Fresh Mulberries,
Plum, Fermented Sticky Rice Ice Cream

DESSERTS ON THE TABLE

NUM PLEAH AI

Glutinous Rice Flour Dumplings with Palm
Sugar Filling, Wrapped in Banana Leaf and
Served with Fresh Coconut

MULBERRY CHEESECAKE

Coconut Sponge, Mulberry Compote,
Cheese Mousse

WAT CHOCOLATE CRUNCH

Chestnut Crunch, Chocolate Mousse with
Rum, Chocolate Sponge

HOT TOFU WITH GINGER

Warm Tofu, Ginger Syrup, Sesame,
Coconut Sauce

NUM KROB KNOR

SHAVED ICE TROLLEY

Red Beans, Green Beans, Basil Seeds,
Palm Seed Candy, Dried Winter Melon,
Grass Jelly, Palm Sugar Syrup



KIMSAN POL

Born in Kampot, Cambodia, Kimsan Pol's culinary journey began in her family kitchen, inspired by generations of village cooks. Trained at École Paul Dubrule and further mentored by Michelin-starred chefs in France and Japan, she has become one of Cambodia's leading culinary ambassadors. As Executive Chef and Partner of Embassy by Chef Kimsan and Sombok Restaurant, she is celebrated for redefining Khmer gastronomy through a thoughtful blend of tradition, craftsmanship and innovation. Her cuisine honors Cambodia's rich culinary heritage while showcasing the finest local ingredients and contemporary techniques.

SOTHEA SENG

Born in Kampong Cham, 250 kilometers from Siem Reap, Sothea Seng began cooking on his family farm at age ten. His career spans luxury hotels in Cambodia, Dubai and the Caribbean. In 2013, he opened Mahob Khmer, followed by Lum Orng—a farm-to-table restaurant. Lum Orng, meaning 'pollen' in Khmer, symbolizes growth and regeneration, reflecting Sothea's commitment to seasonality and sustainability. His philosophy blends traditional Cambodian cuisine with innovative practices, creating a unique dining experience rooted in his deep respect for culinary traditions.



NAVY CHEMA

A native of Kompong Thom Province, Chef Navy Chhem graduated from the National Polytechnic Institute of Cambodia. Since joining Rosewood Phnom Penh in 2017 as Commis I, she has progressed to Chef de Partie in the Event Kitchen through dedication and a passion for culinary excellence. Skilled in Khmer, Asian and Western cuisine, Chef Navy has represented Cambodian gastronomy at the "Make the Place" event at Pour un Sourire d'Enfant and continues to develop her leadership skills in preparation to lead the Banquet team.

REAKSMEY IN

A native of Poipet City, Banteay Meanchey Province, Chef Reaksmeay In graduated from the Paul Dubrule School in 2012. Having been part of Rosewood Phnom Penh for over four years, Chef Reaksmeay has developed a strong culinary foundation through dedication, continuous learning and a passion for hospitality. Committed to delivering exceptional dining experiences, Chef Reaksmeay combines professional expertise with creativity and a deep appreciation for quality ingredients and refined flavors.



SUNDAY BRUNCH

Chef Kimsan Pol, The Embassy in Siem Reap

Take your weekend brunch to new heights above Phnom Penh

Savor an extraordinary buffet crafted by renowned local chef, featuring an exquisite selection of culinary delights. Enjoy the freshest seafood, a premium carving station with succulent meats, Spanish cold cuts, European cheeses and a tempting live pastry station by Chef Reaksmeay.

Discover made-to-order French favorites and authentic Khmer classics, all thoughtfully prepared to create an unforgettable dining experience. Complete your afternoon with spectacular skyline views and live entertainment by the Big Side Band.



MENU

SPECIAL SELECTION MENU

By Chef Kimsan Pol

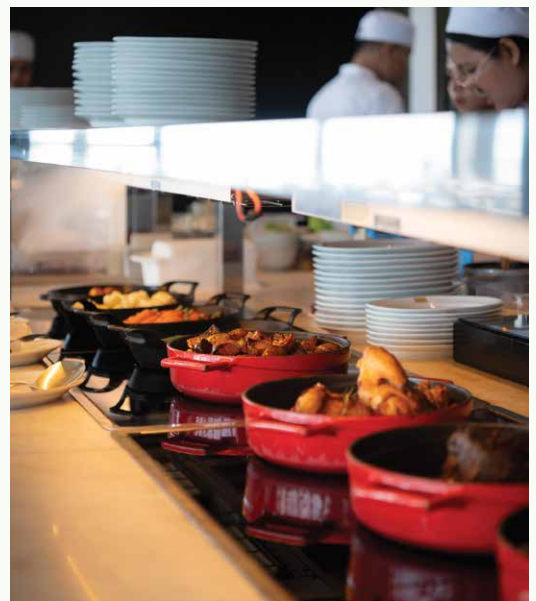
Kep Crab Natang

Spicy Sihanoukville Prawns with Crunchy Kale

Traditional Khmer Num Banh Chok with Somlor Proher

Grilled Duck Breast with Red Ants and Lok Lak Sauce

Palm Fruit and WAT Chocolate Cake



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ROSEWOOD



répertoireculinaire
Quality without compromise



Signature
BANGKOK



BRASSERIE LOUIS



ZHAN LIANG
蕪 亮

ពិសា
Pisa
OLD MARKET

SORA
Bar • Deck • Whisky Library

ALCHEMY.
BEVERAGES



SEEKERS

MAWSIM
AGE OF REDISCOVERY

OLD WOODEN HOUSE



KEP WEST



ELYSIAN
cocktail bar budapest

SROOAL
—BACK TO THE PAST—



CLEAR CUT
— CUSTOM CLEAR ICE —

THE ICE MAKERS
Custom Clear Ice

Krud
SODA

SAMAI
PREMIUM RUM



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