



Svai Rieng

Svai Rieng, is a southeastern province of Cambodia nestled near the Vietnamese border. Often referred to as one of the country's "gateway provinces," Svai Rieng has long been a quiet but essential thread in Cambodia's cultural and agricultural fabric. While less traveled than other regions, its influence is deep — known for its fertile soil, expansive rice paddies, and the generous fruit trees that line its countryside, especially mango.

Green mango is eaten with salt and chili by roadside vendors, shredded into salads, fermented into dipping sauces, or simply enjoyed under the shade of a tree with friends. The mango season marks time, gathers families, and flavors memories. Historically, Svai Rieng has been shaped by its proximity to Vietnam, creating a region where culinary influences overlap — smoky, sour, spicy, and sweet. It's a place of resilience and richness, of farmers and fishermen, where food is grounded in tradition but shaped by movement and migration.

Svai Rieng, our menu, honors that complexity. Through each course, we explore the mango's many expressions while grounding them in the flavors of Khmer cuisine. It's a tribute to the province that inspires us and to the mango, a fruit that connects us. This is a meal rooted in memory, land, and joy.

- *There are two different tasting journey options, all members of your party must choose the same journey option. Cannot have multiple tasting options per table.*
- *Please note that there are limited substitutions available for the tasting experiences. We discourage substitutions to preserve the intended traditional flavors.*
- *Tasting Tour is typically shorter than the Tasting Journey. Should you have any scheduling considerations, we are happy to advise on the tasting format that aligns best with your plans*

*V denotes dish can be made as a vegetarian option.

*G denotes dish can be made as a gluten free option.

WARNING: MANY OF OUR DISHES MAY CONTAIN ALLERGENS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Tasting Tour

Drink Package

85

50

Plear Trei

Habanero cured salmon, mango, tangerine zest, fried shallots, scallions, coriander, fried sesame rice paper

Kapi Khuor Cheng

Stuffed bone marrow, kapi ribeye bites, pickled fresno, watermelon salad, Koh Kong sauce, crispy garlic, fried lime leaf, grilled baguette slices

Nyorm Svai Trei Ngneat

Spicy shredded mango, papaya, bird's eye, sweet chili, salted mudfish, forbidden sticky rice, roasted peanuts

Sach Morn Phsut Khmaw

Chicken braised in sweet soy, palm sugar, quail eggs, black mushroom, shiitake, bamboo, black bean paste

Nom Akor

Fried coconut rice cake, caramelized fish sauce ice cream, mango palm sugar nectar

Tasting Journey

Drink Package

130

50

Plear Trei

Habanero cured salmon, mango, tangerine zest, fried shallots, scallions, coriander, fried sesame rice paper

Kapi Khuor Cheng

Stuffed bone marrow, kapi ribeye bites, pickled fresno, watermelon salad, Koh Kong sauce, crispy garlic, fried lime leaf, grilled baguette slices

Nyorm Svai Trei Ngneat

Spicy shredded mango, papaya, bird's eye, sweet chili, salted mudfish, forbidden sticky rice, roasted peanuts

Sach Ko Tuk Prahok

Prime rib braised in prahok sauce, cilantro Kreoung butter, grilled mangos, grilled pineapple, roasted eggplant

Muk Chien

Stuffed squid braised in tomato Kreoung broth, wood ear mushroom, bean thread, grilled baby shrimp, chicken, bitter chives, watercress

Sach Morn Phsut Khmaw

Chicken braised in sweet soy, palm sugar, quail eggs, black mushroom, shiitake, bamboo, black bean paste

Nom Akor

Fried coconut rice cake, caramelized fish sauce ice cream, mango palm sugar nectar

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