Cambodia is renowned for its abundance of fresh ingredients and exotic fruits, some of them found year-round. When making Cambodian desserts, there are a handful of ingredients which are used time and time again. Whether it is the luscious mangoes, coconuts, passion fruit or sticky rice, no self-respecting home meal would be complete without adding something fruity or sweet.

**SWEETS**

Local seasonal fruit, Coconut Panacotta with chili lime sugar (vg)(g)  
$3.25

Coconut Sorbet, salted honeycomb and lime syrup “YAO sorbet made in Battangbang” (vg)(g)  
$3.50

Flourless chocolate cake with passion fruit sorbet (g)  
$3.50

Coconut Cake with passion fruit sorbet (v)  
$3.50

Lime cheesecake (v)  
$3.50

Mango and sticky rice scented with pandan leaves (v)  
$4.00

(v) = vegetarian  
(vg) = vegan  
(g) = gluten free
“Cambodian Night Cap”
A Khmer rice wine inspired aperitiff

Rice is the main staple food in Cambodia, but is also the base of the distillation of alcohol hence the preparation of the staple alcoholic beverage, the rice wine that the Cambodians drink.

Spices and local fruits freshly bought from the market are infused in the spirit. This enhances the balance and complexity you will taste in this Cambodian liqueur a 15 ml taster of 4 flavors of Sombai Rice liquor made in Siem Riep

$4.00

Lemon & Lemongrass
Inspired by a recipe common in traditional Khmer medicine, lemon being an excellent natural tonic while the infusion of lemongrass has proven anti-fungal and calmative virtues. This Cambodian Limoncello makes a delectable digestive.

Anise & Coffee
Expert combination of badian (star anise) from Cambodia and Ratanakiri coffee beans. Ideal as an aperitif to enjoy the natural virtues of anise and coffee. As a digestive after a nice dinner, the coffee taste that lingers on your palate keeps you coming for more…

Ginger & Red Chili
The spiciest flavour of the range, combining 2 hot flavours that have been smoothly softened. Ideal to wake up any kind of appetite without burning your stomach.

Coconut & Pineapple
Cambodian version of the Piña-Colada, with a sweet hint and coconut predominance. So be careful, this drink can be scrumptiously treacherous.