
PARK HYATT SIEM REAP™

LUXURY *is* PERSONAL

TEMPLE DINNER

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TEMPLE DINNER

AN ENCHANTING EXPERIENCE...

THE TEMPLE DINNER:

With personalized service and warm Cambodian hospitality, this once-in-a-lifetime dining experience under the skylight of Angkor Archaeological Park creates special memories to cherish for years to come.

THE HOTEL:

Located near the renowned twelfth century ruins of Angkor, a UNESCO World Heritage site, and in the heart of Siem Reap within walking distance of the city's shopping and nightlife area, Park Hyatt Siem Reap offers contemporary luxury and an exquisite retreat for travelers. The hotel's blend of renewed interiors and graceful garden settings gives it an enlivening resort and residential feel. Facilities include a spa, three restaurants, two luxurious pools, fitness centre, meeting spaces and outside catering options.



VENUE: KRAVAN TEMPLE

PACKAGES

Our team has created a selection of unique packages to cater to your needs. Let your feelings grow closer to the Khmer Empire while you indulge in an extravagant cuisine and enticing beverages as the Apsara dancers perform on stage to guide you through the journey back in time.

STANDARD PACKAGE

Three course set menu from the selection

- Three hour free flow of house red and white wine, local beer, soft drink, chilled juice and water during the dinner
- Cultural performance of Apsara dances
- Cold towel upon guests' arrival
- Temple permission and fee from 6:30pm to 10:00pm
- Candlelit walkway from the entrance to the dining area
- Table setup with flower and candle
- Stage and decorations
- Sound system, lighting and background music
- Restroom for male and female
- Catering and all logistic fees

Venue: Kravan temple



S I G N A T U R E P A C K A G E

- Half an hour cocktail reception with free flow of soft drinks, local beer and house wines
- Four choices of canape during cocktail reception
- Four course set menu from the selection
- Three hour free flow of house red and white wine, local beer, soft drink, chilled juice and water during the dinner
- Cultural performance of Apsara Dances and Bokator – Khmer martial arts
- Cold towel upon guests' arrival
- Temple permission and fee from 6:30pm to 10:00pm
- Candlelit walkway from the entrance to the dining area
- Table setup with flower and candle
- Stage and decorations
- Sound system, lighting and background music
- Restroom for male and female
- Catering and all logistic fees

Please select the theme as below:

- Color of table setting: white or black
- Color of oral decoration: white or pink lotus

Venue: Kravan temple

L U X U R Y P A C K A G E

- Half an hour cocktail reception with free flow of champagne
- Eight choices of canape during cocktail reception
- Puppet show at entrance during cocktail reception
- Five course set menu from the selection
- Three hour free ow of champagne, house red and white wine, beer, soft drink, chilled juice and water during the dinner
- Phare, the Cambodian circus performance
- Cold towel upon guests' arrival
- Temple permission and fee from 6:30pm to 10:00pm
- Candlelit walkway from the entrance to the dining area
- Table setup with flower and candle
- Stage and decorations
- Sound system, lighting and background music
- Restroom for male and female
- Catering and all logistic fees

Please select the theme as below:

- Color of table setting: white or black
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Venue: Kravan temple



COCKTAIL ON ARRIVAL

COCKTAILS

on arrival...

CANAPÉ SELECTION

Whether you prefer authentic Khmer or international cuisine, we offer an inspirational option to choose from. If you wish to have your own selection, our culinary team will be more than happy to create tailor-made culinary delights.

KHMER CANAPÉS MENU

SAVORY CANAPÉS

- Salted fish salad, water melon, lemon basil, fried shallot, lime juice
- Pounded chicken, sesame, cucumber, shallot, garlic, tamarind, fish sauce, basil
- Pounded bar fish, wild eggplant, green tomato, shallot, garlic, tamarind, caraway leaf
- Roasted coconut, capsicum garlic, shallot, Khmer red chili paste, tamarind, palm sugar, fish sauce, kaffir lime leaf
- Grilled beef salad, cucumber, fried garlic, chili, fish sauce, spring onion, coriander, lime juice
- Kampot pepper crushed tuna, green mango sauce
- Marinated chicken salad, banana blossom, peanut, basil

KHMER CANAPÉS MENU

WARM CANAPÉS

- Deep-fried fish cake, Khmer curry paste, Kampot green pepper, palm sugar, tomato sauce
- Chicken skewer, lemon grass, kaffir lime leaf, fish sauce, palm sugar, pickled vegetables
- Stir fried prawn, fresh green pepper corn, garlic, holy basil, palm sugar, Kampot fish sauce
- Braised pork, bar fish, coconut milk, garlic, shallot, lime juice, crispy sticky rice
- Stuffed sticky rice, bean paste, tamarind, peanut, onion, garlic, palm sugar, tomato, spring onion
- Stir fried pork, Khmer rice cakes, shallot, garlic, fish sauce, palm sugar, spring onion
- Braised tofu, Kampot pepper, soy sauce, rice wine, oyster sauce, spring onion, coriander
- Deep fried chicken cake, pandan leaf, shallots, garlic, Kampot fish sauce

SWEET CANAPÉS

- Caramelized black sticky rice, coconut milk, grated coconut
- Taro pudding, palm sugar, coconut milk
- Sticky rice dumpling, yellow bean, sesame, coconut
Cambodian rice layer cake
- Caramelized sweet potato, coconut milk, palm sugar

WESTERN CANAPÉS MENU

SAVORY CANAPÉS

- Smoked Norwegian salmon, pancake, herb, cream cheese
- Organic cherry tomato salad, mini mozzarella, fresh basil
- Roast beef, Kampot pepper, celeriac salad, tartar sauce
- Bruschetta, black olive tapenade, garlic, caper berry
- Prawn cocktails, iceberg julienne, cocktail sauce, dill
- Smoked duck breast, caramelized apple, pistachio

WARM CANAPÉS

- Risotto, fried sea bass, green asparagus, parmesan
- Mini quiche Lorraine, leek, bacon
- Crispy crab cake, sun dried tomato dip
- Braised beef stew, celeriac mash potato, thyme foam
- Beef skewer, leek, Kampot green pepper sauce
- Vegetables Parmentier , roasted tomato sauce

SWEET CANAPÉS

- Opera cake
- Classic tiramisu
- Lemon tartlet, meringue
- Pistachio crème brûlée
- Strawberry marshmallow, caramel



GROUP DINNER

STANDARD PACKAGE SELECTION – VEGETARIAN & KHMER SET MENU

VEGETARIAN SET MENU

APPETISER

Roasted pumpkin salad, feta cheese, arugula, sundry tomato, avocado, pumpkin seed, lemon dressing

MAIN COURSE

Sautéed provincial vegetables, roasted potato

DESSERT

Lemon tart, meringue

KHMER SET MENU I

APPETISER

Grilled chicken salad, green mango, roasted peanuts, garlic, basil, lime

MAIN COURSE

Stir fried bar fish, tamarind, onion, green capsicum, saw leaf, fish sauce, palm sugar served with steamed Jasmine rice

DESSERT

Akor cake, coconut milk, toasted sesame

KHMER SET MENU II

APPETISER

Grilled beef salad, eggplant, fried shallot, toasted peanut, lime juice, Kampot fish sauce

MAIN COURSE

Sautéed chicken legs, pineapple curry paste, winter melon, basil served with steamed Jasmine rice

DESSERT

Seasonal fresh fruit

KHMER SET MENU III

APPETISER

Grilled pork salad, rice noodle, tomato, carrot, cabbage, basil, roasted peanut, Khmer dressing

MAIN COURSE

Stewed chicken leg, curry paste, coconut milk, pumpkin, green jack fruit, green papaya, toasted rice served with steamed Jasmine rice

DESSERT

Banana soup, sago seed, palm sugar

STANDARD PACKAGE SELECTION – WESTERN SET MENU

WESTERN SET MENU I

APPETISER

Pork liver pâté, mixed organic lettuce, grilled sour dough bread, cornichons, red currant sauce

MAIN COURSE

Coq au vin, celeriac, young potato, glazed carrots, thyme foam

DESSERT

Lemon tart, meringue

WESTERN SET MENU II

APPETISER

Ham, Cambodian honey melon, mozzarella, sour crème, rocket salad

MAIN COURSE

Butter catsh, mashed potato, organic tomato, black olives, spring onions

DESSERT

Chocolate mousse cake, passion fruit

WESTER SET MENU III

APPETISER

Tuna Nicoise salad, French beans, potato, lemon dressing

MAIN COURSE

Braised beef stew, pappardelle pasta, thyme foam

DESSERT

Seasonal fresh fruits



SIGNATURE PACKAGE MENU

VEGETARIAN SET MENU

APPETISER

Organic mixed leaf salad, green asparagus, spinach, arugula, apple, cashew nuts, cider vinegar

SOUP

Roasted pumpkin soup, chives

MAIN COURSE

Grilled Mediterranean vegetables, organic tomato, black olives, spring onions, mint yoghurt

DESSERT

Baked apple tart, crème anglaise



SIGNATURE PACKAGE SELECTION – KHMER SET MENU

KHMER SET MENU I

APPETISER

Grilled beef salad, eggplant, fried shallot, toasted peanut, lime juice, Kampot fish sauce

SOUP

Bar fish sour soup, winter melon, pineapple, tomato, lotus root, tamarind, fried garlic, fresh herb

MAIN COURSE

Chicken Amok, curry paste, coconut milk, nhor leave Served with steamed Jasmine rice

DESSERT

Sticky rice, pandan custard, coconut milk, mango

KHMER SET MENU II

APPETISER

Prawn salad, pomelo, roasted coconut, lemon basil, Kampot fish sauce

SOUP

Chicken sour soup, turmeric, grilled garlic, shallot, caraway leaves, cression

MAIN COURSE

Stir fried pork, ginger, garlic, onion, saw leaf, fish sauce, oyster sauce, palm sugar, served with steamed rice

DESSERT

Pumpkin crème brûlée



KHMER SET MENU III

APPETISER

Spicy fish salad, bean sprout, cucumber, capsicum, mint, basil, Kampot fish sauce

SOUP

Beef soup, green papaya, Khmer spices, bok choy, fried garlic, caraway leaves

MAIN COURSE

Wok fried chicken, lemongrass, capsicum, holly basil, palm sugar, fish sauce served with steamed jasmine rice

DESSERT

Taro pudding, palm sugar, coconut milk



SIGNATURE PACKAGE SELECTION – WESTERN SET MENU

WESTERN SET MENU I

APPETISER

Grilled chicken salad, Kampot pepper, cucumber, green asparagus, basil, chives, potato, oven- dried tomato, lemon dressing

SOUP

Roasted tomato cream soup, honey, vodka, basil

MAIN COURSE

Braised beef cheeks, steamed carrot, herbed mashed potato, rosemary jus

DESSERT

Baked apple tart, crème anglaise

WESTERN SET MENU II

APPETISER

Seared tuna, Kampot pepper, cucumber, green asparagus, basil, chives, potato, oven-dried tomato, lemon dressing

SOUP

Pumpkin soup, herb sour cream, pumpkin seed

MAIN COURSE

Charcoal grilled chicken breast, olive mashed potato, green asparagus, melted tomato

DESSERT

Chocolate mousse cake, passion fruit



WESTERN SET MENU III

APPETISER

Pork liver pâté, mixed organic lettuce, grilled sour dough bread, cornichons

SOUP

Green peas cream soup, Norwegian smoked salmon, crème fraiche

MAIN COURSE

Steamed sea bass, leek ragout, risotto, thyme foam

DESSERT

Almond buns led, strawberry compote, chocolate sauce



LUXURY PACKAGE MENU

VEGETARIAN SET MENU

APPETISER

Fresh mozzarella, cucumber, herb sour cream, arugula, green asparagus, quail egg, cherry tomatoes

SOUP

Green asparagus soup, sun-dried tomato

SORBET

Lime-ginger sorbet

MAIN COURSE

Crispy tofu, grilled seasonal vegetables, roasted garlic cream sauce

DESSERT

Vanilla panna cotta, chocolate crisps, berry sauce



LUXURY PACKAGE SELECTION – KHMER SET MENU

KHMER SET MENU I

APPETISER

Marinated chicken salad, banana blossom, tomato, carrot, peanut, lime dressing

HOT APPETISER

Grilled butter cat fish, garlic, tomato, shallot, spring onion, Kampot fish sauce

SOUP

Pork soup, curry paste, eggplant, pumpkin, green jack fruit, green papaya, toasted rice, coconut milk

MAIN COURSE

Wok fried beef striploin, crushed paper, onion, local cression
Served with steamed rice

DESSERT

Sticky rice, pandan custard with mango sorbet

KHMER SET MENU I

APPETISER

Grilled seafood-vermicelli salad, tomato, carrot, cabbage, white fungus mushrooms

HOT APPETISER

Grilled beef skewer, Khmer curry, peanut, green papaya pickle

SOUP

Barsh sour soup, onion, mushroom, basil, lime

MAIN COURSE

Stir-fried seafood, green peppercorn, garlic, holly basil, spring onion, Kampot fish sauce Served with steamed rice

DESSERT

Assorted Khmer sweet, banana soup, akor cake, Tapioca pudding, caramel palm sugar sauce

LUXURY PACKAGE SELECTION – WESTERN SET MENU

WESTERN SET MENU I

APPETISER

Salmon confit, cucumber, herb sour cream, arugula, green asparagus, quail egg, organic cherry tomatoes

SOUP

Green asparagus soup, crispy Parma ham, sun-dried tomato

SORBET

Lime-ginger sorbet

MAIN COURSE

Grilled tenderloin, garlic mashed potato, glazed carrots, green pepper sauce

DESSERT

Vanilla panna cotta, chocolate crisps, berry sauce

WESTERN SET MENU II

APPETISER

Salmon confit, cucumber, herb sour cream, arugula, green asparagus, quail egg, organic cherry tomatoes

SOUP

Green asparagus soup, crispy Parma ham, sun-dried tomato

SORBET

Lime-ginger sorbet

MAIN COURSE

Grilled tenderloin, garlic mashed potato, glazed carrots, green pepper sauce

DESSERT

Vanilla panna cotta, chocolate crisps, berry sauce

PARK HYATT SIEM REAP

THANK YOU

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