

amok

restaurant

modern cambodian

Happy Cambodian New Year
Chaul Chnam Thmey



Chaul Chnam Thmey

Cambodian New Year is a three day celebration beginning on Friday 13 April and ends on Sunday 15 April 2018. Traditionally, this time marks the end of the harvest season where families come together to spend quality time and enjoy the fruits of their labour.

The farmers share the fruits of their harvest with their family and village and relax before the wet season begins. Gifts and acts of charity are especially auspicious during April and should be accompanied with the phrase 'Sok Sabay, Ch'nam Tmey' (Happy New Year!).

Cambodians rush home to their families and pay respect to their traditions of prayer, charity and goodwill in order to receive blessings from the new year to come.

To celebrate our third Cambodian New Year at amok restaurant, chef Woody Chet has crafted a special banquet feast that pays homage to Cambodia's most important three-day holiday.

Inspired by his recent trip back to his homeland, he has put together a special banquet meal that encourages sharing food, conversation and appreciation for the abundance we have.

Thank you for joining us for dinner tonight to celebrate our blessings today and all that is to come .

With love,
Team amok

special banquet dish

\$39 per person (minimum two people)

Your banquet has been proudly made from fresh local ingredients where possible:

- 1/2 hour salt-baked whole local barramundi
- 1/2 hour grilled tender local spatchcock, marinated in lemongrass and honey soy
- Fresh Asian slaw (banana blossom, carrot, mint, red cabbage)
- Fresh betel leaves
- Cooked vermicelli with sliced pickled cucumber
- Steamed Battambang jasmine rice with toasted coconut
- Rice paper (to wrap your own rolls)
- Fresh Asian Basil in water for rice paper

Chef Woody Chet has hand-crafted a selection of sauces to give you punchy flavours of sweetness, sourness and heat that South East Asian dishes are known for.

- Green tomato chilli jam dusted with dried anchovy sauce
- Kampot pepper, sea salt and lime dipping sauce
- Chilli tamarind with peanuts dipping fish sauce

Accompanying dessert

Sticky red rice with creamy durian custard
Served with fresh longan and toasted coconut

Please advise of any special dietary requirements



amokrestaurant.com.au