

Cuisine at the Villa Romonea

Food plays a key role in Khmer life and this remains true for life at the Villa. With an emphasis on *fresh, natural and local*, the food brings out the best from the surrounding countryside. To learn about a country you must learn about their food, and the Villa is the perfect place to.

Out of respect for the environment and to ensure the best possible flavor, we only use local, seasonal and fresh produce at the Villa. Our meat is all organic and we only serve local wild seafood. We cook free from additives, MSG, refined sugar, instant stock cubes and palm oil; instead we rely on the quality of the ingredients and the skill and palate of Chef Srei Pov.

Drawing on her eight years' experience *in five star hotels*, Chef Srei Pov picks ingredients at the peak of their season and from the best local suppliers to create mouthwatering dishes. As with everything at the Villa, we discuss the menus with the guests so they can choose what suits them best, drawing on her expert advice.

Guests can join *trips to the markets* to learn about the key role that food, and the markets themselves, plays in the lives of the Khmer people. Guests can also enjoy learning to cook some of the amazing local dishes Chef Srei Pov creates.

We stock wine from France, Chile, South Africa and Australia to bring you the perfect wines to accompany your food. It could be a cool crisp white Burgundy with your seafood lunch, or a rich complex red Bordeaux with your dinner – we can help you choose the perfect wine pairing.

We normally serve a four-dish lunch menu for \$12 per person and the five-dish dinner for \$14 per person.