PARK HYATT SIEM REAP BRINGS CAMBODIA'S CULINARY MASTERS TOGETHER FOR A CELEBRATION OF KHMER GASTRONOMY

Masters of Khmer Flavors brings together Cambodia's leading culinary voices through cuisine, culture, and storytelling.

SIEM REAP, SIEM REAP, CAMBODIA, September 4, 2026 /EINPresswire.com/ -- This October, Cambodia's culinary heritage takes center stage as Park Hyatt Siem Reap presents Masters of Khmer Flavors, bringing together four celebrated Cambodian chefs for an exploration of the country through food.

Taking place from 8-10 October 2026, Masters of Khmer Flavors is Park Hyatt Siem Reap's expression of Masters of Food & Wine, Park Hyatt's global culinary program celebrating chefs, artisans, and destination-led gastronomy.

Four voices shape this year's edition: Chef Rotanak 'Nak' Ros, Chef Kimsan Pol, Chef Chanrith Van and Chef Kimsan Soan. Together, they explore Cambodia's ancestral recipes, indigenous ingredients and regional traditions through contemporary technique and personal storytelling.



Masters of Khmer Flavors brings together four of Cambodia's leading chefs



The Tonlé Atelier: A limited-seat sunset dining experience on the waters of the Tonlé Sap by Chef Nak and Chef Kimsan

What happens when four culinary masters interpret Cambodia their own way?

Chef Rotanak ‘Nak’ Ros has dedicated her work to researching, documenting and preserving Cambodian recipes and culinary traditions at risk of being forgotten. Her cookbook SAOY was named “Best Cookbook in the World” by the Gourmand Awards.

Chef Kimsan Pol, mentored by three-Michelin-starred French chef Régis Marcon, brings international training and technical precision to seasonal Cambodian ingredients.



Sacred Flavors: A closing evening beneath Park Hyatt Siem Reap’s iconic banyan tree, pairing a four-course menu by Chef Chanrith Van and Chef Kimsan Pol with performance by the Sacred Dancers of Angkor.

Chef Chanrith Van represents a new generation of modern Khmer cuisine, drawing on experience across Asia and the Middle East while remaining rooted in indigenous ingredients, sustainability and seasonality.

Completing the quartet is Chef Kimsan Soan, Executive Chef of Park Hyatt Siem Reap. Born and raised in Siem Reap, his nearly two decades of experience inform a style grounded in Khmer flavors and expressed through the refinement of a contemporary luxury kitchen.

Together, the four chefs demonstrate that Cambodia’s ingredients, histories and techniques already contain the foundations of a culinary tradition worthy of the international stage.

Tonlé Atelier: The Kingdom’s Great Lake, Reimagined in Four Courses

On the Tonlé Sap, Chef Nak and Chef Kimsan Soan will present a four-course dinner inspired by the lake, its surrounding landscapes and the flavors that have sustained Cambodian communities for generations.

As sunset transforms the water, local ingredients and contemporary composition come together aboard a private vessel for an intimate expression of a landscape inseparable from Cambodian life.

The experience includes a sunset voyage, curated free-flow beverages, dedicated onboard hospitality and round-trip transfers from Park Hyatt Siem Reap.

Sacred Flavors at the Courtyard: Where Cuisine Meets Movement

Beneath the 70-year-old banyan tree at Park Hyatt Siem Reap’s Courtyard, Chef Chanrith Van

and Chef Kimsan Pol will create a four-course menu inspired by ingredients familiar across Cambodian homes and kitchens, reinterpreted through their own techniques and contemporary perspectives.

The evening will be accompanied by the internationally-renowned Sacred Dancers of Angkor, bringing Khmer classical performance into dialogue with cuisine.

Food, movement and ritual converge in a sensory expression of Cambodia's living artistic and culinary heritage.

A stage for Khmer cuisine

"Masters of Khmer Flavors celebrates Cambodia through the flavors, ingredients and traditions that have shaped generations. We are bringing together chefs who grew up with this culinary heritage and have spent their careers preserving, refining and reimagining it - each offering a personal expression of Cambodia through food," said Himanshu Kapoor, General Manager of Park Hyatt Siem Reap.

From recipes preserved for future generations to techniques shaped in international kitchens, Masters of Khmer Flavors presents Cambodian gastronomy as something living - connected to the past, expressive of the present and increasingly confident in its place on the world stage.

Masters of Khmer Flavors
8-10 October 2026
Park Hyatt Siem Reap

Reservations are now open and can be made directly through Park Hyatt Siem Reap's Concierge team.

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DISCOVER SIEM REAP
Located in the heart of Siem Reap, Park Hyatt Siem Reap offers a contemporary retreat just a short drive from the UNESCO World Heritage Site of Angkor. Beyond the temples, guests can discover Cambodia through curated culinary, cultural and wellness experiences arranged by the hotel.

Please click here to learn more about Park Hyatt Siem Reap: www.parkhyattsiemreap.com

ABOUT PARK HYATT SIEM REAP
Located in the heart of Siem Reap, Park Hyatt Siem Reap combines contemporary luxury with Cambodian-inspired design and personalized hospitality. Designed by Bill Bensley and situated minutes from Angkor Archaeological Park, the hotel offers residential-style accommodations,

distinctive culinary experiences and a program of cultural experiences connecting guests with the art, heritage and creative life of Cambodia.

ABOUT PARK HYATT
Park Hyatt's legacy spans over 45 years of being the luxury choice for discerning global travelers, offering refined and exceptional accommodations in the world's most desirable cities and resort destinations. Each property is thoughtfully designed to deliver residentially inspired elegance through architecture, world-class art, and curated immersive culinary experiences—all complemented by an intuitively personalized level of service.

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