

# phenomnon

## bluffer's guide to Phnom Penh restaurants

### Khmer

1. Sweet Café – Sweet is a favourite simply because it's dependable. Order a Khmer soup, salad and a fried fish of some description and you can't go wrong. \$
2. Malis – Swanky Khmer in a swankier setting. Their menu keeps improving. \$\$\$
3. Seven Nights – Opposite the Post Office. I'm a fan of their dried fish and mango salad and watching the postal workers cross the road to it to spend the money that they have extorted out of me. \$\$
4. Vimeantip Barbecue – Khmer-style charred meat and beergirl frenzy. Handy photo menu is great for when you forget the Khmer word for barbecued heart. \$

### Khmer Street Food

5. Orusse Market – the ground floor centre of Orusse is one of the best spots to pick up Khmer breakfast of noodle soup khtieu, rice porridge (bobor) or curry over semi-fermented noodles (num banchok). \$
6. Entry of Psar Thmei after 4pm – There are the tentative beginnings of a real night market near the main entrance to Central Market. Seek out the jumbo-sized mook aing – barbecued squid served with a homemade chilli sauce. The few blocks to south of Psar Thmei are also good hunting grounds for various mobile vendors at any time of day. \$

### Sicilian

7. Le Duo – Super-thin crust pizza. Owner Luigi Savarin complains that I always order the roquefort and walnut pizza and finish with a shot of their own limoncello. \$\$

### Lebanese

8. Le Cedre – New kid on the block, but unlike Donnie Wahlberg, knows where to source zaataar in Phnom Penh. Something of a minor miracle. \$\$

### Tex-Mex

9. Alley Cat – It makes me feel dirty to recommend a blue cheese, bacon and mushroom burger. Greasy ghetto brilliance in alleyway dive bar setting \$\$

### Vietnamese

10. Annam – It's expensive for Vietnamese considering you can catch a bus to Ho Chi Minh City for \$12, but they do an excellent job. \$\$

### Singaporean

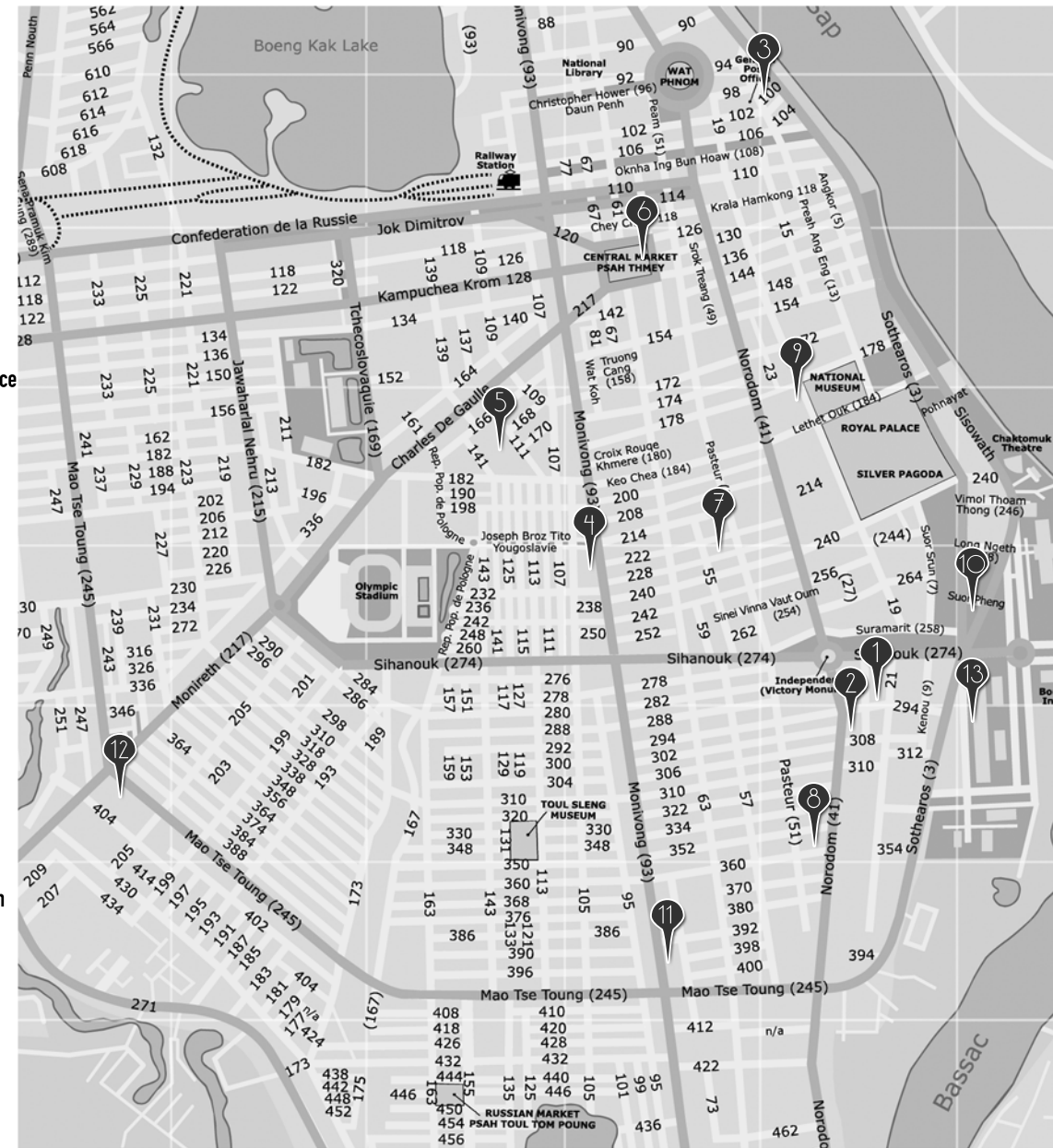
11. Singaporean Kitchen (formerly, Bugis) – seriously good Singaporean comfort food, tucked away next to a brothel on Monivong. Owner Lawrence Lim makes sure that the char kuay teow is packed full of the special stuff – burst-in-your-mouth nubs of deep fried pork fat, fresh noodles, cockles, prawns and wok hei out the wazoo. \$

### Cantonese

12. Xiang Palace at the Intercontinental – Their all week yum cha (dim sum) is the best brunch in town. \$\$\$

### Japanese

13. Ohan \$\$



Prices without drinks: \$ <\$5 a head, \$\$ <\$10 a head, \$\$\$ >\$10