



SHINTA MANI WILD AND THE REBIRTH OF KHMER CUISINE

A contemporary approach to centuries-old Cambodian cooking

Don't know your prahok from your amok, your soursop from your sarsay or your lemongrass from your lemon leaf? You will do after a stint with Shinta Mani Wild, as every unique stay with us puts the fruits of the forest, jungle and sea on your plate. Take your taste buds on a journey with every meal, from fun breakfast trolleys (starring granola, tropical superfoods, classic Cambodian options and more) to picnic lunches, boat-deck barbecues, Asian tapas with cocktails, and adventurous-tasting menus that reinterpret and revitalise ancient and nearly-lost Khmer recipes.

Our accomplished chef is committed to protecting Shinta Mani Wild's natural kitchen, working closely with our expert resident naturalists to catalogue and conserve our garden larder. We are even developing a library of ingredients, inspired by El Bulli's 'Bullipedia'. Soon this will be shared with all Cambodian chefs, to promote the prodigious natural bounty on our camp's doorstep and help preserve culinary culture of yore.

Riffing on nature has happy consequences: Shinta Mani Wild's cuisine is healthy, fresh, seasonal and organic – and utterly in tune with ancient Khmer healing traditions. It's also medicinal, in the most delicious way – as we can personally attest. Our food has a fun side, too. Expect the unexpected: cold-fruit shots, live cooking stations, sweet 'kebabs', wild-at-heart cocktail parties and mud-crab barbecues (with condiments a go-go). Yup, all of this is likely to feature in – and add zest to – your stay.

Breakfast

Forget anything as ho-hum as cereal and toast: days at Shinta Mani Wild begin with a suitably adventure-whetting cornucopia of gourmet experiences. Flavour-hop in one sitting via our various breakfast trolleys, featuring granola and superfoods, tropical fruits, pastries and pancakes, smoothies and cold-pressed juices. Our comprehensive à la carte menu ticks off Western classics and Cambodian specialties (spicy noodle soup, for example); sweet-tooths will keep coming back for the coconut crêpes and buttery waffles.

Lunch

Heading out to explore the jungle, forest or river? Take one of our chef-prepared picnics with you. Decide on your hamper's contents in advance (pick from Cambodian, Western, Mediterranean and Asian options) and leave the rest to your attentive Bensley Butler. They'll go ahead and set everything up; you'll even be treated to a cold towel and a monster gin and tonic on arrival, should you so wish.

Perhaps you'd prefer to feast on just-caught mud crab, served with flavour-matched sauces: we can barbecue it for you poolside, or during a Bill Bensley-boat expedition, while you explore the river. Should you decide to just kick back and relax at boutique basecamp, we won't blame you – especially given the tempting pastas, salads, sandwiches, burgers and local dishes on offer in our restaurant.

Dinner

Begin each night here in style, with a special pre-dinner treat from Shinta Mani Wild: inventive Cambodian canapés paired with artisan cocktails, served in a daily-changing camp location. (The Land Rover bar will be making an appearance.) Pick from different dinner experiences throughout your stay, from interactive chef's-table feasts to surf 'n' turf barbecues and Jackie O nights – replete with optional costumes! Guests can also enjoy a meal à deux in the privacy of their tent, or beside the burbling river.

Our five-course tasting menus shine multiple spotlights on indigenous ingredients. We go with the flow of Mother Nature, meaning no two dinners here are ever exactly the same. Crowd-pleasing dishes include: pork knuckle with star anise, palm sugar and pickled cabbage; river langoustines with steamed rice wine, young ginger leaves and kuy-fruit hollandaise; and honey pineapple with mint sugar and fermented coconut yoghurt sorbet.

Drinks

Prawns and prahok can be thirsty work – quench your desires at one of Shinta Mani Wild's mobile cocktail parties. Our Land Rover Bar is a WW2 vehicle, brilliantly reimagined as a bonkers bar. Once guests arrive at a surprise sundowner location, they are treated to the sight of the truck-turned-one-off bar – ingeniously inviting you to enjoy a tippie or two. Shinta Mani Wild's General Manager, Sangjay, makes a mighty host...

Foraging and cookery classes

Join our chef on an edible treasure hunt in the wilderness. Back at boutique basecamp, you'll cook up your finds – with some expert help – in Shinta Mani Wild's state-of-the-art kitchen, before enjoying your meal with fellow guests. We will also teach you some pillars of Cambodian cookery: how to make Khmer curry paste, perhaps, or how to rustle up a rice-wine-infused dressing... Our esteemed guests can also sign up for private cookery classes, or arrange for bespoke culinary experiences of their own making.