



CONTACT:

Daisy Walsh
Hyatt Hotels Corporation
+855 63 211 234
daisy.walsh@hyatt.com

FOR IMMEDIATE RELEASE

SECOND MASTERS OF FOOD AND WINE EVENT AT PARK HYATT SIEM REAP

Capture the Flavours of Cambodia with a Unique Rice Wine Pairing

SIEM REAP, CAMBODIA (8 January 2014) – Park Hyatt Siem Reap will host its second Masters of Food and Wine event on 18 January 2014. Continuing with the sophisticated interactive “dine and wine” experience, Park Hyatt Siem Reap will invite press and visiting gourmards to join in a day excursion to witness the process of traditional rice wine making, followed by a visit to a local infusion laboratory where experts explain the art of infusing the traditional wine with new and exotic flavours.

Cambodian rice wine or “sra sohl” is the traditional wine of Cambodia, known to have a strong taste and used for medicinal purposes within rural areas. More recently, people have found that infused rice wine paired with delicious tapas or other savory treats can be made into a true fine dining experience. In Siem Reap, notable rice wine experts have created a delicious infused rice wine called Sombai “some rice, please” in Cambodian. Joelle Jean Louis from the island of Mauritius and her French business and life partner Lionel Maitrepierre were able to adapt their previous knowledge of flavouring rums to infusing local rice wine. The sweet taste of their rice wine comes from using fresh and seasonal fruits and spices from the local markets, such as coconut, banana, ginger, mango and sugar cane which is placed in each bottle to give it a piney aroma and taste over time.

For the Masters of Food and Wine event, attendees at Park Hyatt Siem Reap will return from the village and rice wine “lab” to the chic Living Room, where they will enjoy a Chef’s special eight course degustation, matching eight different flavours: Banana Cinnamon, Coconut Pineapple, Ginger Red Chilli, Anise-Coffee, Green Tea Orange, Galangal Tamarind, Lemon Lemongrass and Mango Green Chili. All ingredients are commonly found in Cambodian cuisine.

“We look forward to our second Masters of Food and Wine, as our first was a great success. Press and visitors were thrilled to see how modern cuisine evolves from the traditional farms and markets. We hope our rice wine pairing is also another way for people to engage with the culture and enjoy a truly Park Hyatt culinary experience,” said GM, Sholto Smith.

Park Hyatt Siem Reap will host four Masters of Food and Wine Events throughout 2014.

more

About Park Hyatt Siem Reap

Park Hyatt Siem Reap, a 108-room hotel in the most central location in Siem Reap, is within walking distance of the dining and entertainment district and within 15 minutes by car of both Angkor Archaeological Park and the international airport. The property offers stylish and innovative food and beverage outlets, residential-style meeting and event space, and recreational facilities, including a spa and fitness centre. For more information, please visit www.siemreap.park.hyatt.com.

About Park Hyatt

Intimate and residential in style, Park Hyatt hotels promise gracious service on a personal scale. Located in most of the world's primary destinations, each Park Hyatt hotel combines elegance with distinctive regional character. Park Hyatt hotels feature sophisticated interiors, meeting and special event spaces for small groups and social occasions, critically acclaimed art programmes and signature restaurants featuring award-winning chefs. For more information visit www.parkhyatt.com

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