



DARA INDEPENDENCE

*Beach Resort & Spa*

— SIHANOUKVILLE —

# AN OCEAN OF FLAVORS AT SUNSET

**MEDIA ANNOUNCEMENT | MARCH 2017**

**A**mong fragrant trees cascading down to the shore, the new Sunset Restaurant at Dara Independence Beach Resort & Spa opens up like an elegant fan to the aquamarine vista on Sihanoukville Bay. From each and every table, the ocean is here, folding picture-windows letting its balmy breeze in. In this exceptional space, discover the new foodie destination along Cambodian coastline

Even if you are going to be served the freshest products from the sea (and the surrounding countryside), this is not your typical beachside restaurant. Elegant yet relaxed setting invites to leisurely feast on a cuisine designed to comfort and inspire while taking in the view.

Though not overwhelmingly long, the menu list caters to the most diverse fancy. The traditional Khmer smoked fish and green mango salad is here, as well as a rewarding rendition of that staple of Chinese cuisine, braised beef with ho fan (flat, hand cut rice noodles), but you may also enjoy a Nicoise salad both ultra-light and nourishing, or a seabass fillet grilled to perfection on a bed of brown rice, a stimulating alternative to the usual mashed potatoes. And you can find a smashing burger, too!



Sunset main deck at dusk.



Chef Touch, a passion for freshness.

Smiling and unassuming Chef Touch Nouch, 34, marries effortlessly Khmer flavors (with an accent on fresh herbs and well-balanced seasoning) to state-of-the-art cooking techniques. At Dara Independence since 2015 after working with various international chains and independent hoteliers in Phnom Penh and Kampot, his dedication to fresh products had brought him to perfect grilling timing and sauces that allow you to fully appreciate the seafood texture.

An enticing way to appreciate this aspect of Chef Touch's talent is to try the delicious sea lobster from Sihanoukville Bay in its two versions on Sunset menu – either lightly grilled “au naturel” and served with your choice of dip, either cardamom-marinated, grilled and complemented with lemon butter sauce and creamy spinach on the side. Larger and meatier than the Mekong rock lobster (bongkong in Khmer, which is in fact a giant prawn), real sea lobster (prakong pak) has become more affordable these last years, when fishing authorities decided to lower exportations to make it more accessible to local consumers.

Upward the hill facing the ocean, the main Independence building, symbol of the vibrant optimism of Cambodia's Golden Age inaugurated in 1967 by late King Norodom Sihanouk, has

been thoroughly renovated and expanded since. The same spirit of understated luxury remains, and you feel it while snacking or dining at Sunset. ■

#### 410 words



Seafood delights by the ocean.



Forest and ocean meeting point.



# FACTS & FIGURES

- 578 sq m, including a spectacular 74 sq m tree-shaded roof terrace
- Air-conditioned or naturally ventilated indoor area (80 seats)
- Outdoor seating for 60 guests and up
- VIP Room for 10 guests and up
- Lunch and dinner set menus, a-la-carte options, catering for special events
- Open daily from 8 am to 11 pm
- Executive Chef : **Touch NOUCH**  
F&B Manager : **Kunny SOUN**



D A R A  
HOTELS

## MEDIA REVIEWERS,

**FOR VISITS OR FURTHER INQUIRIES, PLEASE CONTACT:**

**SOKLENG YOU**

+855 89 333 768

[ssm@independencehotel.net](mailto:ssm@independencehotel.net)

**PAULINE HUNOT**

+855 77 207 550

[pauline@maads.asia](mailto:pauline@maads.asia)