

# AMANSARA

Lunar New Year  
2026







*Chum Reap Sou!*

Season Greetings from Amansara,

As the Year of the Horse approaches, we welcome a time of vitality, courage and forward movement. In Siem Reap—where living heritage and the sacred legacy of the Angkor Empire endure—this auspicious season is marked through experiences inspired by the spirited seventh sign of the zodiac.

This year's celebrations honour the Horse's essence of freedom, clarity and renewed purpose. Through thoughtful rituals, festive gatherings and moments of quiet reflection, we invite you to embrace harmony, prosperity and meaningful new beginnings.

Our team is delighted to guide you through the festivities and assist with any special arrangements, ensuring a stay that is both effortless and memorable. Wishing you a peaceful stay and a New Year filled with blessings.

*Gong Xi Fa Cai*

Your Amansara Family



## SPECIAL EVENTS

17 FEBRUARY 2026

### Cocktail Hour

CULINARY

ROOF TERRACE  
17:00 – 18:00

Transition into the evening on our Roof Terrace with a festive pre-dinner drink inspired by traditional herbs and ingredients. Beneath the shade of a majestic tree, enjoy a curated selection of Champagne and cocktails, accompanied by live music.

### Lunar New Year's Eve Dinner

CULINARY

MAIN POOL  
18:30 ONWARDS

Welcome the Year of the Fire Horse with a tranquil dining experience at Amansara. By the gentle glow of candlelight beside our intricately carved main pool, savour a five-course menu of refined Asian cuisine, delicately infused with traditional Chinese ingredients and flavours.

This contemplative culinary journey unfolds with a harmonious selection of dishes from both land and sea. As the evening deepens, graceful Apsara dancers share their artistry, offering quiet blessings of prosperity and fulfilment to bring the night to a peaceful close.

Reservation required

## LUNAR NEW YEAR'S EVE DINNER

### MENU

#### AMUSE BOUCHE

##### Caviar Bite (F)

Golden Crispy Rice Cake, Imperial Caviar, Yuzu Crème, Microgreens, Shiso Leaf

##### Hokkaido Salmon Crudo (F)

Chilled Salmon, Pomelo Pearls, Ginger-lime Dressing, Pickled Daikon, Chilli Oil, Edible Flowers

##### Chinese Chicken Consommé

Infused with Aged Shaoxing Wine, Goji Berries, Matsutake Mushroom, Bamboo Pith

#### MAIN

##### Charcoal-grilled Wagyu Striploin (D)

Garlic and Potato Purée, Roasted Baby Vegetables, Five-spice Jus, Lotus Crisp

Or

##### Steamed Seabass (F, C)

Xo Superior Broth, Jade Bok Choy, Young Ginger, Crispy Quinoa, Scallion Oil

#### DESSERT

##### Mandarin Coconut Sphere (D, N)

Coconut Mousse, Mandarin Orange Gel, Almond Sablé, Mandarin Zest

Please let us know if you have any allergies or special dietary requirements, or if you require any further information. Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables – is informed by our commitment to sustainability.

All prices are in US Dollars and subject to a 10% service charge and applicable 10% government tax.





## SPECIAL EVENTS

18 FEBRUARY 2026

### Lunar New Year Afternoon Tea

CULINARY

DINING ROOM  
15:00 – 17:00

In honour of Lunar New Year, our daily afternoon tea at the Dining Room will feature a special selection of festive Chinese treats created for this occasion. These seasonal additions, enjoyed alongside our standard afternoon tea offering, pay tribute to traditions symbolising prosperity, unity and sweet beginnings for the year ahead.

Reservation required



## LUNAR NEW YEAR AFTERNOON TEA

### MENU

#### SAVOURY SELECTIONS

Peking Duck Mini Tartlet (G, D)  
Crisp Pastry, Hoisin Gel, Spring Onion, Microgreens

Lobster Brioche Roll (C, G)  
Butter-poached Lobster, Yuzu Mayonnaise, Pickled Ginger

Truffle Egg Chiffon Sandwich (E)  
Soft Milk Bread, Truffle Aioli, Cured Egg Yolk

Smoked Salmon Sesame Cone (F, N)  
Salmon Mousse, Tobiko, Dill, Lemon Zest

#### SWEET SELECTIONS

Mandarin Crèmeux Tart (N, G)  
Gold-brushed Mandarin Gel, Sablé Base

Black Sesame Paris-brest (G, E, N)  
Tahini Praline, Vanilla Chantilly

Red Velvet Opera Cake (D, G, N)  
Cream Cheese Ganache, Red Glaze, Gold Leaf

Matcha White Chocolate Macaron (N)  
Crisp Shell, Matcha Ganache, Citrus Zest

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## WELLNESS

### AMAN SPA

#### Amansara Ombel Daung

Bask in the soothing essence of the season with a warm coconut milk bath, gently stimulating circulation and nourishing the body. This is followed by a slow, restorative massage using warm coconut compresses to ease tension and encourage detoxification. The ritual concludes with a jasmine eye mask, calming tired eyes and inviting deep, unhurried relaxation.

#### Sound Healing

Guided by Coralie, this energy-based healing session supports the gentle restoration of harmony between mind, body and soul. Through intuitive energy work and engagement with the Akashic Records, deep-seated patterns and emotional blockages are softly brought to light and released, allowing space for clarity and transformation.

As stagnant energy clears, a renewed sense of balance and vitality emerges, opening the way to a more harmonious and fulfilling state of being.

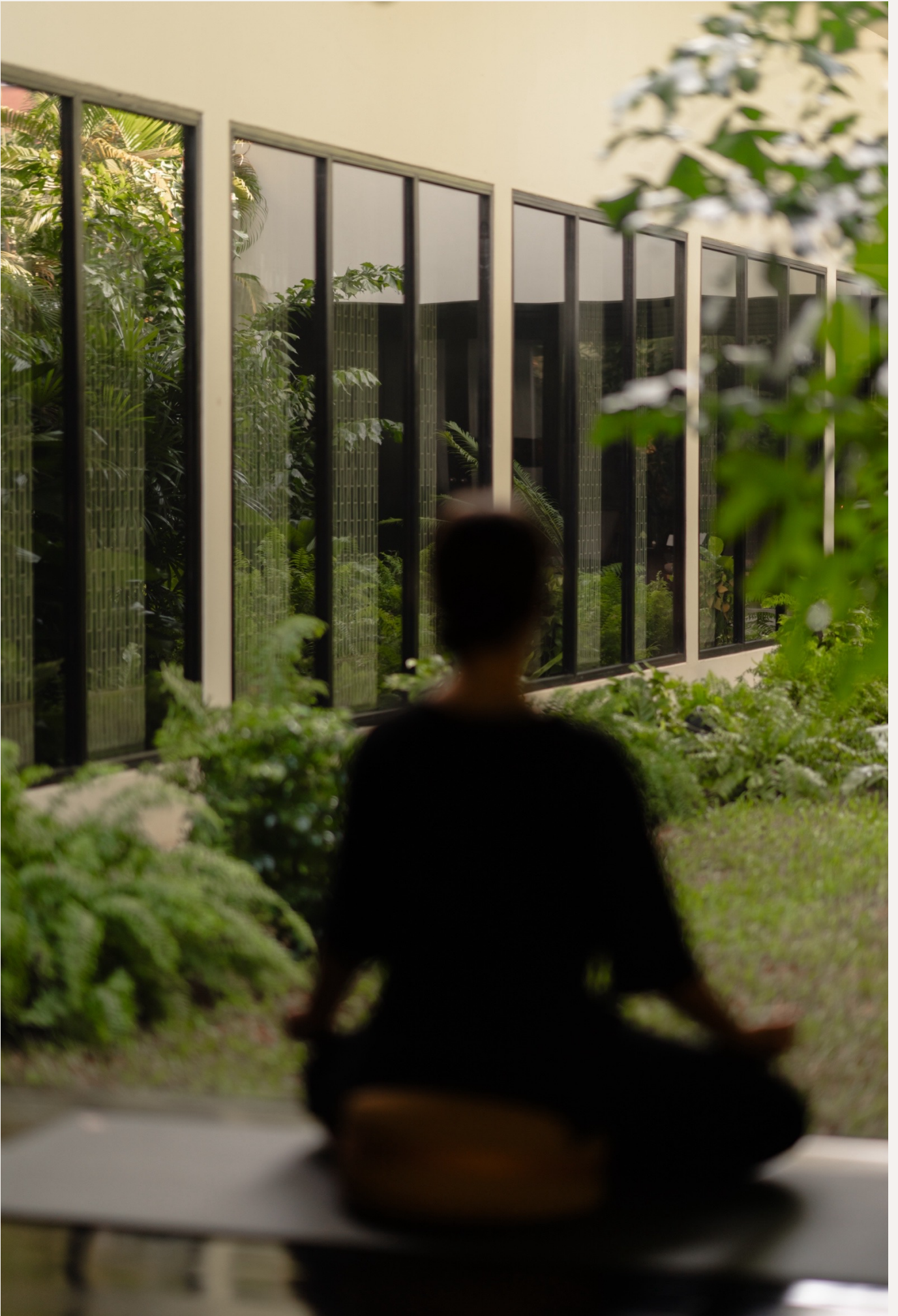
#### Sound Bath

During this meditative journey, healing instruments and gentle music guide guests into deeply calming soundscapes. The experience supports profound rest, rebalances energy pathways and evokes an immediate sense of wellbeing.

#### Energy Healing

Amid the festive glow, pause to reconnect with the stillness within. This deeply personal experience begins with a gentle body scan, followed by the channelling of restorative energy to release emotional, mental and physical blockages.

Guided by one or two gifted healers, you are supported in letting go of what no longer serves you, creating space for clarity, calm and a renewed sense of light — a meaningful gift to carry into the New Year.





## SUGGESTED ACTIVITIES

### Khmer Breakfast

#### KHMER VILLAGE HOUSE

Discover Cambodia's culinary heritage with breakfast in the countryside. Enjoy a steaming bowl of nom ben chok noodles at our village house after a morning of temple exploration, surrounded by serene rural scenery.

### Tonle Sap Lake Private Cruises by Amanbala Boat

#### TONLE SAP LAKE

Aboard our local motorboat, drift across Tonlé Sap Lake in quiet comfort, reclining on cushioned daybeds as you pass the floating village of Chong Kneas. Life on the water unfolds with ease, shaped by the lake's changing seasons.

Rich in plant, fish and bird life, Tonlé Sap—the largest freshwater lake in Southeast Asia—offers a rare insight into Cambodia's living landscape, with each visit revealing a subtle transformation.

### Vintage Countryside Jeep Adventure

#### ANGKOR PARK

Journey through the quiet outskirts of Siem Reap and Angkor Park, where daily rural life unfolds at an unhurried pace. Along winding dirt roads, pass children cycling to school, families tending rice fields and, depending on the season, witness sugar palm harvesting, fishing in roadside canals, basket weaving or fresh rice noodles prepared in village homes.







A M A N S A R A

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