

# Sombai

## Infused Cambodian Liqueur - Siem Reap

សំបាយ - pronounced as "som bai" - means "some rice, please" in Khmer.

Rice is the main staple food in Cambodia, but is also the base of the distillation of alcohol hence the preparation of rice wine. Throughout history, the Khmer have used local liquor in traditional medicine to extract the benefits of fruits, spices and roots.

In order to make a delicious liqueur, sweet and fruity, we prepare it with the secrets from Mauritius used in the production of infused rums in the islands:

The local fruits and spices are fresh when infused and always used by pair to produce the required balance and complexity in the taste. A piece of sugar cane is also placed inside the bottle to soften the taste and sweeten the drink enhancing an additional woody flavour over time. Already very tasty when it is bottled, **Sombai** gets even better with time.

Some may say "no matter the bottle, provided there is tipsiness". To agree to this implies ignoring the quality of young Cambodian artists and their ability to sublimate the bottles. And "to crown" the whole thing, each

**Sombai** bottle proudly bears its traditional colourful krama over the bottle top. **Sombai** bottles are painted and decorated by hand, making each of them a unique piece and an amazing souvenir.

[www.facebook.com/Sombai](http://www.facebook.com/Sombai)  
[www.sombai.com](http://www.sombai.com)  
[contact@sombai.com](mailto:contact@sombai.com)  
+855 (0)95 810 890

