



Cambodia

The temples of Angkor, a great lake that breathes with the seasons, gentle curries and quiet river towns, in the heart of mainland Southeast Asia.

AT A GLANCE

Facts to know

CAPITAL

Phnom Penh

POPULATION

About 17.5 million (the 2019 census counted 15.6 million)

OFFICIAL LANGUAGE

Khmer

CURRENCY

Cambodian riel; the United States dollar is also widely used

AREA

About 181,000 km²

GOVERNMENT

Constitutional monarchy; the king is chosen for life by the Royal Council of the Throne

HIGHEST MOUNTAIN

Phnom Aural, about 1,813 m, in the Cardamom Mountains (some surveys give a lower figure)

GREAT RIVER

The Mekong, which enters from Laos and flows on into Vietnam

LARGEST LAKE

The Tonlé Sap, the largest freshwater lake in Southeast Asia

NEIGHBOURS

Thailand, Laos and Vietnam. The coast faces the Gulf of Thailand

DRIVES ON THE

Right

CALLING CODE

+855

A 45-minute trip to Cambodia

Everything you need is in this pack. No preparation beyond printing. Adapt the timing to your group.

- 0 to 5 min** Welcome. Show the map page and find Cambodia together. Ask: who has been there, or knows someone from there?
- 5 to 15 min** Read the facts at a glance, then three moments from the story: AD 611: The oldest dated Khmer inscription; 1907: Angkor returns to Cambodia; 2025: Memorial sites join the World Heritage List.
- 15 to 25 min** At the table: talk about Fish amok and Num banhchok. Idea: bring a small taste (bread, cheese, fruit, tea) if your kitchen can help.
- 25 to 30 min** Say it like a local: practise "Chumreap suor" (Hello (polite)), "Suosdei" (Hi), "Arkun" (Thank you). Everyone says them together.
- 30 to 40 min** Quiz: read the questions aloud, or play the big-screen version at <https://worldstroll.com/countries/cambodia/group>. No scores needed.
- 40 to 45 min** Talk about it (questions page), then stamp or sign everyone's passport page.

You will need

- This printed pack (one per table, or one each)
- Pens for the quiz

- Optional: a world map or globe, a small tasting, music from the country

Cambodia and its cities



- Phnom Penh (Where the Mekong and Tonlé Sap rivers meet): The Royal Palace and the Silver Pagoda, The riverside promenade and Wat Phnom, The National Museum of Khmer art, The Tuol Sleng Genocide Museum
- Siem Reap (Northwest, north of the Tonlé Sap): The temples of Angkor, The Old Market and Pub Street, Apsara dance, Boat trips on the Tonlé Sap

- Battambang (Northwest, on the Sangkae River): French colonial architecture, The bamboo train, Kralan, rice roasted in bamboo, Its circus school and art scene
- Kampong Thom (Centre, on the Stung Sen River): Sambor Prei Kuk, A stop between Phnom Penh and Siem Reap
- Preah Vihear town (North, capital of Preah Vihear Province): The base for Koh Ker, The road to Preah Vihear Temple
- Kampong Cham (East, on the Mekong): The Kizuna Bridge over the Mekong, The Cham community
- Kratié (Northeast, on the Mekong): Irrawaddy river dolphins, Mekong sunsets, Sticky rice in bamboo from nearby villages
- Sihanoukville (Southwest coast, on the Gulf of Thailand): The country's main seaport, Beaches, Boats to Koh Rong and other islands
- Kampot (South, near the Gulf of Thailand): Kampot pepper farms, The riverfront at sunset, Bokor Hill Station, Durian and sea salt
- Kep (South coast, near the border with Vietnam): The crab market, Kep National Park, Boat trips to Rabbit Island

A short history of Cambodia

Chinese records describe a trading kingdom called Funan on the lower Mekong from about the 1st century AD, followed by the kingdom of Chenla. From 802 the Khmer Empire, soon centred on Angkor, at its height controlled much of mainland Southeast Asia. After Angkor was abandoned the kingdom grew weaker between Siam and Vietnam, until France made it a protectorate. The 20th century brought independence, civil war, the Khmer Rouge regime and, after 1991, a slow return to peace.

AD 611 The oldest dated Khmer inscription

A stone inscription found at Angkor Borei, in today's Takéo Province south of Phnom Penh, is dated 611. It is the oldest dated text written in the Khmer language, from the time of the kingdom of Chenla.

AD 802 Jayavarman II founds the Khmer Empire

On the Kulen hills north of Angkor, Prince Jayavarman II declared himself universal ruler and independent of Java. Historians use this year as the start of the Khmer Empire, which lasted until the 15th century.

1113 Suryavarman II takes the throne

King Suryavarman II ruled from 1113 to about 1150, one of the most powerful periods of the empire. During his reign Angkor Wat was built as a Hindu temple dedicated to the god Vishnu.

1181 Jayavarman VII becomes king

Often called Cambodia's greatest king, the Buddhist Jayavarman VII built the walled city of Angkor Thom with the Bayon temple at its centre, as well as Ta Prohm,

roads, rest houses and more than 100 hospital chapels across the empire.

1296 **Zhou Daguan visits Angkor**

The Chinese envoy Zhou Daguan arrived at Angkor in August 1296 and stayed for about a year. His account of daily life, markets, festivals and the royal court is the most detailed eyewitness description of Angkor that survives.

1431 **Ayutthaya attacks Angkor**

Around 1431 armies of the Siamese kingdom of Ayutthaya attacked the capital at Angkor. The court soon moved south towards Phnom Penh, and Angkor was no longer the royal capital, though Angkor Wat remained a place of Buddhist worship.

1594 **Siam captures Longvek**

Longvek, the royal capital of the 16th century and a busy trading town, was captured by Siamese forces in 1594. For the next two centuries Cambodia was often squeezed between the growing powers of Siam and Vietnam.

1863 **Cambodia becomes a French protectorate**

In August 1863 King Norodom signed a treaty placing his kingdom under the protection of France. Cambodia later became part of French Indochina, and the royal capital settled at Phnom Penh, where Norodom built a new Royal Palace.

1907 **Angkor returns to Cambodia**

Under a treaty between France and Siam, the northwestern provinces of Battambang, Siem Reap and Sisophon, ruled by Siam since 1795, were returned to

Cambodia. With them came the temples of Angkor.

1953

Independence from France

After a campaign led by the young King Norodom Sihanouk, Cambodia became fully independent on 9 November 1953, which is still celebrated as Independence Day.

1975

The Khmer Rouge take Phnom Penh

After five years of civil war, the Khmer Rouge entered Phnom Penh on 17 April 1975 and emptied the cities. Money, markets, schools and religion were abolished, and people were forced to work in the countryside. Estimates of the dead range from about 1 to 3 million; a commonly cited figure is 2 million, about a quarter of the population, killed by execution, starvation, overwork and disease.

1979

The Khmer Rouge regime falls

Vietnamese forces, joined by Cambodian opponents of the regime, captured Phnom Penh on 7 January 1979 and ended Khmer Rouge rule. Fighting with Khmer Rouge forces in the border regions went on for many years.

1991

The Paris Peace Agreements

On 23 October 1991 peace agreements were signed in Paris by nineteen countries, with Cambodia's four warring factions taking part. A United Nations mission, UNTAC, then ran much of the country, brought refugees home and organised an election.

1993

A new constitution restores the monarchy

After the UN-organised election in May 1993, a new constitution made Cambodia a constitutional monarchy

again, and Norodom Sihanouk returned to the throne in September 1993.

2022

The Khmer Rouge Tribunal ends its trials

The Extraordinary Chambers in the Courts of Cambodia, a court set up by Cambodia and the United Nations, worked from 2006 to 2022. It convicted three senior Khmer Rouge figures. Its last appeal judgment, in September 2022, upheld the genocide conviction of Khieu Samphan, the former head of state of Democratic Kampuchea.

2025

Memorial sites join the World Heritage List

UNESCO listed three places of Khmer Rouge repression, the Tuol Sleng and M-13 prisons and the Choeung Ek killing field, as the Cambodian Memorial Sites. They are kept as places of remembrance, learning and reflection.

What people eat in Cambodia

A Cambodian meal is not served in courses. Rice comes with everything, and a sour soup, a salty or fried fish and some vegetables are set out together, so each person balances sour, salty, sweet and bitter by combining them. Fish from the Mekong and the Tonlé Sap is eaten two or three times a day, and prahok, a fermented fish paste, seasons many dishes. Kroeung, a fresh paste of lemongrass, galangal, garlic, shallots, turmeric and kaffir lime, gives curries and soups their scent. Compared with Thai food, Cambodian dishes usually use less chilli and sugar and more aromatic herbs, and chilli sauces are on the table for those who want heat. French rule left baguettes and coffee with condensed milk, and Chinese cooks brought noodles and stir-frying.

Fish amok

Across Cambodia, believed to date back to the royal kitchens of the Khmer Empire

Pieces of freshwater fish in a mixture of kroeung paste, coconut milk and egg, steamed in a cup of banana leaves until it sets to a soft, mousse-like curry. It is topped with a spoon of thick coconut cream and strips of kaffir lime leaf and eaten with rice. Many see it as Cambodia's national dish.

Num banhchok

All of Cambodia, with regional versions in Siem Reap and Kampot

Soft, lightly fermented rice noodles, freshly made each morning, served cold with a warm green fish curry of lemongrass, turmeric, prahok and coconut milk. Diners heap fresh herbs, banana flower, cucumber and bean sprouts on top. It is the classic Cambodian breakfast, sold by women carrying baskets or at market stalls.

Kuy teav

Phnom Penh and all of Cambodia, from Teochew Chinese cooking

A clear pork-bone broth, sweetened a little with dried squid, poured over thin rice noodles and topped with minced pork, slices of pork, shrimp or offal. At the table each person adds lime, chilli, garlic oil, bean sprouts and herbs. It is one of the most popular breakfasts in the country.

Cambodian red curry

All of Cambodia, cooked for weddings, festivals and family celebrations

A mild, fragrant curry of chicken or beef simmered in coconut milk with red kroeung paste, lemongrass and spices, with chunks of sweet potato, potato, carrot, onion and long beans. It is eaten with rice, with fresh rice noodles, or with a crusty baguette for dipping, a habit from French times.

Beef lok lak

Borrowed from Vietnam's bò lúc lắc; in Cambodia since French colonial times

Strips of beef stir-fried in a dark, glossy sauce of oyster sauce, soy sauce and a little sugar, served on lettuce, tomato and onion with rice. The key is the dip: lime juice with salt and plenty of black pepper, ideally from Kampot. Some cafés top it with a fried egg.

Samlor kako

All of Cambodia, a traditional country soup

A thick green soup of kroeung, prahok and toasted ground rice, with catfish, pork or chicken and a great mix of vegetables and fruit: green papaya, pumpkin, eggplant, long beans, green banana and leaves. It is sometimes called Cambodian ratatouille.

Samlor machu

All of Cambodia, a family of sour soups

Sour soups made tangy with tamarind and filled with fish, chicken, pork or beef and vegetables such as pineapple, tomato, water spinach and lotus stems. A light sour soup is part of almost every

family meal.

Kampot pepper crab

Kep, on the coast near Kampot

Fresh crabs from the Kep crab market, stir-fried with garlic, spring onion and whole strands of fresh green Kampot peppercorns, which are fragrant and gently hot. It is eaten with the fingers at simple seaside restaurants.

Prahok ktis

All of Cambodia

A rich dip of prahok, the fermented fish paste, simmered with minced pork, coconut milk, kroeung and tamarind. It is served with raw and blanched vegetables such as cucumber, long beans, eggplant and cabbage for dipping.

Bok l'hong

All of Cambodia, a street and market favourite

Green papaya salad, pounded in a mortar with garlic, chillies, lime juice, palm sugar, tomatoes, long beans and fish sauce or fermented fish. Many sellers add salted crab or dried shrimp. The name means 'pounded papaya'.

Kralan

All of Cambodia, famous from Battambang and Kratié provinces

Sticky rice mixed with coconut milk, grated coconut, palm sugar and black-eyed beans, packed into bamboo tubes and roasted over a fire for about an hour and a half. You peel back the charred bamboo to eat the sweet rice inside. Sellers line the roads, especially near Battambang.

Num ansom

All of Cambodia, made for Khmer New Year and Pchum Ben

A cylinder of sticky rice wrapped in banana leaves and steamed, filled with banana (num ansom chek) or with mung beans and pork.

It is made in large batches for the New Year in April and for Pchum Ben, the festival of the ancestors.

Num plae ai

All of Cambodia

Small balls of glutinous rice dough with a piece of palm sugar hidden inside, boiled until they float and rolled in fresh grated coconut. When you bite one, the melted sugar runs out.

Num akor

All of Cambodia, sold at markets in Siem Reap and Phnom Penh

Little steamed cakes of rice flour and palm sugar, left to ferment overnight so they turn light and spongy, then served with coconut cream or grated coconut. They are sold in sets of four to six.

Sugarcane juice

Street carts all over Cambodia

Fresh sugarcane stalks pressed through a roller machine on the spot and poured over ice, sometimes with a squeeze of kumquat or lime to balance the sweetness. It is one of the most popular street drinks on a hot afternoon.

GOOD MANNERS

At the table

- All the dishes are placed on the table at the same time and shared. Everyone takes rice first and then a little from each dish.
- Cambodians eat rice and soups with a spoon, held in the right hand, and use the fork only to push food onto the spoon. Chopsticks are used mainly for noodle soups.
- Knives are rarely needed, because food is cut into bite-sized pieces in the kitchen.

- It is polite to wait until the oldest person at the table starts eating before you begin.
- Chilli, lime, fish sauce and pickles are on the table so that you can season your food to your own taste.

Fish amok

Pieces of freshwater fish in a mixture of kroeung paste, coconut milk and egg, steamed in a cup of banana leaves until it sets to a soft, mousse-like curry. It is topped with a spoon of thick coconut cream and strips of kaffir lime leaf and eaten with rice. Many see it as Cambodia's national dish.

Ingredients

- 600 g firm white fish fillets (catfish, cod or snapper), cut into 3 cm pieces
- For the paste: 2 stalks lemongrass (sliced), 4 cm galangal or ginger, 1 teaspoon ground turmeric, 4 cloves garlic, 3 shallots, 4 kaffir lime leaves
- 400 ml coconut milk, with 4 tablespoons of the thick cream set aside
- 2 eggs, beaten
- 1 tablespoon fish sauce and 1 teaspoon palm or brown sugar
- A handful of spinach or chard leaves
- Banana leaves or 4 small heatproof bowls, and 2 kaffir lime leaves cut into very thin strips to finish

Method

1. Pound or blend the lemongrass, galangal, turmeric, garlic, shallots and lime leaves to a smooth paste with a splash of water. This is your kroeung.

2. Mix the paste with the coconut milk, beaten eggs, fish sauce and sugar. Stir in the fish pieces and leave for 10 minutes.
3. Line 4 banana-leaf cups or small bowls with the spinach or chard leaves, then spoon in the fish mixture.
4. Steam over boiling water for 20 to 25 minutes, until the curry is set and firm in the middle, like a soft custard.
5. Top each cup with a spoon of the thick coconut cream and a few strips of lime leaf, and serve hot with steamed rice.

Cambodian red curry

A mild, fragrant curry of chicken or beef simmered in coconut milk with red kroeung paste, lemongrass and spices, with chunks of sweet potato, potato, carrot, onion and long beans. It is eaten with rice, with fresh rice noodles, or with a crusty baguette for dipping, a habit from French times.

Ingredients

- 800 g chicken thighs, cut into large pieces
- For the paste: 2 stalks lemongrass (sliced), 4 cm galangal or ginger, 4 cloves garlic, 3 shallots, 4 dried red chillies (soaked and seeded), 1 teaspoon ground turmeric, 1 teaspoon paprika
- 800 ml coconut milk
- 1 large sweet potato and 2 potatoes, peeled and cut into chunks
- 1 carrot, 1 onion and a handful of long beans or green beans, cut into pieces
- 2 tablespoons vegetable oil, 2 tablespoons fish sauce and 1 tablespoon palm or brown sugar
- Steamed rice, rice noodles or a baguette, to serve

Method

1. Pound or blend all the paste ingredients with a splash of water until smooth. This is your red kroeung.
2. Heat the oil in a large pot and fry the paste gently for 3 to 4 minutes, stirring, until it smells fragrant.

3. Add the chicken and stir for 3 minutes to coat it in the paste. Pour in the coconut milk and 200 ml water and bring to a gentle simmer.
4. Add the sweet potato, potatoes, carrot and onion, and simmer for 25 to 30 minutes, until the vegetables are tender and the chicken is cooked through.
5. Add the beans for the last 5 minutes, then season with fish sauce and sugar. Serve hot with rice, noodles or bread.

Beef lok lak

Strips of beef stir-fried in a dark, glossy sauce of oyster sauce, soy sauce and a little sugar, served on lettuce, tomato and onion with rice. The key is the dip: lime juice with salt and plenty of black pepper, ideally from Kampot. Some cafés top it with a fried egg.

Ingredients

- 600 g beef sirloin or rump, cut into thin strips
- 2 tablespoons oyster sauce, 1 tablespoon soy sauce and 1 teaspoon sugar
- 3 cloves garlic, chopped
- 2 tablespoons vegetable oil
- 1 onion, cut into wedges
- Lettuce leaves, 2 tomatoes and half a cucumber, sliced
- For the dip: juice of 2 limes, 1 teaspoon salt and 2 teaspoons freshly ground black pepper
- Steamed rice, to serve

Method

1. Mix the beef with the oyster sauce, soy sauce, sugar and half the garlic, and leave for 20 minutes.
2. Stir the lime juice, salt and black pepper together in small bowls for dipping.
3. Heat the oil in a wok or large pan until very hot. Fry the rest of the garlic for a few seconds, then add the beef and stir-fry for 2 to 3 minutes until browned.

4. Add the onion and cook for 1 more minute, so it stays a little crisp.
5. Arrange the lettuce, tomato and cucumber on plates, spoon the beef and its sauce on top and serve with rice and the pepper and lime dip.

Samlor machu

Sour soups made tangy with tamarind and filled with fish, chicken, pork or beef and vegetables such as pineapple, tomato, water spinach and lotus stems. A light sour soup is part of almost every family meal.

Ingredients

- 500 g white fish fillets or chicken thighs, in bite-sized pieces
- 1.2 litres water or light stock
- 3 tablespoons tamarind paste
- 2 stalks lemongrass, cut in lengths and bruised
- 200 g fresh pineapple, in chunks, and 2 tomatoes, cut in wedges
- A handful of water spinach or ordinary spinach
- 2 tablespoons fish sauce and 1 to 2 teaspoons sugar
- Fresh herbs such as rice paddy herb, coriander or basil, and fried garlic to finish

Method

1. Bring the water to the boil with the lemongrass and simmer for 5 minutes.
2. Stir in the tamarind paste, fish sauce and sugar. Taste: it should be clearly sour, a little salty and only slightly sweet.
3. Add the pineapple and tomatoes and simmer for 5 minutes.

4. Add the fish or chicken and cook gently until done, about 5 minutes for fish and 10 for chicken.
5. Add the spinach for the last minute. Serve in a big bowl in the middle of the table with rice, topped with herbs and fried garlic.

Useful phrases

Chumreap suor

chum-REE-up SOO-uh · Hello (polite)

Suosdei

soo-uh-s'DAY · Hi

Arkun

aw-KOON · Thank you

Arkun chraen

aw-KOON ch'RAEN · Thank you very much

Som toh

som-TOH · Sorry, excuse me

Chumreap lea

chum-REE-up LEE-uh · Goodbye (polite)

Neak sok sabay te?

NEE-uk sok sa-BAI TAY · How are you?

Knhom sok sabay

k'NYOM sok sa-BAI · I am fine

Knhom chmuoh ...

k'NYOM ch'MOO-uh ... · My name is ...

Thlai ponmaan?

t'LAI pon-MAHN · How much does it cost?

Chhnganh nas!

ch'NGANH NAH · Very tasty!

Som kom dak mteh

som kom dahk m'TEH · No chilli, please

Knhom min yol te

k'NYOM min YOL TAY · I don't understand

Neak cheh niyeay pheasa Angkleh te?

NEE-uk CHEH nee-YAY pee-uh-SAH ang-KLEH TAY · Do you speak English?

Bangkon nov aena?

bang-KOON NOW ay-NAH · Where is the toilet?

Som kit luy

som kit LOO-ee · The bill, please

Te, arkun

TAY, aw-KOON · No, thank you

Suosdei chhnam thmei

soo-uh-s'DAY ch'NAM t'MAY · Happy New Year

Things you might not know

1. A drawing of Angkor Wat has been on almost every Cambodian flag since around 1875. The present design, a white Angkor Wat on a red band between two blue ones, was first adopted in 1948 and readopted on 24 September 1993, when the monarchy was restored.
2. Every year the Tonlé Sap River changes direction. In the rainy season the swollen Mekong pushes water up the river into the great lake, which grows from about 2,500 km² in the dry season to as much as 16,000 km². When the rains end, the river turns and drains the lake back into the Mekong.
3. Bon Om Touk, the Water Festival, marks the turning of the Tonlé Sap River each autumn with three days of long-boat races, illuminated boats and fireworks on the river in Phnom Penh.
4. Cambodia's king is not simply the eldest son of the last one. Since 1993 the king has been chosen from the royal family by the Royal Council of the Throne, which makes Cambodia one of the few elective monarchies in the world.
5. The Khmer script has 33 consonant letters in modern use, and each can carry many vowel signs above, below and beside it. The oldest dated inscription in Khmer was carved in 611.
6. Under the Khmer Rouge, from 1975 to 1980, Cambodia had no money at all. The riel used today has been issued since 20 March 1980.

7. According to a 2007 study using satellite images, greater Angkor was the largest pre-industrial city in the world, spreading over nearly 3,000 km² of houses, rice fields, canals and reservoirs.
8. Cambodians give the fruits in their markets a royal court: the durian is the king, the mangosteen the queen, the sapodilla the prince and the milk fruit the princess.
9. By one estimate, Cambodian Americans own about 90 percent of the independent doughnut shops in California. Many were started by refugees who arrived in the late 1970s and 1980s.
10. Rare Irrawaddy dolphins, which have a round head and no beak, live in the Mekong north of Kratié. As of mid-2026, conservationists estimated only about 118 of them in the Cambodian Mekong, though the number has been slowly rising.
11. Khmer New Year falls on 13 or 14 April, at the end of the harvest and the hottest time of the year, and is celebrated over three days with visits to pagodas, water splashing and games.
12. Angkor Wat faces west, towards the setting sun, while most temples at Angkor face east. That is why the famous sunrise photographs show the sun coming up behind its towers.
13. As of September 2026, Cambodia has five UNESCO World Heritage Sites: Angkor (1992), Preah Vihear (2008), Sambor Prei Kuk (2017), Koh Ker (2023) and the Cambodian Memorial Sites (2025).

- 14.** In 2018 the Khmer Rouge Tribunal found two of the regime's leaders, Nuon Chea and Khieu Samphan, guilty of genocide against Cambodia's Vietnamese minority. Khieu Samphan's conviction was upheld on appeal on 22 September 2022.

TALK ABOUT IT

Questions for the group

- Have you ever been to Cambodia, or has someone in your family? What do you remember?
- Have you ever tasted Fish amok or Num banhchok? What is a dish you remember from a trip?
- The Paris Peace Agreements (1991). Do you remember hearing about it? Where were you then?
- A new constitution restores the monarchy (1993). Do you remember hearing about it? Where were you then?
- Have you seen Angkor Wat, in person or in pictures? Which famous place would you most like to see?
- If you could spend one day in any city of Cambodia, which would it be and why?

QUIZ

How well do you know Cambodia?

Circle the right answer. The answers are on the last page.

1. Which is the polite Khmer hello, said to older people with palms pressed together?

- A) Chumreap suor
- B) Som toh
- C) Lea haey
- D) Arkun

2. Which two currencies are used side by side in everyday life in Cambodia?

- A) Riel and British pounds
- B) Riel and US dollars
- C) Riel and euros
- D) Riel and Japanese yen

3. In the Cambodian 'royal court' of fruits, which fruit is called the king?

- A) Durian
- B) Milk fruit
- C) Sapodilla
- D) Mangosteen

4. Near which Mekong town do boats take visitors to see rare Irrawaddy dolphins?

- A) Kratié
- B) Sihanoukville
- C) Battambang
- D) Kep

5. The international calling code for Cambodia is +855.

- A) True
- B) False

6. What does Thlai ponmaan? mean?

- A) Where is the toilet?
- B) How much does it cost?
- C) What is your name?
- D) How are you?

7. In Khmer, men and women use the same word for 'yes'.

- A) True
- B) False

8. In 1962 the International Court of Justice ruled that Preah Vihear Temple lies in Cambodia.

- A) True
- B) False

9. In 1907, under a treaty with France, which neighbour returned Angkor, Siem Reap and Battambang to Cambodia?

- A) Siam
- B) Laos

- C) Vietnam
- D) Burma

10. The name of the country soup samlor kako means 'sour soup'.

- A) True
- B) False

11. How is fish amok, often called Cambodia's national dish, cooked?

- A) Served raw with lime
- B) Grilled on skewers
- C) Steamed in banana leaves
- D) Deep-fried in batter

12. From which country did Cambodia become fully independent in 1953?

- A) France
- B) Spain
- C) The Netherlands
- D) Britain

Quiz answers

1. A) Chumreap suor

Chumreap suor is the polite hello. Arkun is thank you, som toh is sorry, and lea haey is bye.

2. B) Riel and US dollars

Riel and US dollars are both used, usually at about 4,000 riel to the dollar, with small change given in riel.

3. A) Durian

The durian is the king, the mangosteen the queen, the sapodilla the prince and the milk fruit the princess.

4. A) Kratié

The Irrawaddy dolphins live in the stretch of the Mekong just north of Kratié. Kep and Sihanoukville are on the coast, and Battambang is in the west.

5. True

True. Cambodia's calling code is +855. Laos uses +856 and Vietnam +84.

6. B) How much does it cost?

Thlai ponmaan? means 'How much does it cost?'. Ponmaan means how much or how many.

7. False

False. Men say baat and women say chaas.

8. True

True. The International Court of Justice ruled in 1962 that the temple is in Cambodian territory, and UNESCO listed it in 2008.

9. A) Siam

Siam, today's Thailand, had ruled these northwestern provinces since 1795 and returned them under the Franco-Siamese treaty of 1907.

10. False

False. Samlor kako means 'stirred soup'. The sour soups are called samlor machu.

11. C) Steamed in banana leaves

Fish amok is steamed in banana leaves: fish, kroeung paste, coconut milk and egg set into a soft, mousse-like curry.

12. A) France

Cambodia had been a French protectorate since 1863 and became independent from France on 9 November 1953.

Cambodia visa page

Name: _____ Date: _____



Next steps

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Country: _____	Country: _____	Country: _____

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<https://worldstroll.com/countries/cambodia>