

KHMER CRAWL

In **Phnom Penh**, Cambodia's once sleepy capital, you can now find craft cocktails, late-night DJs, and happening spaces worth staying up for.

by JENNA SCATENA

6 P.M.

Rum Kickoff

Cambodia's first rum producer, **Samai Distillery**, bottles the country's most alluring terroir-driven spirit: Kampot pepper rum. You can find it at bars throughout **Phnom Penh**, but it's best consumed while mingling with local artists when the distillery opens its doors to the public on Thursday nights. samai.distillery.com

7 P.M.

The Main Course

South African chef Timothy Bruyns opened **The Tiger's Eye** in 2015. What traditional ingredients he can't source from local markets, he forages himself. Expect innovative dishes such as raw and cured tuna served with cured fish roe, banana heart, water lily stems, and a spicy-sour dressing with holy basil gel. thetigerseye.asia

9:30 P.M.

Modern Mixology

After dinner, walk a few blocks to Bassac Lane, the capital's cocktail nexus. At **Harry's** rooftop martini bar, order the lychee martini with lime or a local craft beer. In the main bar downstairs, where the decor includes vintage posters and suitcases, the bartenders are good conversationalists, so plan on making some new friends.

11 P.M.

Heritage Cocktails

Around the corner, shoebox-size **Le Boutier** pays tribute to the 1960s golden age of Cambodian rock and roll. The "Sinn Sisamouth in the Second City" cocktail, for instance, is named after the late Elvis of Cambodia. Many ingredients, such as the Kampot pepper tincture and sticky rice syrup, are house-made. leboutier.com

1 A.M.

The Chillest Nightcap

The evening crescendoes across town at **Chinese House**, a refurbished colonial mansion with live jazz, DJs, and a mellow house-party vibe. Duck in for classic cocktails and Cambodian snacks such as crickets with lemon pepper dip and beef *lok lak*. restaurant-phnom-penh.com

The Next Day Recovery Brunch

Seek hangover relief in the plant-based dishes at the new **Vibe Cafe**, the city's first vegan restaurant. Regulars swear by the Amazonian Acai Bowl, prepared with açaí, avocado, dragon fruit heart, chia seeds, coconut, and granola. Don't skimp on the medicinal-grade turmeric tonic, either—your liver will thank you. vibecafeasia.com