



DINE WITH THE LOCALS

A new level of authentic experiences for travelers in Cambodia

“Dine With The Locals” connects travelers with locals through an authentic food and experiences

Travelers are looking increasingly for authentic experiences beyond home stays, food tours and cooking classes. While groups may still prefer organized itineraries, individual travelers are seeking spontaneous and exciting adventures off the beaten track.



Guests are encouraged to help cooking and learn how Cambodia food is made.

[Dine With The Locals](#) is a new project from Cambodia that wants to fill this gap. It connects locals hosts and travelers looking for authenticity through a platform, similar to booking platforms like AirBnB.

Travelers can choose from a variety of hosts. Each host provides a set menu with three Cambodian dishes and further experiences. The food is authentic local food. Starting in Cambodia, guests will try for example Samlor varieties, the Khmer soup, as well as homemade fried chicken with lemongrass or a coconut milk soup with young bamboo shoots. Guests are also encouraged to help and assist with cooking the meals, an even more authentic experience.

Furthermore, every host will show some skills and let the guests participate in activities like spinning silk, learning the basics of Apsara or traditional dances in the villages as well as guided tours through the gardens and surroundings. One host in Phnom Penh is a modern artist, two hosts own organic farms in Battambang and Banteay Meanchey province.

The hosts at [Dine With The Locals](#) are local families, who can earn an additional income through the bookings. “Families can apply, and then we evaluate them by visiting the location, asking them for their skills and tasting the food. Then we take pictures and promote the host families on our website”, says Leap Phy, one of the Co-founders. Thomas Wanhoff, the other founder, adds: “Our mission is to support women who stay at home. They can not only earn money, but get training and experience in hospitality and food hygiene.”



Our host Ms Phany in Phnom Penh

Dine With The Locals started with hosts in Siem Reap, Phnom Penh, Battambang and Banteay Meanchey, but will soon expand to other cities in South-East-Asia. “We are in talks with

partners in Indonesia and Vietnam, they are interested in the concept and the platform” says Thomas Wanhoff. The plan for 2019 is to grow and become the top platform for local food experiences in Cambodia. “Our advantages are local knowledge, passion for food and local culture, but also experience in quality services management, hospitality and marketing”, says Leap Phy.

What others say:

“An awesome authentic food experience, something you most likely have not tried before! Gives you an insight on daily life routine of a Khmer family!” Carina K., Russia

“It’s such a great way to experience Cambodian home style dishes and to meet with lovely local people! There are so many restaurants in town where you can have Khmer food but do Dine with The Locals if you would like an authentic Cambodian experience.” Momoko I., Japan

“We were able to eat lunch with an amazing group of women who grow, harvest, and weave silk. Not only did we get to see the process but we were able to try our hand at weaving!! Then we got to help make lunch and see how it all was cooked. The food was delicious and the atmosphere was amazing. I couldn’t recommend a better experience when on Cambodia.” DGKlein, USA

„Highly recommend for travellers who want to get in touch with local people, get to know their way of live and try authentic Khmer food. We had a great evening with delicious food & company“. (Maria Vielgut)

„Thank you Vannak for this spontaneous and warming welcome! It was a pleasant evening with delicious food and an interesting insight in the traditional-modern way of live in Phnom Penh!“ (Simone Waid)

“A must for every Cambodian traveler who wants to get to know the country and its people. Far away from the crowded tourist areas, you can get a little closer to the Cambodian people and get to know their authentic cuisine. That was the highlight on my journey!” (User “Mahob12”, Switzerland)

What our hosts say:

Ms. Vannarith, Siem Reap: “I stay at home all day and take care of my daughter and the house, so I cannot go outside to work. But with Dine With The Locals I have a chance to show foreigners my cooking skills and make some additional income for the family. They are really nice people and I enjoy talking with them.”

Ms. Naysim, Phnom Penh: “We are a family business, producing traditional Khmer silk. Dine With The Locals gives is the opportunity to explore new markets and promote the Cambodian culture. For me it’s a lot of fun to cook together with the foreigners. And the visitors can look around the Silk Farm and experience Silk waving with our family”

Ms. Sareth: “ We are two families living together, and I am in charge of cooking. When I was asked if I want to join Dine With The Locals, I consulted my family first. We decided to give it a try, and now we have a lot of guests every month. Even a TV team from Germany came and filmed us. It makes is proud.”

Ms. Panha Yem, Battambang: “I am a farmer, but decided to grow only organic vegetables. That is new on Cambodia, but many foreign countries are doing it for a long time. I am happy to show travelers our way of organic farming, the communities we involve. Also, we then cook our own vegetables together and they can learn about the Cambodian cuisine.”

Bookings: <http://dinewiththelocals.com/>

More information:

<https://dinewiththelocals.com/about-us/>

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