

HAVEN



Image by ANNA BELLA BETTS

Good food:

A relatively traditional menu with Asian and Western staples, all beautifully presented. The Khmer chicken curry and Khmer chicken amok are popular, and for vegetarians, the fried corn and pumpkin burger are good options. Many swear the cheesecake is the best in town.

Good cause:

Haven is a training restaurant founded by a Swiss couple Sara and Paul Wallimann who spent seven months volunteering at an orphanage 14km outside Siem Reap. There, they learnt that once the children come of age, they leave the orphanage with few opportunities and little hope. Sara and Paul decided to give these late-teens a safe place to turn to and help them in their transition to the real world. With a focus on quality, the restaurant only accepted 25 disadvantaged young adults during its first four years, all of whom have graduated with good jobs. Today, Haven has 20 employees who work as

teachers and supervisors. In addition to the work training and the life skills workshops, such as English and computer lessons, Haven also bears financial responsibility for all its trainees, who are provided with shared housing, meals, medical care and a monthly training allowance.

Good to know:

Haven is committed to sustainability and that includes reducing its carbon footprint by recycling wherever possible. For instance, used cooking oil is donated to Naga Biofuels, which turns it into bio-diesel that Haven then buys back to run its generator. The restaurant also uses free range eggs as well as organic and responsibly-cultivated rice and coffee. It has a glass kitchen so you can see everything that goes into the making of your meal!

Details:

<http://www.havencambodia.com/en/welcome/>

Chocolate Road, Wat Damnak area, west of Angkor High School.

+855 7834 2404