The provincial capital of SIEM REAP CITY serves as the gateway to the millennium-old ruins of the Khmer Empire of Angkor, being just 15 minutes away from the temples.

The town center is concentrated around Sivutha Street and the Psar Chas area (Old Market area), where there are old colonial buildings, shopping and commercial districts.

Siem Reap is one of those places that caters to every taste. It’s difficult to get bored in this ever-evolving city. The variety of cuisine, accommodation, shopping, modes of transport, and daily activities is quite astonishing for what is actually a relatively small – and new – city on the edge of the Tonle Sap Lake.
The central highlight is of course the **Temples of Angkor** – most of which are just a short trip from the center of town. However, it would be a mistake to see Siem Reap as merely a bed for the night to allow for days at Angkor Wat.

Whether it’s enjoy sipping a coffee and people-watching in the town, taking a quad bike out into the countryside, or bargaining for silks and silver in the burgeoning markets, there are plenty of reasons to extend a stay after becoming “templed out”.

Cambodia is a small country that borders Thailand to the west, Laos to the north and Vietnam to the east – for this reason similarities to both Thai and Vietnamese food can be found, but tastes and flavours that are unique to Cambodia are also prominent.

Food in Cambodia has also been shaped by the country’s culture and history, which includes a lasting French colonial influence, not only in the form of French-style baguettes, but also buns and other baked goods.

Because of the country’s incredible richness in waterways, including the Mekong, Sap and Bassac rivers, as well as the massive lake, Tonlé Sap, freshwater fish and seafood is especially popular, featuring prominently in soups, curries, stir-fries and salads.

Meat is also widely available but more expensive than fish dishes, while fearless eaters can experience other less-common sources of protein such as locusts, fried tarantulas, cooked

Khmer cuisine has a precise set of flavors – salty, sweet, spicy and sour – to form a very distinctive taste.
WEATHER

The best time of year to spend time in Siem Reap is between November and February. Although the crowds are at their peak, the weather is dry and cool, around 25 degrees Celsius, and the rice fields give the whole countryside an amazing iridescent green glow.

Between February and May, the heat kicks in and the countryside is dry and harsh. From June to October the rains gradually increase with short showers gradually becoming continual downpours. The rains often cause flooding, and some years whole areas of the town can be totally under water for days at a time.

Despite this, Siem Reap in rainy season can be very beautiful. There are substantially fewer tourists, and the moats around the temples are full to bursting, giving amazing reflections of the monuments in their still waters. The forests are green and lush and the waterfalls at their max. With a rain poncho handy, there’s nothing to worry about.