

## DINNER SET MENU

\$28.00

●●● AMUSE BOUCHE ●●●

. Sof tofu egg, top with pork cotton

●●● APPETIZER ●●●

. Rice noodle salad, mixed with chicken and pound "dry haybi " coconut & sour peanut dressing

 **White Wine Suggestion :** Yalumba Y Series Uioquier . Australia

●●● SOUP ●●●

. " Kampot Beef Sour Soup " Slow cooked of beef cheek, Krosang fruit, palm heart and Kantrob leaf

●●● SORBET ●●●

. Basil due seed & leaf sorbet

 **Red Wine Suggestion:** Moulin a Uent Gamay . France

●●● MAIN COURSE ●●●


.Stir-fried luffa stuffed with minced shrimps & dry banana flower, spring onion sauce

. " Knob Ang" Grilled Tonle sab fish & ground pork, marinated with turmeric paste, mushroom, green tamarind

 **Wine Suggestion:** Bouchard Pere et Fils, Coteaux Bourguignon AOP Gamay, Pinot Noir . France

●●● DESSERT ●●●

. Steamed winter melon and coconut milk, Kandal Logan ice-cream

 **Sparkling Wine Suggestion:** Bird in Hand Sparkling Pinot noir . Australia

WINE  
PAIRING

\$ 22.50 / 4 glass Set

\$ 6.50 / 1 glass

Subject to 10% Vat

