

DINNER SET MENU



●●● AMUSE BOUCHE ●●●

. Turmeric rice cake topped with dry beef cotton and sweet chili sauce



●●● APPETIZER ●●●

. Smoked eggplant & scallop salad, ground rice toasted, shallot, coriander dressing



 **White Wine Suggestion :** Ferraton Cotes du Rhone . White Grenache, Clairette . France

●●● SOUP ●●●

. Chicken, winter melon, pineapple sour soup, mushroom, fresh coconut and sweet basil



 **Red Wine Suggestion:** Rauanal . Merlot . Chili

●●● SORBET ●●●


. Black sticky rice pickle sorbet



●●● MAIN COURSE ●●●

. Goby fish coat with ginger and spring onion crusted, pumpkin puree and Mondulkiri coffee sauce

. Grilled frog "Kankeab Bork Ang" stuffed with minced pork belly marinated with curry paste, peanut and green tamarind sauce

 **White Wine Suggestion:** G. Bertrand Reserve Speciale . Ulognier . France



●●● DESSERT ●●●

. Crispy deep fried flat sticky rice "Cromoa Thorng", banana, peanut ice cream

 **White Wine Suggestion:** Domenech Uidal Masia Freye . Parellada, Muscat . Spain



WINE
 PAIRING

\$ 22.50 / 4 glass Set

\$ 6.50 / 1 glass

Subject to 10% Vat