

## DINNER SET MENU

\$28.00

### ••• AMUSE BOUCHE •••

. Mushroom cappuccino, dry chili powder



### ••• APPETIZER •••

. Pound "Keo Romeat mango" crispy smoked Tonle Sap fish, dry shrimp and caraway herbs.



**White Wine Suggestion :** Bouchard Pere et Fils, Macon Uillage, Chardonnay, Burgundy France

The light and floral taste of this wine, and its beautiful minerality fits perfectly with both the foam of the cappuccino and the freshness of the mango. The fruity aromas, the white peach and lemon flavors will enrich the delicate combination of spices, herbs and spices

### ••• SOUP •••

. Pradak palm fruit sour soup cooked in lemon grass turmeric paste, pork ribs and tamarind juice.



**Rose Wine Suggestion :** Chateau Cotes de France, Cabernet-Sauvignon, Merlot, Marmandais France

With this rich tasty soup, we decided to propose you an accessible, but great personality Rose wine from Marmande, Southwest French region of Rugby and antic stones. This wine is perfectly balanced and will allow you to enjoy the complexity of the different flavors of this dish.

### ••• Sorbet •••

. Special orange from Banteay Srey and red tea sorbet



### ••• MAIN COURSE •••

. Duck egg Omelet stuffing with fried minced spicy beef and red ant eggs, sandan fruit sauce



. Steamed Chicken, vermicelli, lotus root, sliced ginger, sweet & sour sauce



**Red Wine Suggestion :** Domaine Cuilleron Les Uignes d'a cote, Syrah, Cotes du Rhone

With the spicy side of the stuffed duck egg omelet and the ginger taste of the chicken, we propose you a fruits mix of fresh raspberries, cherries and dark blackberry, with cracked pepper flavours. The good acidity and the peppery tannins, combined with a long finish will highlight the complexity of both dishes.

### ••• DESSERT •••

. Pandan leaf bang dok top of sweet melon ice – Cream



**Sweet Wine Suggestion :** Marques De Caceres, Satinela, Uiura, Rioja, Spain

To finish with a sweet touch, our palate will be smoothed with this straw colour, and silky texture sweet wine. This racy and luscious flavours that ends with a refined acidity fits perfectly with the melon honey taste



WINE  
PAIRING

\$ 22.50 / 4 glass Set

\$ 6.50 / 1 glass

Subject to 10% UAT