

DINNER SET MENU

\$28.00



••• AMUSE BOUCHE •••

. Steamed baby tomato, dry buffalo from "Stoung Village "



••• APPETIZER •••

. Lotus stem salad, slow cooked pork belly, laksa leaf, sweet and sour garlic dressing



White Wine Suggestion : Norton Reserva Chardonnay . Argentina
Norton Reserva Chardonnay rewards the palate with more than just fruit, fine interlaced with a hint barrel.



••• SOUP •••

. Prich leaf & taro root, Kampot black pepper, grilled sanday fish



Red Wine Suggestion : D. Piron. Beaujolais Village. Gamay . France
This juicy, fruit filled wine is the true taste of quality Beaujolais. Made from Gamay grapes grown on 50 year old vines on the superior Villages hillsides.



••• Granite •••

. Basil seed & Saroung fruit, butterfly peas flower granite, rice alcohol



••• MAIN COURSE •••

. Charcoal smoked eggplants and minced shrimps on crispy soya bean tofu, holy basil sauce

. Roasted chicken marinated with honey from Anlong Veng Mountain, mashed jackfruit, prahok & red ant sauce, black sticky rice



Red Wine Suggestion : Chateau Loumelat . Cabernet Sauvignon, Merlot . Bordeaux . France

Deep garnet robe. Intense fruity nose, with blackcurrant and blackberry dominance. Toasted and vanilla notes.



••• DESSERT •••

. Layer pendent rice cake, green coconut ice cream



Sparkling Wine Suggestion : Cavatina Gold Moscato Dásti . Muscat . Italy
Aromatic with floral hints, Served well with cheese and Gruyer.



WINE
PAIRING

\$ 22.50 / 4 glass Set

\$ 6.50 / 1 glass

Subject to 10% VAT

ORGANIC
HERBAL

\$ 12.00