

DINNER SET MENU

\$28.00*



••• AMUSE BOUCHE •••

Cold sweet & sour pork head, wrapped in green mustard leaf



••• APPETIZER •••

Turmeric rice crêpe roll, minced organic black chicken from sorsdom farm, brown tamarind and peanut dressing



White Wine Suggestion : M. Chapoutier Grenache Blanc, Clairette Bourboulenc Rhone, France

Complex and very elegant. The wine's roundness is a perfect match for its freshness. And the finish reveals subtle notes of aniseed."



••• SOUP •••

Chive leaf and fresh river prawn dumpling, smoky garlic broth

Organic Herbal : Wild Ginger + Lemongrass Leaves

Spicy & smoky flavor with citrus notes



••• REFRESHER •••

Ginger and lemongrass mojito smoothie, few drop of Pring fruit alcohol



••• MAIN COURSE •••

Stuffed Baby duck egg in a golden crush, red ant egg, Kampot red pepper and green lime Sauce



Rosé Wine Suggestion : Marques de Caceres Rioja Rosado Tempranillo, Garnacha tinta, Graciano Rioja . Spain

Delicious and refined on tasting with a pleasant fullness and refreshing, luscious flavours that awaken the taste buds.



Caramelized beef oxtail with Kulen honey, Mondulkiri espresso coffee sauce, bamboo shoot and coconut palm heart puree



Red Wine Suggestion : Redbank, Shiraz . Australia

Jubey fruit aromas of plum and fruits of the forest, with a hint of star anise and savoury spice. This wine is medium bodied with sweet dark berry fruit, chocolate and spice flavours.



••• DESSERT •••

Young palm fruit seed and passion juice, rambutan sorbet



Sweet Wine Suggestion : Deakin Estate Moscato . Australia

Sweet tropical fruit, green apple, hints of lime and musk stick

WINE
PAIRING

\$ 22.50* / 4 glass Set
\$ 6.50* / 1 glass

ORGANIC
HERBAL

\$ 12.00*

Our organic herbal pairing is not a Tea pairing.

It is composed by organic herbal find locally that have good effects for the body, and you help to digest well and sleep well.

* Price Subject to 10% VAT