

DINNER SET MENU



••• KHMER STREET FINGER FOOD •••

Discover our selection of Khmer street food to start your dining experience



••• AMUSE BOUCHE •••

Light spicy frog filling in egg nest



••• APPETIZER •••

Charcoal grilled duck, crispy young banana, ground toasted rice, green kako sauce



Red Wine Suggestion : Attitude Pinot Noir, Pinot Noir, Loire . France

"Attitude" Pinot Noir presents a brilliant ruby color with elegant aromas of red fruits, cherries and blackcurrants. Spicy notes lead to a very elegant finale where balance and finesse, fruit and subtly woody flavors blend harmoniously and transcribe the nobility of the Pinot Noir.

••• SOUP •••

Old style hot & sour soup of pork belly, green jackfruit, roasted tomatoes in a smoky shallot broth



Organic Herbal : Hot Basil & Marigold Petals

Strong herbal aroma with subtil flower hint.



••• REFRESHER •••

Water melon, green lime and red Kampot pepper granite



••• MAIN COURSE •••

. Baked local sea bass in clay pot with vermicelli, coriander, dry black mushroom and passion fruit sauce



White Wine Suggestion : G.Bertrand, Viognier, Viognier, Languedoc . France

"it releases complex notes of peach, pear, tropical fruits and white flowers. This fresh and fruity 100% Viognier exhales notes of honeysuckle, ripe pear, peach, orange blossom and citrus fruits"



.Slow cooked free range chicken in coconut and honey sauce, roasted sesame, served on pumpkin puree



Red Wine Suggestion : Chateau La Font du loup Côtes du Rhône 2015, Syrah . France

Red and black fruits greet the nose along with lavender floral notes. On the palate, the wine is medium-bodied and fresh with silky smooth tannins. Black cherry liqueur, ripe black plum and black raspberry flavours linger in this wine that exhibits considerable elegance and finesse.



••• DESSERT •••

.Steamed Ombong banana wrapped in sticky rice cake, Kampong Cham peanut ice-cream



Sparkling White Wine Suggestion : Trivento Spakling Brut Nature, Pinot Noir, Chardonnay . Argentina

It's appearance is bright gold yellow with a good release of bubbles and a long lasting foam. The aromas show dried peaches, toasted bread and nutmeg. The palate has a sweet entry, unctuous and structured, with a balanced acidity.

Our organic herbal pairing is not a Tea pairing.

WINE PAIRING

\$ 28.00* / 4 glass Set
\$ 7.50* / 1 glass

* Price Subject to 10% VAT

ORGANIC HERBAL

\$ 15.00*
4 glass Set

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