

# DINNER SET MENU

## \*36.00

### ••• KHMER STREET FINGER FOOD •••

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

### ••• AMUSE BOUCHE •••

Fresh oyster from Sihanoukville, deep-fried shallot, sweet & sour coriander sauce

### ••• APPETIZER •••

Lightly spicy fried Catfish salad, mixed with galangal, and lemon grass on crispy morning glory, roasted chili sauce



White Wine Suggestion : Bouchard Macon Villages Blanc . Chardonnay . France

Colour:A pale gold with green tints,brilliant and clear. On the nose : Flower fruity aromas with notes of citrus fruit, mint and honeysuckle. Exotic, even spicy scents. In the mouth Well-balance. The dominant notes are reminiscent of grass and flower.Macon-Villages wines are dry,light,lively,charming and Fresh .

### ••• SOUP •••

Country side traditional wedding Beef sour soup, beef shank in young coconut juice, eggplant and tromung leaf



Organic Herbal : Kamport Pepper with Basil

Smell refreshing & smoky flavours spicy well balance

### ••• REFRESHER •••

Kao romeat green mango and mint sorbet, on black grass jelly

### ••• MAIN COURSE •••

. Steamed dumpling, stuffing with minced pork, chive leaf, lotus seed and tamarind sauce



Red Wine Suggestion : Chateau Cotes De France Cotes Red (Organic) Cabernet sauvignon . France medium body wine made with 80% merlot and 20% cabernet sauvignon. This organic wine is fresh on the palate, showing notes of red berries, with a long lasting finish .

. Slow cooked chicken in Lok Lak green pepper sauce, local cooking wine, mushroom and jack fruit puree



Red Wine Suggestion : Torres Coronas Cabernet sauvignon . Spain

Dark ruby colour : Concentrated aromas of wild berries and clove with oaky notes of toast. Warm and vinous on the palate with lush body and juicy tannins nicely refine by oak agiong.

### ••• DESSERT •••

. "Bai Trab" Palm sugar caramel with sticky rice, Sesame & ginger ice-cream



Sparkling Wine Suggestion : Cocchi Brut Chardonnay Chardonnay . Italy

A fine, elegant and lightly fruity brut with an aromatic, perfumed nose.Intense aroma and rich taste. 70% pinot noir and 30% Chardonnay



WINE  
PAIRING

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

\* Price Subject to 10% VAT

ORGANIC  
HERBAL

\$ 15.00\*  
4 glass Set

**Our organic herbal pairing is  
not a Tea pairing.**

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