

DINNER SET MENU

\$36.00*

••• KHMER STREET FINGER FOOD •••

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

••• AMUSE BOUCHE •••

Steamed Chreav duck egg

••• APPETIZER •••

Grilled sweet pork "Sasive", crispy tofu, chives, shallot and peanut dressing



Rosé Wine Suggestion : Villa Garrel - Grenache, Cinsault, Syrah; Cotes de Provence, France
Intense nose with white peach aromas. The palate is well balanced and fine.

••• SOUP •••

Sihanoukville seabass sour soup, tamarind flower, green banana and rice paddy herbs



Organic Herbal : Lemongrass & holy basil
Refreshing, smoky flavours well balanced with lovely aromas.

••• REFRESHER GRANITE •••

Basil seed and passion fruit sorbet

••• MAIN COURSE •••

Red curry seafood, wild mushrooms, lotus root, wrapped in a turmeric crepe



White Wine Suggestion : Trivento Reserve " White Orchid", Torrontes, Mendoza, Argentina
Floral notes of white orchids, followed by tropical fruits. Soft in the mouth with medium acidity and a long finish.

Stir-fried Pouk village chicken, lemongrass, baby galangal, rolled in grilled smoky eggplant



Red Wine Suggestion : Pascal Jolivet, Attitude, Pinot Noir, France
Jewel coloured with delicate aromas of red fruit. Elegant and subtle spicy flavours are the main characteristics of this pinot noir leading to a clean, pure finish.

••• DESSERT •••

Steamed coconut cream cake, roasted beans, palm fruit ice-cream



Sparkling Wine Suggestion : Vigna Dogarina extra dry, Glera, Italy
Our Prosecco is fresh with its floral bouquet of wild flowers and wisteria. On the palate the same freshness with a delicate finish of raw almonds.



Our organic herbal pairing is not a Tea pairing.

It is composed of organic herbs found locally that have positive effects on the body, as well as helping digestion + sleep

WINE PAIRING

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

* Price Subject to 10% VAT

ORGANIC HERBAL

\$ 15.00*
4 glass Set