

# DINNER SET MENU

## \$36.00\*

### ••• KHMER STREET FINGER FOOD •••

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

### ••• AMUSE BOUCHE •••

Smoky local scallop, crunchy vegetables, kaffir lime sauce

### ••• APPETIZER •••

Seared Sihanoukville seabass, charcoal grilled eggplant, crispy pumpkin flower, garlic dressing



White Wine Suggestion : Wolf Blass Red Label, Chardonnay, South East, Australia  
Soft and rounded palate with juicy stonefruit flavours, long and creamy finish.

### ••• SOUP •••

Takeo pork ribs sour soup, char-grilled shallots, lemongrass, green jackfruit, palm heart and holy basil, tree red ant eggs



Organic Herbal : Green Kampot Pepper & Long Basil  
Strong, herbal, well balanced with spicy and earthy flavors

### ••• REFRESHER GRANITE •••

Preah Dak tamarind fruit sorbet with poppy rice

### ••• MAIN COURSE •••

Wok stir-fried Kep prawns, local zucchini, vermicelli, garlic & oyster saucet



White Wine Suggestion : Dourthe no 1, Sauvignon blanc, Bordeaux, France  
Elegant, lively and fresh. Citrus fruit aromas of grapefruit, with passionfruit fragrance on the nose. Complex floral flavours and a zesty finish.

"Saraman" slowly cooked Cirolagn beef cheek, fresh coconut milk with a special blend of curry sauce



Red Wine Suggestion : Yalumba Galway, Shiraz, Australia  
Bright ruby and crimson hues, a full nose of pepper and blackberry, and plums and soft tannins in the mouth.

### ••• DESSERT •••

Palm caramel taro cake, young coconut and jasmine infused ice cream



Sparkling Wine Suggestion : Segura Semi Seco Cava, Spain  
Fruity and elegant, with just sufficient sweetness to make it a perfect match with dessert..



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 of organic herbs found locally that have positive effects on the body, aswell as helping digestion + sleep