DINNER SET MENU
$36.00*

KHMER STREET FINGER FOOD
Discover our selection of Khmer street food to start your dining experience

AMUSE BOUCHE
Shrimp satay tempura on a papaya pickle

APPETIZER
Smoky Kralanh beef salad, crispy mixed seasonal vegetables, kaffir lime dressing

Red Wine Suggestion: Domaine Paul Blanck, Pinot Noir, France
Light purple red, cherries and blackberries in the mouth, good acidity and light smoky and fresh finish.

SOUP
Bamboo shoots, sweet corn and Ngoub leaf, cooked in fresh coconut milk, with a free-range chicken wing and aromas of wild ginger root
Organic Herbal: Lemongrass & Ling leek leaf
Refreshing floral, smoky flavours, well balanced with a great nose.

REFRESHER GRANITE
Preah Dak soursop and basil seed granite

MAIN COURSE
Grilled sea bass coated with cashew nuts & holy basil leaf, palm heart puree, passion fruit & garlic pickle sauce
White Wine Suggestion: Tommasi Le Rosse IGT delle Venezie, Pinot Grigio, Italy
Moon yellow color. Clean and spicy perfume, with typical hints of tropical fruit. Medium-bodied with a clean, round and soft taste and a crisp finish.

*Tear Hong* slow cooked Bakong duck in sugar cane juice, and special spices from the Royal palace, fried pumpkin, honey & tamarind sauce
Red Wine Suggestion: Prunotto Fiulot, Barbera d’Asti, Italy
The wine is a vivid and intense ruby red in color with (plum and cherries) aromas.

DESSERT
Steamed golden sesame sticky rice cake, roasted coconut & sugar palm caramel ice-cream
Sparkling Wine Suggestion: Wolfblass Pink Moscato, Muscat, South Eastern, Australia
Sweet, refreshing, lightly sparkling wine with rose-petal aromas and summer berry fruit flavours.

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, as well as helping digestion + sleep.