

DINNER SET MENU

\$36.00*

••• KHMER STREET FINGER FOOD •••

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

••• AMUSE BOUCHE •••

Seared Sihanoukville scallop, coated in crushed pumpkin seed, spring onion & green tamarind sauce

••• APPETIZER •••

June plum salad with steamed pork belly, dried Kep shrimps, red cubanelle pepper dressing



White Wine Suggestion : St Augustus, Sauvignon Blanc, South Australia
It has a pale gold aspect and shows intense tropical and herbal notes, with a crisp dry finish

••• SOUP •••

Banteay Srey purple corn & straw mushroom cappuccino, topped with fresh coconut cream and Ratanakiri coffee



Organic Herbal : Lemongrass & Black pepper
Refreshing floral ,well balanced with spicy and earthy flavor

••• REFRESHER GRANITE •••

Local breakfast yellow tea & fresh mint

••• MAIN COURSE •••

Lightly spiced frogs legs, smoky lemongrass & galangal, topped with a garlic sauce



White Wine Suggestion : Bouchard Pere et Fils, Macon Village AOC, Chardonnay, France
Elegant white gold color. Nice floral and fruity aromas, with a hint of fresh almond. The palate is supple and charming with flavors of white peach, lemon and a beautiful minerality

Slow cooked Phnom krom local farm pigeon, water chestnut puree, roasted shallot sauce



Red Wine Suggestion : Le Grand Noir, Malbec, France
This wine is deeply coloured, plummy, cherryish, with hints of violets. Some light notes of oak.

••• DESSERT •••

Banana wrapped in sticky rice cake (Ancestors cake), Taro ice-cream, roasted peanut crumble



Sparkling Wine Suggestion : Codorniu, "Macabeo / Xarel-lo / Parellada", Spain
"Fresh, fruity and delicate aromas and flavors"



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