

DINNER SET MENU

\$36.00*

KHMER STREET FINGER FOOD

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

••• AMUSE BOUCHE •••

Sour pumpkin puree, topped with dry buffalo

••• APPETIZER •••

"Prahok Ktis Salad" : minced pork and prahok, cooked in fresh coconut milk, crunchy seasonal vegetables



White Wine Suggestion : M. Chapoutier, Belleruche, Cotes du Rhone, France
Medium-bodied blend of Grenache blanc, Clairette and Bourboulenc features notes of ginger, nectarine and melon, and finishes with fresh, zesty citrus.

••• SOUP •••

Slow cooked duck from Phnom Krom Village, smoky shallot broth, tromong sour leaf



Organic Herbal : Galangal & Marigold
Blend of earthy citrus and ginger with the yellow colour of marigolds.

••• REFRESHER GRANITE •••

Granite of green tamarind and salty rice paddy herbs

••• MAIN COURSE •••

Pan-Fried local sea bass coated with crushed cashew nuts, palm heart puree, holy basil sauce



Rose Wine Suggestion : Le Poussin, Grenache / Cinsault, Pays d'Oc, France
Round and well balanced. A dry finish full of ripe fruits.

Chicken red curry, "Kakthen ceremony style", served with Khmer rice noodles



Red Wine Suggestion : The Winery of Good Hope, Pinot Noir, South Africa
Black cherries and a silky texture. Complex and lovely.

••• DESSERT •••

"Nom lom orng cheak", sweet corn ice-cream



Sparkling Wine Suggestion : Vigna Dogarina, Brut, Veneto, Prosecco, Italy
A lovely fresh taste: delicate hints of apple accompanied by citrus notes.



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