DINNER SET MENU
$36.00*

*** KHMER STREET FINGER FOOD ***
Bread “pork seangmai”, Steamed duck egg, Grilled Namva banana, Fried vermicelli, Tamarind pickle

*** AMUSE BOUCHE ***
Small river shrimps wrapped with flat sticky rice

*** APPETIZER ***
Green jack fruit salad, minced beef, sliced lemon grass, mixed fresh herbs, kaffir lime dressing

Rosé Wine Suggestion: Château Côtes de France, Merlot Cabernet, Southwest, France
Raspberry pink, with hints of cherries and currants. Well balanced and good length in the mouth.

*** SOUP ***
*Bor Bor Phek * taro steamed soup, sesbania flower, bean sprout, green curry paste, grilled local sea bass fish

Organic Herbal: Turmeric & Khmer basil
A subtle yellow colour, deliciously fresh with floral aromas

*** REFRESHER GRANITE ***
Battambang orange and dry red chili granite

*** MAIN COURSE ***
Charcoal smoked eggplant, stuffed Sikhanoukville baby squid, sweet & sour passion fruit sauce

White Wine Suggestion: G Bertrand Viognier, IGP Languedoc, South West, France
Pale yellow with a nose full of white flowers. Crisp and lively in the mouth.

Slow cooked pork ribs, caramel palm sugar, Kampot black pepper, young bamboo shoot, coconut fried rice

Red Wine Suggestion: Brokenwood Cricket Pitch, Cabernet Shiraz Merlot, Beechworth, Australia
Dark fruits and cedar on the nose and a rich mouth feel with soft oak tannins.

*** DESSERT ***
Steamed yellow bean cake, pumpkin & turmeric root ice-cream

Sparkling Wine Suggestion: Prosecco Bottega “Il Vino dei Poeti”, Glera, Veneto, Italy
Fruity and flowery aromas. Fresh, delicate, fragrant and well-balanced palate.

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.