

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 Sihanoukville 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.

**Our organic herbal pairing is
not a Tea pairing.**

WINE
PAIRING

\$ 28.00* / 4 glass Set
\$ 7.50* / 1 glass

* Price Subject to 10% VAT

ORGANIC
HERBAL

\$ 15.00*
4 glass Set

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