DINNER SET MENU

$36.00*

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

- • AMUSE BOUCHE • -
Turmeric Khmer crepe, minced pork

- • APPETIZER • -
Charcoal grilled eggplant, lightly spicy grilled beef salad with a passionfruit dressing

Rose Wine Suggestion: Moulin de la Roque, Les Adrets, Bandol AOP, 2017, France
This light wine shows its qualities with typical fruity and spicy notes.

- • SOUP • -
Green kako velouté, pan-fried coated sandai fish with spinach, toasted brown rice

Organic Herbal: Morigal & Galangal
Slightly spicy with hints of ginger.

- • REFRESHER GRANITE • -
Banteay Srei green guava sorbe

- • MAIN COURSE • -
. Seared Sihanoukville scallops, coconut palm heart purée, mushroom cappuccino sauce

White Wine Suggestion: Bouchard Pere et Fils, La Vignée, Chardonnay, 2017, France

. Slow cooked chicken in sugarcane juice, lime pickle, deep-fried candle potatoes

Red Wine Suggestion: Torres “Coronas”, Tempranillo, Catalunya, Spain
Aroma of wild berries, cloves and oaky notes of toast. Warm and elegant on the palate with fine tannins.

- • DESSERT • -
Sauté seasonal fresh fruit & tapioca sabayon, jasmine flower, crispy lotus seed ice-cream

Sparkling Wine Suggestion: Cavatina, Gold Moscato D’Asti, Italy
Intense straw yellow colour with a delicate and aromatic bouquet, and a sweet taste on the palate.

WINE PAIRING
$ 29.00* / 4 glass Set
$ 7.50* / 1 glass

* Price Subject to 10% VAT

ORGANIC HERBAL
$ 15.00* / 4 glass Set