

# DINNER SET MENU

## \$36.00\*

### KHMER STREET FINGER FOOD

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

#### •• AMUSE BOUCHE ••

Kep green mussel, lightly spiced, sweet & sour tamarind sauce


#### •• APPETIZER ••

Pounded Kao Romet green mango, dry smoked Tonle Sap fish, mixed fresh herbs

 **White Wine Suggestion :** White wine: Brokenwood Cricket Pitch, Semillon Sauvignon Blanc, 2019, Australia  
Very fresh dry wine with initial flavours of citrus and melon.

#### •• SOUP ••

Jicama dumpling, stuffed and BBQed pork belly, sliced jack fruit seeds

 **Organic Herbal :** Rheang Phnom Flower  
Earthy aroma with subtle hints of flowers

#### •• REFRESHER GRANITE ••


Lemongrass and Kampot pepper granite

#### •• MAIN COURSE ••

Stir-fried egg noodles, chive leaves, tofu crumble, wrapped in a turmeric rice crepe

 **White Wine Suggestion :** Manyara, Chardonnay, 2015, Australia  
This Chardonnay displays a nose of spice and white peach. The palate has a nutty complexity and fine length.

Beef cheeks braised for 10 hours, char-grilled eggplant, saraman sauce espuma, kaffir lime fried rice

 **Red Wine Suggestion :** Escudo Rojo, Cabernet Sauvignon, Maipo Valley, 2017, Chile  
Rich and ample attack on the palate with black fruit, spices and toast flavours. Complex and intense with powerful tannins.

#### •• DESSERT ••

Sticky rice stuffed with sugar palm candy, ginger and sesame seeds ice-cream

 **Sparkling Wine Suggestion :** Vigna Dogarina Prosecco Doc Sfarsin Stiring Closer, Glera, Italy  
Pale straw yellow. Citrus fruit and flowery on the nose.



WINE  
PAIRING

\$ 29.00\* / 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