DINNER SET MENU
$36.00*

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

• AMUSE BOUCHE •
Fried tofu with lemongrass and sweet chilli

• APPETIZER •
Wing beans and prawn salad, crispy shallots, coconut satay dressing

White Wine Suggestion: Radford Dale Vinum, Chenin Blanc, 2017, South Africa
White peach and apple aromas on the nose, a generous mid palate of quince and pineapple and a persistent clean, mineral finish.

• SOUP •
Grilled tomato stuffed with chicken, Sandan fruit broth, aroma of rice paddy herbs

Organic Herbal: Sandan fruit & Rice paddy herbs (hot)
Earthy, almost sour taste with refreshing citrus aromas.

• REFRESHER GRANITE •
Cardamom and rosellé granite

• MAIN COURSE •
. “Knob trey” Charcoal grilled seabass, green curry paste, wrapped in a banana leaf

White Wine Suggestion: Mad Fish, Unwooded Chardonnay, 2017, Australia
A pale straw colour in the glass, on the palate, flavours of baked apple and pear dominate, with a clean grapefruit zestiness.

. “Tear kvai” Cambodian style roasted duck, Ratanakiri honey and Battambang orange sauce

Red Wine Suggestion: Banfi, Sangiovese, Chianti DOCG, 2017, Italy
Notes of cherry, plum and violet. Rich flavours, supple tannins and good acidity.

• DESSERT •
Basil seed and black grass jelly, sugar palm syrup, makpreang fruit ice-cream, Kampot sea salt Wat chocolate

Sparkling Wine Suggestion: Segura Organic Brut, Macabeo, Chardonnay, Xarello, Parellada, Spain
Very intense and fresh, the fine and well-integrated bubbles blend with a fruity character and a few pastry notes. Really pleasant finish.

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.