

DINNER SET MENU

\$36.00*

KHMER STREET FINGER FOOD

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

••• AMUSE BOUCHE •••

Grilled baby squid, charcoal eggplant

••• APPETIZER •••

Sauté chive leaf & bean sprout salad, deep-fried dry mushroom mixed with tofu and tamarind dressing

 **White Wine Suggestion :** D'Arenberg "The Stump Jump", McLaren Vale, Australia
A fruit basket of aromas and flavours offering depth & complexity.

••• SOUP •••

Slowly cooked pork ribs, red Kampot pepper, Tonle Sap lotus root, local lufa, fried onion sprinkle

 **Organic Herbal :** Lemongrass & Black Kampot pepper
Refreshing floral, well balanced with spicy and earthy flavor.

••• REFRESHER GRANITE •••

Roselle sour fruit sorbet

••• MAIN COURSE •••

. Grilled King prawn, on crispy vermicelli nest, pumpkin purée, garlic sauce

 **White Wine Suggestion :** Beringer "Main & Vine" Chardonnay, California, US
Lush fruit flavors and aromas (citrus, honeyed apricot). Smooth with a lasting finish.

. Smoky duck, aroma of embassy spices, crispy sweet potato, fresh pineapple salad
Ratanakiri coffee cappuccino

 **Red Wine Suggestion :** Aldridge, Cabernet/Shiraz, Australia
Deep red in colour, on the nose, aromas of raspberry and plum with notes of spices. Well-balanced in acidity. Rich and intense red wine.

••• DESSERT •••

"Bay Traeb" Black sticky rice cooked in fresh coconut milk, Roasted peanut, sugar palm caramel ice-cream

 **Sweet Wine Suggestion :** Marques de Caceres Semi Dulce, Viura, Spain
An array of exotic fruits comes through on the nose with floral notes and a hint of peaches. A pleasant sweetness comes through on tasting with a delicate vivacity that adds full freshness.

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

WINE
PAIRING

\$ 29.00* / 4 glass Set
\$ 7.50* / 1 glass

* Price Subject to 10% VAT

ORGANIC
HERBAL

\$ 15.00*
4 glass Set