

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 passion fruit 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
A textbook introduction to the French Chardonnay style. Aromatic bouquet.
Round – though not heavy – and silky, with charming fruitiness.

Slow cooked chicken in sugarcane juice, lime pickle, deep-fried cassava 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

**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