

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.



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