

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 roselle granite

•• MAIN COURSE ••

• "Knob tray" 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.

• 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, Parelada, 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

WINE
PAIRING

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

* Price Subject to 10% VAT

ORGANIC
HERBAL

\$ 15.00*
4 glass Set

