

DINNER SET MENU

\$36.00*

••• KHMER STREET FINGER FOOD •••

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

••• AMUSE BOUCHE •••

"Teatum" Chreav duck cooked with dark soya sauce

••• APPETIZER •••

Crispy rice noodle & Battambang beef salad, rogneang leaf, peanut garlic dressing



Red Wine Suggestion : Deakin Estate, Merlot, Australia

A lovely and complex wine, Rich red fruit on the nose with oak and dark chocolate notes in the mouth.

••• SOUP •••

Smoked mushroom, purple sweet corn and grilled Takeo chicken wing



Organic Herbal : Butterfly Pea and Khmer basil

A mesmerising blue colour with a floral aroma.

••• REFRESHER •••

Ginger and lemongrass tea sorbet

••• MAIN COURSE •••

Stir- fried Kep King Crab meat, prawn cooked in fresh coconut milk, red curry and Kampot green pepper corn



White Wine Suggestion : Bava, Chardonnay, Italy

Exotic fruit bouquet. Aged in the bottle not in the barrel, the palate is dry, fine and ample.

Pork spare rib, slow cooked over charcoal, coated in crushed chombork seed, with a lightly spiced tamarind sauce



Red Wine Suggestion : The Beach House, Shiraz, South Africa

Smooth velvety tannin structure with loads of black fruits married with elegant spices.

••• DESSERT •••

Taro and sugar cane juice pudding, Kampong Cham cashew nut ice-cream



White Wine Suggestion : Dr. Loosen, Riesling, Mosel, Germany

It is a bright, vibrant, fruit-driven wine, with a juicy mid-palate and a crisp, drying 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