

DINNER SET MENU

\$45.00*

••• KHMER STREET FINGER FOOD •••


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

••• AMUSE BOUCHE •••

Steamed egg tofu, top with pork cotton

••• APPETIZER •••

Cambodian Wedding salad " Sachko Trokoun Srouy "Sliced grilled beef wrapped with Crispy morning glory, mixed herbs and sweet sour dressing

 **White Wine Suggestion :** Mad Fish, Sauvignon Blanc - Semillon, Australia
A flood of intense fruits lift from the glass as guava, black currant and gooseberry mingle with custard apple, cantaloupe, sweet herbs and citrus zest. The palate offers bright and intense fruit flavours, a lovely lemon butter richness and a long refreshing citrus acidity to finish.

••• SOUP •••

Chive leaf and king prawn dumpling, smoky garlic broth


 **Organic Herbal :** Kompot pepper , Chived leaf& Marongold flower
Strong herbal well balane with spicy and Freshing flavor of herb with yellow colour of flower.

••• REFRESHER •••

Water melon, green lime and Kampot pepper granite

••• MAIN COURSE •••

. Grilled sea bass fish on green bass leaves, served with amok sauce

 **White Wine Suggestion :** Domaine de Rochebin Mâcon Villages, Chardonnay, France
"Pale lemon in colour, with citrus and apple notes, a hint of white blossom and faint traces of butter. Apple and citrus predominate on the palate along with a hint of pear, A refreshing citric acidity matches the roundness on the palate with fresh fruit flavours lingering on the palate."

. Chicken with lemongrass and round eggplant, served with brown rice

 **Red Wine Suggestion :** George Duboeuf White Flower, Pinot Noir, France
This Pinot Noir features a bright ruby color. It exudes aromas of red fruits, especially cherry and wild strawberry. With an elegant and luscious mouthfeel, the fruit-forward palate has notes of spice from the French oak. Unctuous and delicious through the finish.

••• DESSERT •••

Wrapped turmeric crêpe with mixed seasonal fruits, mung bean, coconut flesh and cashew nut ice-cream

 **Sparkling Wine Suggestion :** Maison Castel, Cuvee Blanche (Vegan) Chardonnay, Sparkling France
Delicate nose of white flowers and citrus complemented by hints of white fruit such as pears. Develops softly, combining fruit with a fresh, clean structure and culminating in a smooth finish.

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 by organic herbal find locally that have good effects for the body, it helps to digest and sleep well.