

DINNER SET MENU

\$45.00*

••• KHMER STREET FINGER FOOD •••

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

••• AMUSE BOUCHE •••

Turmeric rice cake topped with dry pork cotton and sweet chili sauce

••• APPETIZER •••

Green jack fruit salad, minced beef, sliced lemon grass, mixed fresh herbs, kaffir lime dressing



Rosé Wine Suggestion : Château Côtes de France, Merlot Cabernet, Southwest, France
Raspberry pink, with hints of cherries and currants. Well balanced and good length in the mouth.

••• SOUP •••

"Bor Bor Phek " taro steamed soup, sesbania flower, bean sprout, green curry paste, grilled local sea bass fish



Organic Herbal : Turmeric & Khmer basil
A subtle yellow colour, deliciously fresh with floral aromas

••• REFRESHER GRANITE •••

Water melon, green lime and red Kampot pepper granite

••• MAIN COURSE •••

Charcoal smoked eggplant, stuffed Sikhanoukville baby squid, sweet & sour passion fruit sauce



White Wine Suggestion : G Bertrand Viognier, IGP Languedoc, South West, France
Pale yellow with a nose full of white flowers. Crisp and lively in the mouth.

.Slow cooked free range chicken in coconut and honey sauce, roasted sesame, served on pumpkin puree



Red Wine Suggestion : Chateau La Font du loup Côtes du Rhône 2015, Syrah . France
Red and black fruits greet the nose along with lavender floral notes. On the palate, the wine is medium-bodied and fresh with silky smooth tannins. Black cherry liqueur, ripe black plum and black raspberry flavours linger in this wine that exhibits considerable elegance and finesse.

••• DESSERT •••

.Purple sweet potato purée, caramelize cocount and passion fruit ice cream



Semi Sweet Wine Suggestion : Marqués de Cáceres "Satinela" Semi-Dulce Rioja DOC
.Viura . Spain Charming bouquet of exotic fruit and mature pears. Silky smooth and sweet wine, with a refreshing acidity on the 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, aswell 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