

# DINNER SET MENU

\$45.00\*

## KHMER STREET FINGER FOOD

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

### ••• AMUSE BOUCHE •••

Sour pumpkin puree, topped with dry buffalo

### ••• APPETIZER •••

"Prahok Ktis Salad" : minced pork and prahok, cooked in fresh coconut milk, crunchy seasonal vegetables

### ••• SOUP •••

Slow cooked duck from Phnom Krom Village, smoky shallot broth, tromong sour leaf



**White Wine Suggestion :** M. Chapoutier, Belleruche, Cotes du Rhone, France

Medium-bodied blend of Grenache blanc, Clairette and Bourboulenc features notes of ginger, nectarine and melon, and finishes with fresh, zesty citrus.



**Organic Herbal :** Galangal & Marigold

Blend of earthy citrus and ginger with the yellow colour of marigolds.

### ••• REFRESHER GRANITE •••

Fermented black sticky rice sorbet

### ••• MAIN COURSE •••

Pan-Fried local sea bass coated with crushed cashew nuts, palm heart puree, holy basil sauce



**Rose Wine Suggestion :** Le Poussin, Grenache / Cinsault, Pays d'Oc, France

Round and well balanced. A dry finish full of ripe fruits.

Caramelized beef cheek with Kulen honey, bamboo shoot, Mondulkiri espresso coffee sauce



**Red Wine Suggestion :** Redbank, Shiraz . Australia

Jubey fruit aromas of plum and fruits of the forest, with a hint of star anise and savoury spice. This wine is medium bodied with sweet dark berry fruit, chocolate and spice flavours.

### ••• DESSERT •••

" Kromaothong " Crispy green glutinous rice flack, stuffing in young coconut flesh and banana, top with peanut ice-cream



**Sparkling Wine Suggestion :** Trivento Spakling Brut Nature, Pinot Noir, Chardonnay . Argentina

It's appearance is bright gold yellow with a good release of bubbles and a long lasting foam. The aromas show dried peaches, toasted bread and nutmeg. The palate has a sweet entry, unctuous and structured, with a balanced acidity.



**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