



DINNER SET MENU

\$54.00*

●●● KHMER STREET FINGER FOOD ●●●

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

●●● AMUSE BOUCHE ●●●

Turmeric rice crepe stuffed with chicken and river krill

●●● APPETIZER ●●●

Sliced homemade smoked sea bass, mixed with roasted coconut, local herbs, passion and garlic dressing



White Wine Suggestion : Pinot Grigio Lo.Ca.Tour, central Valley, California
Juicy and refreshing with light aromas of nectarine and honeydew, on mouth, nicely balanced acidity and a juicy finish.

●●● SOUP ●●●

A signature soup from Mondulkiri "Samlor Prong" - Mixed seasonal vegetables and sliced pork cooked in bamboo pipe



Organic Herbal : Turmaric,white ginger & Ling leak leaf
Earthy yellow flower from the root and lightly spie and Aromantic from the herb.

●●● FIRST MAIN COURSE ●●●

. Kep crab meat and prawn cooked with Amok paste, fresh coconut milk and noni leaf



White Wine Suggestion : Beaujolais Blanc,Dominique Piron, Chardonnay. Burgundy, France
this wine is a great little sip to enjoy the sun. On the nose aromas of white elderberry flowers, apricot, citrus and spiced cardamon grey pepper. In mouth ripe palate, well balanced between freshness , fruity, pretty lemon persistence and a mentholated note.

●●● REFRESHER ●●●

"Maprang" Plum mango sorbet with pounded salt & chili

●●● SECOND MAIN COURSE ●●●

. Grilled duck breast marinated with kaffir lime, lemongrass and galangal, served with lightly spicy Prahok and red ant sauce



Red Wine Suggestion : Sherazade, Doc Nero d'Avila, Sicilia
This wine features a red fruit bouquet accompanied by delicate balsamic hints. spicy with In mouth a pleasant and fragrant wine with caressing tannins.

●●● DESSERT ●●●

Caramelized young coconut flesh mousse, served with sweet cucumber ice-cream



Rum Suggestion : Rum, influence N1, famille Rici, Trinidad, Jamaica
Blend of 30 % Jamaican (Worthy Park distillery) and 70% Trinidad (Angostura Distillery) Rums and aged in Bourbon, Cognac and Pineau cask The aroma is captivating, combining notes of cigar, wood, brioche, banana and passion fruit. On the palate, it offers flavors like a fusion of leather, toast, peach, pastry and vanilla.

●●● MIGNARDISE ●●●

Deep-fried golden sesame ball, sweet corn in sugar palm syrup, red dragon fruit jelly

WINE
PAIRING

\$ 45.00* / 4 glass Set
\$ 12.00* / 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.