



DINNER SET MENU

\$54.00*

••• KHMER STREET FINGER FOOD •••

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

••• AMUSE BOUCHE •••

Rice cupcake with egg quail, crab roe and sour coconut sauce

••• APPETIZER •••

Sliced grilled eggplant stuffed with local beef tenderloin, crispy morning glory, water celery, toasted ground rice, combava dressing



Red Wine Suggestion : Chianti Classico, Antinori "Peppoli", Sangiovese-Merlot, Toscana, Italy
The Pèppoli vineyards produce a Chianti Classico that is a blend made from Sangiovese grapes and complementary varieties; Peppoli is recognized and appreciated for the full expression of its fruit. A wine that represents the Chianti Classico territory and its historic grape variety with typical floral and fruity aromas

••• SOUP •••

Young palm fruit and pineapple sour soup cooked with kroeung paste, fresh coconut milk, pork ball and curry leaves



Organic Herbal : Galangal root ,Turmaric & long basil
Earthy yellow from the root and lightly spie and Aromatic from the herb.

••• FIRST MAIN COURSE •••

. Pan-seared mackerel fillet with coriander sauce, crispy black seaweed, pumpkin croquette



White Wine Suggestion : Mâcon Blanc Nicolas Maillet, Organic, Burgundy, France
Notes of green and yellow apples and white blossoms with a clean, mineral finish. Not too heavy and not too light, this wine is a perfect balance for a classic chardonnay from Macon.

••• REFRESHER •••

Butterfly Pea flower, Roluse tangerine and sweet basil seed sorbet

••• SECOND MAIN COURSE •••

. Roasted free-range chicken with green jack fruit, served with cappuccino mushroom sauce



Red Wine Suggestion : Pinot Noir "Escudo Rojo" Reserva, Baron Philippe e Rothschild, Central Valley, Chile
Its dark garnet color announces an exuberant nose with hints of eucalyptus, menthol, dark fruits, citrus zests and faded violets. The palate is heady and full-bodied with spicy notes and a finish on tight tannins.

••• DESSERT •••

Caramelized among banana with passion fruit wrapped with turmeric crepe, served with Kampong Cham cashew nuts ice-cream and fermented black sticky rice sauce



Gin Wine Suggestion : Gin "Thomson's", Aquitaine, France
"It is a perfect combination of British style and the best of Aquitaine région of France : it is a distilled grape gin with 15 botanicals macerated, including vineyard peaches, rosebuds, juniper, Jamaican pepper, ginger, and Caviar from Aquitaine ! This gin is floral on the nose, very long and spicy on the palate."

••• MIGNARDISE •••

Keo Romeat mango mousse, Palm fruit seed delight, Num Porpeay

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.



\$ 49.00* / 4 glass Set
\$ 14.00* / 1 glass

* Price Subject to 10% VAT



\$ 15.00*
4 glass Set