



DINNER SET MENU

\$54.00*

••• KHMER STREET FINGER FOOD •••

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

••• AMUSE BOUCHE •••

Shrimp & pork Natang croquette

••• APPETIZER •••

"Plea Bang-korng" Takeo river lobster mixed with galangal, dry sweet chili, turnip, water celery, lime juice, herbs



White Wine Suggestion : Coteaux Bourguignons, "la Citadelle", Domaine Guerrin & Fils, Chardonnay, Burgundy, France.

••• SOUP •••

Pailin sweet corn cappuccino, homemade salted egg yolk with black coffee



Organic Herbal : Black pepper & Noni Fruit
Lightly healthy fruit rich in Vitamin A,C, help to repair body and provide several benefits, slightly spicy from pepper note

••• FIRST MAIN COURSE •••

. Pan-seared Sihanoukville King mackerel, black pepper, fresh rice noodles and spicy tamarind sauce



Rosé Wine Suggestion : Chateau Saint Maur, cuvée "M" Rosé, Cru Classé, Cinsault Syrah -Grenache-Cabernet Sauvignon-Mourvedre-Tibouen-Rolle-Clairette

••• REFRESHER •••

Red tea and tangerine sorbet

••• SECOND MAIN COURSE •••

. "Moin Teum" Slow-cooked free-range chicken stuffed with dried mushroom, lotus seed, caramelized sugar-cane sauce



White Wine Suggestion : Chablis Saint Martin, Domaine Laroche, Chardonnay, Burgundy, France

••• DESSERT •••

Fermented black sticky rice panna cotta, Kulen honey and coconut ice-cream



Suggestions : Sampan "Cellar Series" Amber pure sugar cane Rum 2019, matured in cognac barrels, Distillerie D'Indochine, Vietnam

Or

Montmousseau Etoile Brut, sparkling, Loire Valley, France

••• MIGNARDISE •••

Pandan rice in coconut syrup, Passion macaron, Peanut candy

Our organic herbal pairing is not a Tea pairing.

WINE PAIRING

\$ 61.00* / 4 glass Set
\$ 16.00* / 1 glass

* Price Subject to 10% VAT

ORGANIC HERBAL

\$ 15.00*
5 glass Set

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



VEGETARIAN MENU \$48.00

••• KHMER STREET FINGER FOOD •••

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••• AMUSE BOUCHE •••

Tofu Natang croquette

••• APPETIZER •••

Plea dressing mixed with galangal, dry sweet chili, turnip, water celery, crispy morning glory, herbs



White Wine Suggestion : Coteaux Bourguignons, "la Citadelle", Domaine Guerrin & Fils, Chardonnay, Burgundy, France.

••• SOUP •••

Pailin sweet corn cappuccino, homemade salted egg yolk with black coffee



Organic Herbal : Black pepper & Noni Fruit
Lightly healthy fruit rich in Vitamin A,C, help to repair body and provide several benefits, slightly spicy from pepper note

••• FIRST MAIN COURSE •••

. Tempura bean curd, black pepper, fresh rice noodles and spicy tamarind sauce



Rosé Wine Suggestion : Chateau Saint Maur, cuvée "M" Rosé, Cru Classé, Cinsault Syrah -Grenache-Cabernet Sauvignon-Mourvedre-Tibouen-Rolle-Clairette

••• REFRESHER •••

Red tea and tangerine sorbet

••• SECOND MAIN COURSE •••

. Deep-fried rice paper stuffed with dried mushroom, lotus seed, black fungus, caramelized sugar-caned sauce



White Wine Suggestion : Chablis Saint Martin, Domaine Laroche, Chardonnay, Burgundy, France

••• DESSERT •••

Fermented black sticky rice jelly, Kulen honey and coconut ice-cream



Suggestions : Sampan "Cellar Series" Amber pure sugar cane Rum 2019, matured in cognac barrels, Distillerie D'Indochine, Vietnam

Or

Montmousseau Etoile Brut, sparkling, Loire Valley, France

••• MIGNARDISE •••

Pandan rice in coconut syrup, WAT chocolate, Peanut candy

Our organic herbal pairing is not a Tea pairing.

WINE PAIRING

\$ 61.00* / 4 glass Set
\$ 16.00* / 1 glass

* Price Subject to 10% VAT

ORGANIC HERBAL

\$ 15.00*
5 glass Set

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