



# DINNER SET MENU

\$54.00\*

## ••• KHMER STREET FINGER FOOD •••

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

## ••• AMUSE BOUCHE •••

Num Banh Chok Somlor Broheur

## ••• APPETIZER •••

Smoked Sihanoukville tuna, mustard seed, beetroot pickle, crispy morning glory, lemongrass & salted egg dressing



White Wine Suggestion : Louis Sipp Riesling "Reserve", Alsace, France

## ••• SOUP •••

Pork shank sour soup cooked with young jackfruit, Kroeung paste, fresh coconut milk and jungle leaves



Organic Herbal : Turmaric, green tamarind, Holy Basil  
Earthy Sour flavor from the fruit and subtle yellow color from the root with lightly spicy aroma from herb

## ••• FIRST MAIN COURSE •••

. Kep crab fried with green Kampot pepper corn, coriander



White Wine Suggestion : Marques de Caceres "Deusa Nai", Albarino, Rias Baixas, Spain

## ••• REFRESHER •••

Roselle Sorbet

## ••• SECOND MAIN COURSE •••

. Grilled marinated duck with Kulen honey, pineapple puree, lime pickle sauce



Red Wine Suggestion : L'Esprit de Château Jean Voisin, Saint Emilion Grand Cru, Merlot, Bordeaux, France

## ••• DESSERT •••

Fermented black sticky rice Tiramisu, Ratanakiri coffee and palm caramel gel



Cocktail : Mekong Espresso Martini,

Or

Rum Suggestion : Rum Ricci Influence N3

## ••• MIGNARDISE •••

Keo Romeat mango mousse, Teuk Kork Chhous, Coconut candy

**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.

WINE PAIRING

\$ 57.00\* / 4 glass Set  
\$ 16.00\* / 1 glass

\* Price Subject to 10% VAT

ORGANIC HERBAL

\$ 15.00\*  
5 glass Set



# VEGETARIAN MENU

\$48.00\*

## ••• KHMER STREET FINGER FOOD •••

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### ••• AMUSE BOUCHE •••

Num Banh Chok Somlor Broheur

### ••• APPETIZER •••

Smoked eggplant, mustard seed, beetroot pickle, crispy morning glory, sweet & sour lemongrass dressing



White Wine Suggestion : Louis Sipp Riesling "Reserve", Alsace, France

### ••• SOUP •••

Young jackfruit, Kroeung paste, fresh coconut milk and jungle leaves



Organic Herbal : Turmeric, green tamarind, Holy Basil  
Earthy Sour flavor from the fruit and subtle yellow color from the root with lightly spicy aroma from herb

### ••• FIRST MAIN COURSE •••

. Stir-fried onion, capsicum, with green Kampot pepper corn, coriander



White Wine Suggestion : Marques de Caceres "Deusa Nai", Albarino, Rias Baixas, Spain

### ••• REFRESHER •••

Roselle Sorbet

### ••• SECOND MAIN COURSE •••

. Grilled marinated bean curd with Kulen honey, pineapple puree, lime pickle sauce



Red Wine Suggestion : L'Esprit de chateau Jean Voisin, Saint Emilion Grand Cru, Merlot, Bordeaux, France

### ••• DESSERT •••

Fermented black sticky rice Tiramisu, Ratanakiri coffee and palm caramel gel



Cocktail : Mekong Espresso Martini,

Or

Rum Suggestion : Rum Ricci Influence N3

### ••• MIGNARDISE •••

Keo Romeat mango mousse, Teuk Kork Chhous, Coconut candy

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WINE PAIRING

\$ 57.00\* / 4 glass Set  
\$ 16.00\* / 1 glass

\* Price Subject to 10% VAT

ORGANIC HERBAL

\$ 15.00\*  
5 glass Set