



# DINNER SET MENU

\$54.00\*

## ●●● KHMER STREET FINGER FOOD ●●●

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

## ●●● AMUSE BOUCHE ●●●

"Num Krouk" Traditional rice cupcake with crab roe

## ●●● APPETIZER ●●●

Sihanoukville prawn trio with sweet & sour satay sauce



Rosé Wine Suggestion : Château Saint Maur Rosé Cuvée Excellence, Cru Classé, Côtes de Provence, France

## ●●● SOUP ●●●

Mixed mushroom, Ratanakiri coffee cappuccino soup with homemade salted egg



Organic Herbal : Long pepper ,Marigold  
Subtle spice hint with lightly flavor note of flower.

## ●●● FIRST MAIN COURSE ●●●

. Caramelized local sea bass fillet with sugarcane juice, sliced ginger, coconut palm puree



Orange Wine Suggestion : Gustave Lorentz "Qui l'Eut Cru" Orange wine, Alsace, France

## ●●● REFRESHER ●●●

Java plum sorbet

## ●●● SECOND MAIN COURSE ●●●

. Crispy dumplings stuffed with slow-cooked Saraman beef cheek, served with peanut curry sauce



Red Wine Suggestion : Côtes du Rhône "Le Temps est Venu", Stéphane Ogier, Rhône Valley, France

## ●●● DESSERT ●●●

Baked mixed seasonal fruit gratin, served with roasted coconut & passion sorbet



Sparkling Suggestion : Viña Esmeralda, Familia Torres, Catalunya, Spain  
Or

Rum Suggestion : Rum Ricci Influence N3

## ●●● MIGNARDISE ●●●

Green lime mousse, Sweet corn, Sun-dried tomato

**Our organic herbal pairing is not a Tea pairing.**

WINE PAIRING

\$ 59.00\* / 4 glasses Set  
\$ 16.00\* / 1 glass

\* Price Subject to 10% VAT

ORGANIC HERBAL

\$ 15.00\*  
5 glasses 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 •••

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

## ••• AMUSE BOUCHE •••

"Num Krouk" Traditional rice cupcake

## ••• APPETIZER •••

Crunchy vegetable trio with sweet & sour satay sauce

 **Rosé Wine Suggestion :** Château Saint Maur Rosé Cuvée Excellence, Cru Classé, Côtes de Provence, France


## ••• SOUP •••

Mixed mushroom, Ratanakiri coffee cappuccino soup

 **Organic Herbal :** Long pepper ,Marigold  
Subtle spice hint with lightly flavor note of flower.

## ••• FIRST MAIN COURSE •••

. Soft bean curd with sugarcane juice, sliced ginger, coconut palm puree

 **Orange Wine Suggestion :** Gustave Lorentz "Qui l'Eut Cru" Orange wine, Alsace, France

## ••• REFRESHER •••

Java plum sorbet

## ••• SECOND MAIN COURSE •••

. Crispy dumplings stuffed with slow-cooked sweet vegetables,  
served with peanut curry sauce

 **Red Wine Suggestion :** Côtes du Rhône "Le Temps est Venu", Stéphane Ogier, Rhône Valley, France

## ••• DESSERT •••

Baked mixed seasonal fruit gratin, served with roasted coconut & passion sorbet

 **Sparkling Suggestion :** Viña Esmeralda, Familia Torres, Catalunya, Spain  
Or

**Rum Suggestion :** Rum Ricci Influence N3

## ••• MIGNARDISE •••

Green lime mousse, Sweet corn, Sun-dried tomato

**Our organic herbal pairing is not a Tea pairing.**

WINE  
PAIRING

\$ 59.00\* / 4 glasses Set  
\$ 16.00\* / 1 glass

\* Price Subject to 10% VAT

ORGANIC  
HERBAL

\$ 15.00\*  
5 glasses Set

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