







GASTRONOMIC SET MENU

$66.00*

WAKE UP – THE PILLOW

Lightly spiced prawn, created to gently awaken your palate.

KITCHEN DISCOVERY – BORBOR KROEUNG

Duck congee with fragrant local herbs,
inspired by traditional Cambodian flavors.

STARTER – BATTAMBANG TOEUK KROUNG

River fish pounded with lime juice and fresh vegetables, bright and refreshing.

White Wine Suggestion : Villa Wolf, Riesling Pfalz, Germany

SOUP – CHEF'S CHILDHOOD SOUP

A tomato broth with octopus, crispy krill, tamarind juice, and rice paddy herbs.
A dish inspired by our chef's early memories.

Organic Herbal : Tomato, Galangal root, Rice paddy herbs

FIRST MAIN COURSE – SIGNATURE AMOK

Seabass cooked with Khmer curry paste, noni leaves, and coconut milk.
A refined version of Cambodia's national dish.

White Wine Suggestion : Domaine Saint Peyre, Viognier, Languedoc. France

CLEANSER – WATERMELON MOJITO

To refresh your palate, we present a Mojito ball with Kampot pepper white chocolate.

SECOND MAIN COURSE – CARAMELIZED OXTAIL BEEF

Glazed with Kulen Mountain honey, served with turnip
and cauliflower farce.

Red Wine Suggestion : Yalumba Barossa, Shiraz, Australia

DESSERT – PASSION VOLCANO

Ginger crumble with Mondulkiri strawberry sauce, warm and aromatic.

Sparkling Suggestion : Sparkling Brut, Cuvée Étoile, Monmousseau, Loire Valley, France

MIGNARDISE

Coffee mousse, sticky rice ball, and peanut candy.
A sweet Cambodian farewell.

CLASSIC WINE PAIRING

$ 48 4 glasses set

PREMIUM WINE PAIRING

$ 84 4 glasses set

CHAMPAGNE PAIRING

$ 93 4 glasses set

$ 23 1 glass

HERBAL PAIRING

$ 18 5 glasses set

It is organic, local, and
beautifully balanced for wellness.

** Price Subject to 10% VAT*









VEGETARIAN MENU

$57.00*

WAKE UP – THE PILLOW

Lightly spiced crunchy vegetables, created to gently awaken your palate.

KITCHEN DISCOVERY – BORBOR KROEUNG

Jasmine rice congee with fragrant local herbs,
inspired by traditional Cambodian flavors.

STARTER – BALAMBANG TOEUK KROUNG

Pounded roasted pea eggplant, shallot, garlic with lime juice & fresh vegetables, bright and refreshing.

White Wine Suggestion : Villa Wolf, Riesling Pfalz, Germany

SOUP – CHEF'S CHILDHOOD SOUP

A tomato broth with crispy soy beancurd, tamarind juice, and rice paddy herbs.
A dish inspired by our chef's early memories.

Organic Herbal : Tomato, Galangal root, Rice paddy herbs

FIRST MAIN COURSE – SIGNATURE AMOK

Local mushroom and kale cooked with Khmer curry paste, noni leaves, and coconut milk.
A refined version of Cambodia's national dish.

White Wine Suggestion : Domaine Saint Peyre, Viognier, Languedoc. France

CLEANSER – WATERMELON MOJITO

To refresh your palate, we present a Mojito ball with Kampot pepper white chocolate.

SECOND MAIN COURSE – CARAMELIZED TURNIP

Glazed with Kulen Mountain honey, served with bok choy
and cauliflower farce.

Red Wine Suggestion : Yalumba Barossa, Shiraz, Australia

DESSERT – VOLCANO

Ginger crumble with Mondulkiri strawberry sauce, warm and aromatic.

Sparkling Suggestion : Sparkling Brut, Cuvée Étoile, Monmousseau, Loire Valley, France

MIGNARDISE

Coffee mousse, sticky rice ball and peanut candy. A sweet Cambodian farewell.

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