DINNER SET MENU
$28.00

*** AMUSE BOUCHE ***
- Steamed coconut & rice cake, topped with ground dried squid

*** APPETIZER ***
- Battambang orange mixed with smoked fish, winged bean, roasted shredded coconut and coriander sauce

   White Wine Suggestion : Pierre Andre, Rully AOP. Chardonnay. France

*** SOUP ***
- Palm fruit seed, dried mushroom, soymilk skin, lotus root, pork ball cooked in "Pekouy" stock

*** SORBET ***
- Tamarind and chili powder granite

   White Wine Suggestion : Marques de Caceres, Rueda DO. Verdejo. Spain

*** MAIN COURSE ***
- Turmeric crepe stuffed with minced chicken and small shrimps from Tonle Sap lake, peanut sauce

- Sihanoukville beef, stir-fried lemon grass, red ants, holy basil, water mimosa served with black pepper fried rice

   Red Wine Suggestion : Brokenwood Cricket Pitch. Cabernet Shiraz Merlot. Australia

*** DESSERT ***
- Sugar palm candy, sticky rice dumpling & Maigprang Fruit sorbet

   Sparkling Wine Suggestion : Cocchi Brachetto d’Acqui. Brachetto d’Acqui. Italy

WINE PAIRING
$ 22.50 / 4 glass Set
$ 6.50 / 1 glass
Subject to 10% Vat