DINNER SET MENU
$28.00

*** AMUSE BOUCHE ***
- Sweet and sour scallop, coriander leaf

*** APPETIZER ***
- Grilled dry beef, crispy garlic, shallot & kaffir lime, mixed with pound green kantourt fruit salad, sprinkle of roasted cashew nuts
  Rose Wine Suggestion: Yalumba Y. Sangiovese. Australia

*** SOUP ***
- Banana flower sour soup, frog legs, holybasil, lemongrass and galangal

*** SORBET ***
- Lychee and caraway powder granite, rice alcohol
  White Wine Suggestion: Rouquet’s. Sauvignon blanc. Southern France

*** MAIN COURSE ***
- Tonle sap fish fillet caramel with palm sugar, dry sweet chili, served on pumpkin puree
  - Stir-fried Jasmine rice, crispy eggplant, Kampot green pepper corn, lime leaf and minced pork ball
  Red Wine Suggestion: Le Pigeoulet. Grenache Syrah. France

*** DESSERT ***
- Black sticky rice and coconut sauce, Top with Durian ice-cream
  Sparkling rose Suggestion: Bird in hand. Pinot noir. Australia

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