DINNER SET MENU

$28.00

*** AMUSE BOUCHE ***

- Rice cake and quail egg

*** APPETIZER ***

- Duo cockles, mixed with sliced lotus stem, crispy onions, lady's finger chilli, sweet basil and tamarind sauce

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

*** SOUP ***

- River por fish and Cambodian salted fish, cooked in coconut milk, bamboo shoot, green bass leaf

*** SORBET ***

- Phnea sour fruit & Khmer rice alcohol

   Wine Suggestion: Bird in Hand Riesling. Australia

*** MAIN COURSE ***

- Grill Battambong beef kronouch, on papaya pickles, peanut sauce & Khmer bread
- "Morn Tim" steamed chicken, vermicelli, dry mushroom, wrapped in rice paper, served with cinnamon & soya sauce

   Red Wine Suggestion: Mt. Difficulty. Roaring Meg Pinot Noir. New Zealand

*** DESSERT ***

- Sticky rice stuff with yellow been dumpling, Pandan leaf ice-cream

   White Wine Suggestion: Soleil Gascon, IGP Cotes de Gascogne Gros Manseng. France

WINE PAIRING

$22.50 / 4 glass Set

$6.50 / 1 glass

Subject to 10% Vat