DINNER SET MENU
$28.00

••• AMUSE BOUCHE •••
- Steamed scallop with garlic, avocado from Ratanakiri

••• APPETIZER •••
- Pound bamboo pickle, Krosang fruit, caraway herbs and grilled chicken

White Wine Suggestion: Domaine Fournier, Monts Damnes Sancerre. Sauvignon Blanc. France

••• SOUP •••
- Soup Tear Trokoun’ Duck cooked with morning glory, taro root, corn seed and mixed herbs

••• SORBET •••
- Battambang Orange sorbet, sprinkle of combava zest, rice wine

Red Wine Suggestion: Tyrells Old Winery Pinot Noir. Pinot Noir. Australia

••• MAIN COURSE •••
Grilled pork ribs marinated with honey from Kulen Mountain, on smoked eggplant puree
- Sea bass cooked in sweet & sour curry sauce, ground peanut, water mimosa, served with turmeric rice

White Wine Suggestion: Vinum. Chenin Blanc. Africa

••• DESSERT •••
- Palm fruit and coconut rice cake, Sugar palm & casewnut candy ice-cream

Sparkling Wine Suggestion: Angas Moscato. Moscato. Australia

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