

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 combaua 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 : Uinum . Chenin Blanc . Africa

●●● DESSERT ●●●

. Palm fruit and coconut rice cake, Sugar palm & cashewnut 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

