DINNER SET MENU
$28.00

--- AMUSE BOUCHE ---
- Soft tofu egg, top with pork cotton

--- APPETIZER ---
- Rice noodle salad, mixed with chicken and pound “dry haybi” coconut & sour peanut dressing

White Wine Suggestion: Yalumba Y Series Viognier, Australia

--- SOUP ---
- “Kampot Beef Sour Soup” Slow cooked of beef cheek, Krosang fruit, palm heart and kantrob leaf

--- SORBET ---
- Basil due seed & leaf sorbet

Red Wine Suggestion: Moulin à Vent Gamay, France

--- MAIN COURSE ---
- Stir-fried luffa stuffed with minced shrimps & dry banana flower, spring onion sauce
- “Knob Ang” Grilled Tonle sab fish & ground pork, marinated with turmeric paste, mushroom, green tamarind

Wine Suggestion: Bouchard Pere et Fils, Côteaux Bourguignon AOP Gamay, Pinot Noir, France

--- DESSERT ---
- Steamed winter melon and coconut milk, Kandal Logan ice-cream

Sparkling Wine Suggestion: Bird in Hand Sparkling Pinot noir, Australia

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