DINNER SET MENU
$36.00*

KHMER STREET FINGER FOOD
Discover our selection of Khmer street food to start your dining experience

AMUSE BOUCHE
“Teatum” Chreav duck cooked with dark soya sauce

APPETIZER
Crispy rice noodle & Battambang beef salad, rogneang leaf, peanut garlic dressing

Red Wine Suggestion : Deakin Estate, Merlot, Australia
A lovely and complex wine, Rich red fruit on the nose with oak and dark chocolate notes in the mouth.

SOUP
Smoked mushroom, purple sweet corn and grilled Takeo chicken wing

Organic Herbal : Butterfly Pea and Khmer basil
A mesmerising blue colour with a floral aroma.

REFRESHER
Ginger and lemongrass tea sorbet

MAIN COURSE
Stir-fried Kep King Crab meat, prawn cooked in fresh coconut milk, red curry and Kampot green pepper corn

White Wine Suggestion : Bava, Chardonnay, Italy
Exotic fruit bouquet. Aged in the bottle not in the barrel, the palate is dry, fine and ample.

Pork spare rib, slow cooked over charcoal, coated in crushed chombork seed, with a lightly spiced tamarind sauce

Red Wine Suggestion : The Beach House, Shiraz, South Africa
Smooth velvety tannin structure with loads of black fruits married with elegant spices.

DESSERT
Taro and sugar cane juice pudding, Kampong Cham cashew nut ice-cream

White Wine Suggestion : Dr. Loosen, Riesling, Mosel, Germany
It is a bright, vibrant, fruit-driven wine, with a juicy mid-palate and a crisp, drying finish.

WINE PAIRING
$28.00* / 4 glass Set
$7.50* / 1 glass
* Price Subject to 10% VAT

ORGANIC HERBAL
$15.00* 4 glass Set

Our organic herbal pairing is not a Tea pairing.
It is composed of organic herbs found locally that have positive effects on the body, as well as helping digestion + sleep.