DINNER SET MENU
$28.00

*** AMUSE BOUCHE ***
- Traditional turmeric rice crepe, stuffed with minced chicken

*** APPETIZER ***
- Cambodian Wedding salad * Sachikho Trokoun Srouy * Sliced grilled beef wrapped with Crispy morning glory, mixed herbs and sweet sour dressing
Red Wine Suggestion: La Carraia Sangiovese Rosso IGP 2013 Sangiovese. Italy

*** SOUP ***
- Clear local zucchini soup with seafood (scallop, squid, shrimp) vermicelli, sweet basil herbs
White Wine Suggestion: Villa Antinori Bianco IGT Toscana Trebbiano Malvasia Chardonnay Tuscany. Italy

*** SORBET ***
- Green tamarind, caraway herbs candy pure of rice alcoholic

*** MAIN COURSE ***
- Sihanoukville fish fillet * amok * cooked in a cupcake clay pot
- Grilled duck breast form Aragn Village, black sticky rice porridge, Pineapple sauce
White Wine Suggestion: Chavy Chouet Chardonnay. France

*** DESSERT ***
- "Duo" tomatoes jelly, toped with red tomatoes ice cream
White Wine Suggestion: G. Lorentz Fleurelle Alsace AOP Sylvaner Muscat Pinot Blanc Alsace. France

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