



DINNER SET MENU

\$28.00

••• AMUSE BOUCHE •••

. Traditional turmeric rice crepe, stuffed with minced chicken


••• APPETIZER •••

. Cambodian Wedding salad " Sachko 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:** Uilla Antinori Bianco IGT Toscana Trebbiano Maluasias 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 Uillage, black sticky rice porridge, Pineapple sauce

 **White Wine Suggestion:** Chauy Chouet Chardonnay . France

••• DESSERT •••

. " Duo" tomatoes jelly, topped with red tomatoes ice cream

 **White Wine Suggestion:** G. Lorentz Fleurette Alsace AOP Sylvaner Muscat Pinot Blanc Alsace . France

WINE
PAIRING

\$ 22.50 / 4 glass Set

\$ 6.50 / 1 glass

Subject to 10% Vat

