DINNER SET MENU
$36.00*

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

AMUSE BOUCHE
Light spicy frog leg rolled in long eggplant

APPETIZER
Seared scallop, broccoli and tomatoes candie salad, sweet basil seed and combava dressing

SOUP
Kampong Cham bamboo shoot sour soup, curry paste and corn seed, stuffing chicken wings

REFRESHER
Battambang grape fruit and fresh mint granite

MAIN COURSE
• Stew sandai fish fillet, palm coconut heart purée, crispy morning glory wrapped in rice paper

DESSERT
Baked cassava potato, sugar palm caramel, Bakong passion fruit ice-cream, and pandan leaf

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 by organic herbal find locally that have good effects for the body, it helps to digest and sleep well.

White Wine Suggestion : Bouchard Macon Village . Chardonnay . Burgundy, France Medium straw colour; intense fruit, spice, apple & biscuit aromas; generous fruit flavours, with a good long finish.

White Wine Suggestion : Deakin Estate . Viognier . SE Australia Rich, fruity and exotic wine with fruity tropical fruit and hints of citrus perfect barbecued seafood & fish

Red Wine Suggestion : Santa Cristina, IGT Toscana . Sangiovese Merlot . Tuscany, Italy
The wine is ruby red in color with purple highlights and its aromas are ample and intense with notes of red fruit, particularly cherries and raspberries. Easy-drinking personality wine.

Sparkling Wine Suggestion : Cavatina . Moscato . Veneto , Italy
The typical fragrance of Moscato grapes offers sweet and aromatic bubbles which are ideal to enhance desserts, fruit, ice cream and patisserie. Fruity and floral after taste leaves a joyful sensation in the mouth.