

DINNER SET MENU

*36.00

••• KHMER STREET FINGER FOOD •••

Discover our selection of Khmer street food to start your dining experience

••• AMUSE BOUCHE •••

Grilled Sihanoukville scallop with garlic sauce

••• APPETIZER •••

Crispy lotus root and traditional deep-fried small river shrimp soaked in toasted ground rice, sweet & sour turmeric dressing



Rosé Wine Suggestion : Yalumba Y Rosé, Sangiovese, Australia

Sophisticated and aromatic, reminiscent of summer with notes of lavender, pomegranate and strawberries and cream. Vibrant on the palate with refreshing layers of rhubarb, blood orange and cranberry, finishing with a zesty acidity.

••• SOUP •••

Prich leaf, baby taro, cooked in a Takeo pork rib and Kampot red pepper broth



Organic Herbal : Kampot Pepper & Wild Ginger

Well balanced with a light smoky flavour

••• REFRESHER •••

Granite of green jasmine tea and baby oranges from Kampong Cham village

••• MAIN COURSE •••

Steamed local red sea bass with soya bean, ginger & cauliflower pickle, combava sauce



White Wine Suggestion : Manyara, Sauvignon Blanc, Australia

Citrus notes on the nose with a fruity sweetness on the palate, hinting at lime, guava and passion fruit. Good acidity and a crisp finish

Free range chicken roasted in a clay pot, young green jack fruit, smoky lemongrass, coconut palm heart puree, passion fruit sauce



Red Wine Suggestion : Masi Bonacosta, Corvina, Rondinella, Molinara, Valpolicella Classico DOC, Italy

Fresh with good acidity, soft and silky tannins. Cherries are the dominant flavour, with hints of vanilla.

••• DESSERT •••

Caramelised pumpkin with Banteaysrey vanilla, sugar palm candies and roselle flower ice-cream, on a pumpkin seed crumble



Sweet White Wine Suggestion : Soleil Gascon IGP Gascogne, Gros Manseng, France

An elegant wine combining freshness and sweetness. Exotic fruit in the mouth with good acidity and a smooth, bright 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