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

WINE
PAIRING
Organic Herbal : Kampot Pepper & Wild Ginger
Well balanced with a light smoky flavour

WINE
PAIRING
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.

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

WINE
PAIRING
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

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.

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

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.

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

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

ORGANIC
HERBAL
$ 15.00*
4 glass Set