

## DINNER SET MENU

### \$28.00



#### ••• AMUSE BOUCHE •••

. Pound salted dry fish on fresh water melon Carpaccio



#### ••• APPETIZER •••


. Lightly spicy beef salad, crunchy kale, small egg plants, mint leaf and sweet lady chili finger sauce

 **White Wine Suggestion :** Tommasi, Le Rosse Pinot Grigio, Pinot Grigio, Veneto Italy  
Fruity aroma that fit perfectly with the appetizer, a perfect way to start your journey



#### ••• SOUP •••

. Lotus stem sour soup cooked in organic roselle flower & chicken broth

 **Red Wine Suggestion :** Ravanal, Merlot, Chile  
Medium body that match very well with this chicken soup



#### ••• Sorbet •••

. Makpreang fruit sorbet, sombai rice wine



#### ••• MAIN COURSE •••

. Steamed Barracuda fish with Kampot green pepper corn, young palm seed and coriander


. Grilled duck from Baray farm, mixed seasonal vegetables, crispy rice, lemongrass and turmeric green kako sauce

 **Red Wine Suggestion :** Trentham, Pinot Noir, Australia  
Light body that is pairing very well with both the fish and the duck



#### ••• DESSERT •••

Caramelized of Banteay Srey mango with coconut & sticky rice

 **Rosé Wine Suggestion :** Bandol Rosé, "Les Adrets" Moulin de la Roque, Mourvedre/Carignan, Provence France

Medium to full body that will amaze you for the end of your gastronomic experience...



WINE  
PAIRING

\$ 22.50 / 4 glass Set

\$ 6.50 / 1 glass

Subject to 10% VAT