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