DINNER SET MENU

*$36

- **KHMER STREET FINGER FOOD**
  Discover our selection of Khmer street food to start your dining experience

- **AMUSE BOUCHE**
  Purple corn soup, topped with salted egg yolk powder

- **APPETIZER**
  Battambong beef marinated in lemongrass juice, Kampot green pepper corn, dry tomatoes candy, mixed herbs and combava dressing

- **SOUP**
  “Nom Bangchok Somlor Khmer” Lightly yellow curry, pound river bar fish, served on Cambodian noodle

- **REFRESHER**
  Tamarind granite, pound dry Kep sea salt and chili

- **MAIN COURSE**
  - Sihanouk Ville baby scallop, wrapped with local zucchini, sweet and sour spring onion sauce, on grilled mushroom
  - Roasted pork ribs in honey from Kulen Mountain, sautéed Koaphueng potatoes, Ratanakiri coffee sauce

- **DESSERT**
  - "Kromaothong" Crispy green glutinous rice flack, stuffing in young coconut flesh and banana, Passion fruit, caramel ice-cream

Loire Valley, France
Aromatic with pleasant flower and fruit fragrances recalling the flower of vine and the fruit of sauvignon on the palate it reveals a freshness at good maturity. Citrus, apple and gooseberry aromas with hint of passion fruit are often found in this lively and bright wine.

Red Wine Suggestion: **Prunotto barbera D’asti DOC**, Barbera. Italy
The wine shows expensive aromas of blackberry and spice leading to a full, beautifully balanced, dark and bright fruit flavor on the palate.

Sparkling wine Suggestion: **Pitars Prosecco extra dry**, Glera. Italy
The bouquet is rich and enormously pleasurable the fragrance of mature fruit, an aroma of ripe apple and pear stand out while there are also gentle shades of citrus sweet, fine flowery hint.

**WINE PAIRING**
- $28.00* / 4 glass Set
- $7.50* / 1 glass

**ORGANIC HERBAL**
- $15.00* / 4 glass Set

* Price Subject to 10% VAT

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.