AMUSE BOUCHE
Light spicy frog filling in egg nest

APPETIZER
Charcoal grilled duck, crispy young banana, ground toasted rice, green koko sauce

SOUP
Old style hot & sour soup of pork belly, green jackfruit, roasted tomatoes in a smoky shallot broth

REFRESHER
Water melon, green lime and red Kampot pepper granite

MAIN COURSE
1. Baked local sea bass in clay pot with vermicelli, coriander, dry black mushroom and passion fruit sauce
2. Slow cooked free range chicken in coconut and honey sauce, roasted sesame, served on pumpkin puree

DESSERT
1. Steamed Ombong banana wrapped in sticky rice cake, Kampong Cham peanut ice-cream

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 by organic herbal find locally that have good effects for the body, it helps to digest and sleep well.