DINNER SET MENU
$36.00*

- AMUSE BOUCHE
Steamed chicken curry dumpling, wrapped in rice paper

- APPETIZER
Crispy river shrimps, fresh lotus stem, banana blossom and winged beans, roasted coconut, passion fruit and Butterfly Pea dressing

- SOUP
Slightly spicy and smoked lemongrass cooked with pumpkin, coconut cream and soft pork rib from Takeo village

- REFRESHER
Charcoal-grilled eggplant and green lime granite

- MAIN COURSE
  - Pan-fried “Por” river fish fillet, coated in crushed sesame, sautéed mushrooms, spring onion & spinach purée
  - Slow-cooked beef skirt with palm sugar caramel sauce, green jackfruit, young bamboo shoot, served with organic brown rice salad.

- DESSERT
Purple sweet potato purée, “sweet honey” pineapple and candied ginger sorbet

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

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.