

## DINNER SET MENU

\$26.80

### ••• AMUSE BOUCHE •••

. Steamed tomato from Chreau village, stuffing minced with shrimp



### ••• APPETIZER •••

. Marinated Kampot Scallop with ground toasted rice, kaffir lime leaf, galangal and lemongrass, Passion fruit sauce



**White Wine Suggestion :** Chauy-Chouet Les Femelottes Bourgogne Blanc . Chardonnay 2013 . Bourgogne France

Rich and complex white Burgandy wine. The nose gets oak, caramel, plumb and vanilla. Flavours of hazelnuts and a little citrus.

### ••• SOUP •••

. Traditional " Kdat Soup " turmeric paste, green bass leaf and black chicken



**White Wine Suggestion:** Tommasi Le Uolpare Soave Classico DOC . Garganega 2015 . Ueneto Italy

Nose is fruity and spicy, highlighted by delicious hints of tropical fruit.

### ••• Sorbet •••

. Soursop fruit sorbet, pure of fermented black sticky rice alcohol



### ••• MAIN COURSE •••

. Grilled Tonle Sap fish roll in soya bean pickle, sliced ginger, spring onion

. Pork shank from Takeo province, slow cooked in sugar palm caramel, mushroom and coconut-potato



**Red Wine Suggestion:** Manayara . Pinot Noir 2015 . Adelaide Hills Australia  
Nose of plum, fresh beetroot and dark cherry. Soy, spice with red liquorice and tight blueberry notes.

### ••• DESSERT •••

. Cashew nut mousse and red dragon fruit ice-cream



**Sparkling Wine Suggestion:** Bird in Hand . Sparkling Pinot Noir 2016 . Adelaide Hills Australia

Complex and traditional, a sparkling rose with strawberries and cherry aromas. Creamy texture.



WINE  
PAIRING

\$ 22.50 / 4 glass Set

\$ 6.50 / 1 glass

Subject to 10% UAT