DINNER SET MENU
$26.80

AMUSE BOUCHE
Steamed tomato from Chreav village, stuffing minced with shrimp

APPETIZER
Marinated Kampot Scallop with ground toasted rice, kaffir lime leaf, galangal and lemongrass; Passion fruit sauce
Rich and complex white Burgundy 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 Volpare Soave Classico DOC. Garganega 2015. Veneto 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.

WINES
$22.50 / 4 glass Set
$6.50 / 1 glass
Subject to 10% VAT