DINNER SET MENU
*36.00

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

*** AMUSE BOUCHE ***
Kampong Cham water melon, pounded dry salty fish, basil leaf

*** APPETIZER ***
Marinated Battambang beef wrapped in charcoal grilled eggplant, crispy Angkeadey flower, passion fruit dressing

Rose Wine Suggestion: Les Fort de Bories Azeau Rose, France
- Coral pink hue. Aromas of raspberry and redcurrant. Fresh with hints of flint-stone and sweet spice notes.

Organic Herbal: Caraway with Lemongrass
- Well balanced with a hint of smokiness and the freshness of lemongrass

*** SOUP ***
Free-range chicken wings, sweet and sour pumpkin soup, smokey green lemongrass

*** REFRESHER ***
Kaffir lime and red cabbage sorbet, topped with red kampot pepper

*** MAIN COURSE ***
- Grilled Sihanoukville scallops, with crushed Chamboc seeds, sweet potato puree
- Roast duck breast marinated in sugar cane juice, turmeric, pineapple fried rice, tamarind sauce

White Wine Suggestion: Bouchard Macon Villages Blanc, Chardonnay, France
- Pale gold in colour with green tints, brilliant and clear. Citrus fruit aromas with a hint of honeysuckle. Exotic, even spicy scents. Well balanced and smooth in the mouth. Macon-Villages wines are dry, light, lively, charming and fresh.

Red Wine Suggestion: Katnook Founder’s Block, Merlot, Coonawara, Australia
- A medium body wine with notes of rich dark berries and ripe plum, complemented by a hint of spices. Soft and lingering tannins.

*** DESSERT ***
- Caramelized Kao Romet green mango, cashew nuts, young palm fruit and jasmine ice-cream

Sparkling Wine Suggestion: Segura Viudas, Organic Brut, Cava, Spain
- Pale yellow colour. We find plenty of intense and harmonious aromas with flavours of citrus fruits and green apples. Carefully selected organic grapes have resulted in a higher quality Cava, with a pleasant finish.

Our organic herbal pairing is not a Tea pairing.

It is composed of organic herbs found locally that have positive effects on the body, as well as helping digestion + sleep

WINE PAIRING
$28.00*/ 4 glass Set
$7.50*/ 1 glass
* Price Subject to 10% VAT

ORGANIC HERBAL
$15.00* 4 glass Set