DINNER SET MENU
*36.00

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

- AMUSE BOUCHE
  Fresh oyster from Sihanoukville, deep fried shallot, sweet & sour coriander sauce

- APPETIZER
  Lightly spicy fried Catfish salad, mixed with galangal, and lemon grass on crispy morning glory, roasted chili sauce

- ORGANIC HERBAL
  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.

- SOUP
  Country side traditional wedding Beef sour soup, beef shank in young coconut juice, eggplant and tromung leaf

- MAIN COURSE
  Steamed dumpling, stuffing with minced pork, chive leaf, lotus seed and tamarind sauce

- REFRESHER
  Kao romeat green mango and mint sorbet, on black grass jelly

Red Wine Suggestion : Torres Coronas Cabernet sauvignon . Spain
Dark ruby colour: Concentrated aromas of wild berries and clove with oaky notes of toast. Warm and vinous on the palate with lush body and juicy tannins nicely refine by oak aging.

- DESSERT
  Slow cooked chicken in Lok Lak green pepper sauce, local cooking wine, mushroom and jack fruit puree

Sparkling Wine Suggestion : Cocchi Brut Chardonnay Chardonnay . Italy
A fine, elegant and lightly fruity brut with an aromatic, perfumed nose.Intense aroma and rich taste. 70% pinot noir and 30% Chardonnay

---

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

ORGANIC HERBAL
$15.00* 4 glass Set

---