DINNER SET MENU

**AMUSE BOUCHE**
- Turmeric rice cake topped with dry beef cotton and sweet chili sauce

**APPETIZER**
- Smoked eggplant & scallop salad, ground rice toasted, shallot, coriander dressing

White Wine Suggestion: Ferraton Cotes du Rhone . White Grenache, Clairette . France

**SOUP**
- Chicken, winter melon, pineapple sour soup, mushroom, Fresh coconut and sweet basil

Red Wine Suggestion: Ravanal . Merlot . Chili

**SORBET**
- Black sticky rice pickle sorbet

**MAIN COURSE**
- Goby fish coat with ginger and spring onion crusted, pumpkin puree and Mondulkiri coffee sauce

Grilled frog "Kankeab Bork Ang" stuffed with minced pork belly marinated with curry paste, peanut and green tamarind sauce

White Wine Suggestion: G. Bertrand Reserve Speciale . Uognier . France

**DESSERT**
- Crispy deep fried flat sticky rice "Cromoa Thorng", banana, peanut ice cream

White Wine Suggestion: Domenich Udal Masia Freye . Parellada, Muscat . Spain

**WINE PAIRING**
- $22.50 / 4 glass Set
- $6.50 / 1 glass
- Subject to 10% Vat