

DINNER SET MENU

\$28.00

●●● AMUSE BOUCHE ●●●

. Grilled stuffed tomato with minced pork


●●● APPETIZER ●●●

. Mushrooms salad, shrimps, egg tufu, mint leaf and sweet chili dressing

 **Rose Wine Suggestion :** Le Grand Noir Rose . Syrah - Grenache . France

●●● SOUP ●●●

. Sihanouk ville scallops, cooked in coconut milk, mixed green vegetables and toasted rice

 **White Wine Suggestion:** Manyara . Sauvignon Blanc . Australie

●●● SORBET ●●●

. Ginger and lemon grass tea sorbet

●●● MAIN COURSE ●●●

. Turmeric rice pudding, top with grilled tonle sap fish, wrap in spinach

. Chicken caramel, bamboo shoots, mushrooms, Kampot black pepper, served with sticky rice and bean cake

 **Red Wine Suggestion:** G. Bertrand La Clape AOP . Syrah Carignan Mouruedre . France

●●● DESSERT ●●●

. Pumpkin jelly and coconut ice-cream

 **Sweet Wine Suggestion:** M. de Caceres Satinela Rioja . Uiura . Spain

WINE  
 PAIRING

\$ 22.50 / 4 glass Set

\$ 6.50 / 1 glass

Subject to 10% Vat

