DINNER SET MENU
$28.00

*** AMUSE BOUCHE ***
- Grilled stuffed tomato with minced pork

*** APPETIZER ***
- Mushrooms salad, shrimps, egg tofu, 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 Mourvedre. France

*** DESSERT ***
- Pumpkin jelly and coconut ice-cream

Sweet Wine Suggestion: M. de Caceres Satinela Rioja. Viura. Spain

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