DINNER SET MENU
$36.00*

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

AMUSE BOUCHE
Chargrilled eggplant with minced pork stuffing in rice cone

APPETIZER
Winged bean salad, grilled Kep prawn, crispy morning glory, pound dry smoked river fish

White Wine Suggestion: Woodstock . Sauvignon Blanc Semillon . Australia
Woodstock has once again delivered a Sauvignon Blanc from the McLaren Vale with powerful tropical flavours which linger on the palate leaving a dry, crisp aftertaste.

SOUP
Young palm fruit cooked in fresh coconut cream, Khmer lemongrass paste, tamarind juice, beef roll skewer

Organic Herbal : Roselle Flower & Long Basil
Refreshing, scented and a beautiful pink hue.

REFRESHER
Butterfly pea flower, red Kampot pepper and green lime syrup, sorbet

MAIN COURSE
Sihanoukville Seabass, caramelized with palm sugar, palm heart puree, with a cappuccino sauce

Rosé Wine Suggestion: Bandol AOC . Mourvedre, Carignan . France
The Mourvedre gives this wine its strong character, balance and complexity. An intense fruit and floral nose make this an attractive rosé.

Free-range “chicken nam gnov” wrapped in green cabbage, lime pickle sauce, turmeric fried rice

Red Wine Suggestion: Mad Fish . Pinot Noir . Australia
A pretty, light to medium colour, attractive fruit flavours of cherries, raspberries and strawberries and gentle tannins.

DESSERT
Longan ice-cream, Orong mango jelly, coconut and sesame crumble

Sparkling Wine Suggestion: Trivento Brut Nature . Pinot Noir-Chardonnay . Mendoza, Argentina
Aromas of dried peaches, toasted bread and nutmeg. The palate has a sweet entry, unctuous and structured, with a balanced acidity.

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