



MODERN KHMER CUISINE

Baron Philippe de Rothschild Wine Pairing (12.5cl / glass)

Tasting Menu Or A La Carte – Changing Monthly

3 courses - 52

Wine Pairing - 38

4 courses - 62

Wine Pairing - 50

5 courses - 76

Wine Pairing - 58

MARINATED BEEF CARPACCIO 16

Cured with lime, chili and garlic,
mixed fresh herbs coulis, chili reduction

Inspired by Phlear Sach Ko

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KENDAL PROVINCE PUMPKIN SOUP 18

Open foie gras ravioli, coconut cream

Inspired by Samlor L'peou

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US SCALLOPS, AMOK REDUCTION 32

baby bok choy, river fish and curry cake

Inspired by Amok Bangkok

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SEARED DUCK BREAST 21

Kale, garlic oyster sauce, organic rice

Inspired by Sach Tea Doth

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FLAMBEED BANANA 10

jackfruit sticky rice, palm sugar coconut sauce

Inspired by Chet Doth Bay Dom Neap

Chardonnay 12

Escudo Rojo Reserva, Chile

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Pinot Noir 14

Escudo Rojo Reserva, Chile

Merlot Cabernet Franc, Saint-Emilion

16

Mouton Cadet Reserve, Bordeaux, France

Sémillon Sauvignon Blanc, Sauternes 18

Mouton Cadet Reserve, Bordeaux, France