

KAMPOT PEPPER DISCOVERY MENU

please, order before 8.00pm

STARTERS

Quinoa avocat

White quinoa with moringa vinaigrette, mashed avocado, red bell pepper coulis and white pepper

Or

Tataki de thon

Marinated Sake tuna, fresh long pepper emulsion, tiny rice bird nest with sesame and pine nuts, carrot, cucumber and fresh red pepper vinaigrette

MAIN COURSES

Poitrine de cochon

Pork belly slowly cooked then snacked, thai broth and cambodian noodles with white pepper

Or

Barracuda en robe de chou

Barracuda coated in green cabbage leaves, local quinoa risotto, zucchini puree, tamarind and fresh long pepper emulsion

DESSERTS

Crumble pomme-poivre

Apple, garden basil, fresh red pepper and crunchy crumble topping

Or

Fondant au chocolat

Half baked chocolate cake served with a creme anglaise infused with bird's pepper and a scoop of vanilla ice cream

Set menu \$17