

6th Course

Pressed Crispy pork belly
Served with red cabbage puree, candied carrots, edamame salsa and smoked bbq
sauce



7th Course

<u>Dessert</u>
Pandan crème brulee served with coconut sorbet

25KM RADIUS MENU

Here we take advantage of our foraging activities, being aware of our surroundings and pushing ourselves to be creative within the "Farm to table concept". Everything on the menu is sourced within 25km radius from HQ. The goal is to bring it closer to home, within a 15km radius. All in due time though as we are working on our Hydroponic farm and a consistent running system.



4th Course

<u>Cambodian sour soup</u>
Fermented vegetable dumplings and tree
red ants

NOTE: ANTS SERVED SEPARATELY AND SOUP SERVED AT TABLE



5th Course

Sorbet
Pineapple sorbet served with crispy ginger
and mango salsa

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2nd Course

Wild Antipoaching Forest

Edible soil, rice sticks, kampot truffle, cashew
nuts, edible green leaf, forage herbs, pickle
beech mushrooms, radish, lime gel



3rd Course

Marinated steam prawns
Passionfruit sauce, candy chili's and
coriander oil

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Amuse Bouche

Banh Xeo

Ground chicken, cucumber, peanut sambal, Vietnamese dressing



1st Course

Wild Salad

Cucumber, coconut, corn, banana blossom, sour leave, orange segment, kanthom teth leaves, kon kong dressing, tahini avocado, wild potato crisps

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