



EXQUISITE *Pairings*

OCTOBER 23 | 6 PM ONWARDS

*A One-of-a-Kind Gourmet Menu
for Wine Connoisseurs*



CUTS, LEVEL 38, ROSEWOOD PHNOM PENH

Menu

POACHED CANADIAN LOBSTER

Pear Purée, Charred Green Grapes, Pineapple "Caviar", Chardonnay Foam, Herb Oil

WITH GAJA ROSSJ-BASS WHITE WINE

Chardonnay, Sauvignon Blanc

ROASTED SUCKLING PIG

Blackberries, Blueberries, Spring Onion, Bao Bun, Tangerine, Hoisin Sauce

WITH AO YUN RED WINE

Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, Petit Verdot

PAN-SEARED DUCK BREAST

Mulberry Jam, Baked Beetroot, Dried Figs, Aged Balsamic Vinegar, Cherry Jus

WITH MONTES TAITA RED WINE

Cabernet Sauvignon (85%); Remaining 15% at the Discretion of the Winemaker

AGED WAGYU STRIPLOIN

Onion & Cassis Chutney, Roasted Chestnut, Smiling Gecko Vanilla, Mulberry Jus

WITH PENFOLDS BIN 707

Cabernet Sauvignon

STICKY DATE PUDDING

Warm Sticky Date Pudding, Butterscotch Sauce, Vanilla Ice Cream

CHOCOLATE FONDANT

Warm Chocolate Fondant, Vanilla Bean Ice Cream, Toasted Walnuts

WITH PENFOLDS GRANDFATHER RARE TAWNY 20 YEARS

If you have any food allergies or intolerance, please inform your server when placing your order.