

Embassy

EATERY & LOUNGE



DINNER SET MENU

\$28.00

●●● AMUSE BOUCHE ●●●

. Steamed coconut & rice cake, topped with ground dried squid

●●● APPETIZER ●●●

. Battambang orange mixed with smoked fish, winged bean, roasted shredded coconut and coriander sauce



White Wine Suggestion : Pierre Andre, Rully AOP . Chardonnay . France

●●● SOUP ●●●

. Palm fruit seed, dried mushroom, soymilk skin, lotus root, pork ball cooked in "Pekouy" stock

●●● SORBET ●●●

Tamarind and chili powder granite



White Wine Suggestion : Marques de Caceres, Rueda DO . Verdejo . Spain

●●● MAIN COURSE ●●●

. Turmeric crepe stuffed with minced chicken and small shrimps from Tonle Sap lake, peanut sauce

. Sihanoukville beef, stir-fried lemon grass, red ants, holy basil, water mimosa served with black pepper fried rice



Red Wine Suggestion : Brokenwood Cricket Pitch . Cabernet Shiraz Merlot . Australia

●●● DESSERT ●●●

. Sugar palm candy, sticky rice dumpling & Makprang fruit sorbet



Sparkling Wine Suggestion : Cocchi Brachetto d'Acqui . Brachetto d'Acqui . Italy

WINE
PAIRING

\$ 22.50 / 4 glass Set

\$ 6.50 / 1 glass

Subject to 10% Vat

