

Embassy

EATERY & LOUNGE



DINNER SET MENU

\$28.00

● ● ● AMUSE BOUCHE ● ● ●

. Sweet and sour scallop, coriander leaf



● ● ● APPETIZER ● ● ●

. Grilled dry beef, crispy garlic, shallot & kaffir lime, mixed with pound green kantourt fruit salad, sprinkle of roasted cashew nuts



Rose Wine Suggestion : Yalumba Y . Sangiovese . Australia



● ● ● SOUP ● ● ●

. Banana flower sour soup, frog legs, holybasil, lemongrass and galangal



● ● ● SORBET ● ● ●

. Lychee and caraway powder granite, rice alcohol



White Wine Suggestion : Rouquet's . Sauvignon blanc . Southern France



● ● ● MAIN COURSE ● ● ●

. Tonle sap fish fillet caramel with palm sugar, dry sweet chili, served on pumpkin puree

. Stir- fried Jasmine rice, crispy eggplant, Kampot green pepper corn, lime leaf and minced pork ball



Red Wine Suggestion : Le Pigeoulet . Grenache Syrah . France



● ● ● DESSERT ● ● ●

Black sticky rice and coconut sauce, Top with Durian ice-cream



Sparkling rose Suggestion : Bird in hand . Pinot noir . Australia



WINE
PAIRING

\$ 22.50 / 4 glass Set

\$ 6.50 / 1 glass

Subject to 10% Vat