

Embassy

KHMER GASTRONOMY

DINNER SET MENU

\$28.00

●●● AMUSE BOUCHE ●●●

. Deep-fried duck egg, black pepper lemon sauce

●●● APPETIZER ●●●

. Pound Cambodian dry smoked fish, blanched mixed seasonal vegetables



White Wine Suggestion : Bouchard Pere et Fils, Coteaux Bourguignon les 2 loups .
Chardonnay, Aligote . Burgundy . France

●●● SOUP ●●●

. Green house soup, minced pork, curry paste, coconut milk,
small eggplant and sweet basil herbs



White Wine Suggestion: Trentham . Uioignier . Australia

●●● SORBET ●●●

. Combaua Fruit sorbet

●●● MAIN COURSE ●●●

. Grilled Sihanouk Uille scallop on the mushroom,
sugar palm caramel sauce

. Roasted chicken with honey, banana blossom,
morning glory served with garlic and passion sauce



Red Wine Suggestion: Attitude Pinot Noir . Pinot Noir . Loire Ualley . France

●●● DESSERT ●●●

. Yellow bean and coconut cake, Embassy 3-day sticky rice ice-cream



White Wine Suggestion: Le Grand Noir . Chardonnay . France

WINE
PAIRING

\$ 22.50 / 4 glass Set

\$ 6.50 / 1 glass

Subject to 10% Vat