

Embassy

EATERY & LOUNGE



DINNER SET MENU

\$28.00

••• AMUSE BOUCHE •••

. Quail egg in the net, lime & black pepper sauce

••• APPETIZER •••

. Rambutan & lychee, water lily stems, crispy shallot and kamplor leaf, mixed with sweet & sour Koh Kong sauce topped with grilled pork balls


 **Sparkling Wine Suggestion :** Uigna Dogarina Prosecco Doc Treviso Extra Dry . Glera . Italy

••• SOUP •••

. Sandai fish & coconut sour soup, lemongrass paste, rogneang leaf, green finger chili, holy basil

••• SORBET •••


. salak fruit and black pepper granite, rice alcohol

 **White Wine Suggestion :** Woodstock . Semillon / Sauvignon Blanc . South Australia

••• MAIN COURSE •••

. Soft-cooked of luffa and minced shrimps, crispy rice noodle & kapeek pow sauce

. Grilled chicken marinated with Kampot crushed salt and chili, served with yellow turmeric fried rice, green mango sauce

 **Red Wine Suggestion :** Saumur Champigny, Domaine de La Perruche . Cabernet . France

••• DESSERT •••

. Steamed sticky rice cake balls stuffed with yellow mango from Krobey Real Village & jasmine ice cream

 **White Wine Suggestion :** Marques de Caceres Satinela Semi-Dulce. Uiura . Spain

WINE
PAIRING

\$ 22.50 / 4 glass Set

\$ 6.50 / 1 glass

Subject to 10% Vat

