

Embassy

KHMER GASTRONOMY



DINNER SET MENU

\$28.00

● ● ● AMUSE BOUCHE ● ● ●

. Rice cake and quail egg



● ● ● APPETIZER ● ● ●

. Duo cockles, mixed with sliced lotus stem, crispy onions, lady's finger chili, sweet basil and tamarind sauce



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

● ● ● SOUP ● ● ●

. River por fish and Cambodian salted fish, cooked in coconut milk, bamboo shoot, green bass leaf



● ● ● SORBET ● ● ●

. Phneau sour fruit & Khmer rice acohol



Wine Suggestion : Bird in Hand Riesling . Australia



● ● ● MAIN COURSE ● ● ●

. Grill Battumbong beef kronouch, on papaya pickles, peanut sauce & Khmer bread

. "Morn Tim" steamed chicken, vermicelli, dry mushroom, wrapped in rice paper, served with cinnamon & soya sauce



Red Wine Suggestion : Mt. Difficulty . Roaring Meg Pinot Noir . New zealand

● ● ● DESSERT ● ● ●

. Sticky rice stuff with yellow been dumpling, Pandan leaf ice-cream



White Wine Suggestion : Soleil Gascon, IGP Cotes de Gascogne Gros Manseng . France



WINE
PAIRING

\$ 22.50 / 4 glass Set

\$ 6.50 / 1 glass

Subject to 10% Vat