

KAUN



KHMAI

Traditional

Kari Sach Morn 19.00

Khmai's Famous Curry. Chicken, Kreoung, garlic, red chili paste, palm sugar, star anise, and cinnamon, simmered in coconut curry broth. Served over vermicelli noodles.

Bai (Rice) -V-

Your choice of protein marinated in oyster sauce, sweet soy, fish sauce, ginger, scallions, and chili oil. Served with a Khmer omelette, steamed jasmine rice, pickled vegetables, and Koh Kong sauce

Tofu 15.00 Shrimp 17.00

Chicken 16.00 Pork Shoulder 16.00

Steak 18.00

Bobor 17.00

Khmai porridge, braised chicken, simmered in a savory broth with dried shrimp and ginger. Topped with bean sprouts, salted soybean.

Pandan Waffles/Sach Morn 18.00

Khmai famous pandan waffles topped with fried crispy chicken tenders and served with coconut ginger syrup.

Kuy Teav Tuk 20.00

Beef shank, cinnamon, star anise, simmered in an umami broth. Topped with ribeye, shrimp, bean sprouts, fried garlic, and culantro. Served with rice noodles.

Khmai Specialties

Loc Lac Num Pang 18.00

Marinated sliced ribeye with Khmai Kampot pepper, Kreoung butter, and spicy cilantro sauce. Served on sourdough bread. Topped with pickled red onions and fresno peppers. Served with Khmai spicy Kreoung potatoes.

Khmai Daumlaung

Khmai's Kreoung potatoes tossed in Kreoung butter, Kampot pepper, and crispy chili oil. Topped with cheddar cheese.

Mushroom 14.00 Pork Belly 15.00

BBQ Brisket 17.00 Fried Chicken 18.00

Add Egg 2.00

Nyorm Sach Morn 16.00

Khmer Chicken Salad. Braised chicken tossed with chili fish sauce, bean thread noodle, red cabbage, cucumbers, carrots, and bell peppers. Topped with fresh herbs and roasted peanuts.

Num Pang (Khmai Burger) 17.00

All beef burger marinated in Khmer spices and lemongrass. Topped with spicy Kreoung mayo, shredded mango, pickled fresno peppers, and papaya fries. Served with Khmai spicy potatoes.

Add Egg 2.00 Add Bacon 3.00

Num Pang Phaem -V- 14.00

Khmai Fried Brioche Toast stuffed with hazelnut spread and Kampot bacon. Topped with lychee and ginger coconut syrup.

WARNING: MANY OF OUR DISHES MAY CONTAIN ALLERGENS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

*V denotes dish can be made as a vegetarian option.

*G denotes dish can be made gluten free.

Breakfast Sides

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|----------------------------|------|
| Pandan Waffles | 6.00 |
| Kreoung Potatoes | 6.00 |
| Coconut Rose Pancake | 6.00 |
| Kampot Bacon | 5.00 |
| Khmai Omelette | 8.00 |
| Bagel Kreoung Cream Cheese | 3.00 |
| Fresh Fruit | 3.00 |
| Khmai Style Cereal | 3.00 |

Ask your server for cereal selection, try with our house made lactose free coconut milk topped with fresh berries.

Beverages

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| Soda | 2.75 |
| <i>Coca-Cola, Diet Coke, Sprite, Coke Zero</i> | |
| Juice | 2.75 |
| <i>Orange, Cranberry, Grapefruit, Pineapple</i> | |
| Hot Tea | 2.75 |
| Coffee | 2.75 |
| Specialty Coffee <i>(Ask your server)</i> | 3.50 |
| Ginger Beer | 3.75 |
| Lychee Cola | 3.75 |
| Rambutan Spritzer | 3.75 |
| Jackfruit Soda | 3.75 |

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