KAUN KHMAI

Taste Bites

Mai's Eggrolls (3) 10
Ground chicken, sweet onion, taro root, roasted peanuts.

Nam Chow (2) -G- -V- 10
Fresh spring rolls, rice paper stuffed with either pork belly or tofu, cucumber, vermicelli noodles, basil, bean sprouts, toasted rice powder, lettuce, and mai's fish sauce.

Chien Tropp -V- -G- 13
Fried eggplant, zucchini, cauliflower, hearts of palm, and shallots tossed in kampot pepper. Served with amok butter.

Nom Kachai -V- 13
Steamed bitter chive dumpling, oyster sauce, roasted sweet pepper, crispy garlic, fried shallot, and dried baby shrimp.

Pahut Chien -G- 13
Whipped tilapia fish cake wrapped in betel leaf and fried in banana flour. Served with Mai's fish sauce and fresh vegetables.

Off the Grill

Sach Ko Ja Kak (2) 11
Tender grilled skirt steak skewers, crab paste, soybean oil, lemongrass, chili red soy.

Sach Morn Ja Kak (2) 10
Tender grilled chicken skewers, fish sauce, shallots, garlic, palm sugar, lemongrass, and scallions.

Slab Morn Ang 13
Grilled chicken wings, lemongrass, garlic, ginger, red chili oil, coconut milk, sweet and sour fish sauce, galanga, sweet soy, and scallions.

Banh Chao -V- 13
Savory mini pancakes topped with ground pork or ground chicken, scallions, and roasted garlic.

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

Prahok Ktiss -G- 20

Grilled pork belly and ground pork dip mixed with prahok, coconut curry, and dried bird's eye peppers.

Kapi Pow Trei Kaw 17

Smoked tomato sardines, fermented shrimp, and minced pork. Topped with crispy shallots, savory scallions. Served with fresh vegetables.

Cha Sieng Kapi -G- 18

Minced pork, fermented crab, salted soybeans, ginger, and palm sugar. Served with fresh vegetables and toasted forbidden rice cakes.

Prahok Ang -G- 20

Minced prahok, gai lan, galanga, and bird's eye pepper grilled in banana leaves. Served with fresh vegetables.

Plear Oram -G- 22

Thinly sliced sirloin marinated and cooked in lime juice with rice patty herb, prahok, eggplant, and minced basil. Served with fresh vegetables.

Pahawk Chour -G- 16

Fermented anchovies, galanga, chopped lemongrass, pickled bird's eye pepper, grated kachai ginger.

Bok Tropp -V- -G- 13

Grilled eggplant dip mixed with vegan fish sauce, red chili oil, lime juice, and toasted jasmine rice. For extra funk add:

Kapi 2.00

Prahok 3.00

Salads

Nyorm Svai -V- -G- 26

Shredded mango salad, cilantro, red onion, red cabbage, sweet bell peppers, fresh herbs, bird's eye chili, palm sugar. Tossed in sweet chili fish sauce and roasted peanuts. Topped with crispy fried tilapia. For extra funk add:

Kapi 2.00

Prahok 3.00

Bok Lahong -V- -G- 26

Shredded papaya salad mixed with cilantro, red onion, bell peppers, palm sugar, green beans, grape tomatoes, radishes, and grilled shrimp. For extra funk add:

Kapi 2.00

Prahok 3.00

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Traditional Khmer

Sach Ko Tuk Prahok -G- 39

Grilled beef brisket, palm sugar, oyster sauce, scallion oil, served over roasted kreoung butter bone marrow, and kreoung prahok sauce.

Somlor Kari -G- 29

Khmai famous curry. Braised chicken, garlic, kreoung, chili paste, star anise, cinnamon, carrots, potatoes, green beans. Simmered in coconut curry broth.

Amok Tawhou -V- -G- 26

Fried tofu, coconut milk, crispy lime leaf, sauteed kutna broccoli, amok sauce.

Bai Sach Chrouk -G- 27

Grilled pork shoulder, lemongrass, garlic, ginger, red chili oil, galanga, sweet soy, and scallion, topped with minced pork marinated in vinegar and ginger. Served with pickled cabbage and jrouk, and a side of koh kong sauce.

Trei Chien Chuon -G- 29

Fried grouper, ginger, scallion, salted soybean, gai lan, and fermented tamarind fish sauce.

Bai Sach Morn -G- 28

Grilled chicken leg quarter glazed in honey fish sauce, lemongrass, garlic, ginger, red chili oil, galanga, sweet soy, and scallion, topped with minced pork marinated in vinegar and ginger. Served with pickled cabbage and jrouk, and a side of koh kong sauce.

Cha Mee Katang -V-

Pan fried wide noodles, oyster sauce, Mai's fish sauce, soy, chives, onions, kutna broccoli, bean sprouts, crispy garlic. Add a fried egg for 2.00.

Fried Tofu-20 *Chicken-26*

Steak-28 *Shrimp-26*

Tagourn Trei -G- 47

Whole red snapper fried in spiced rice flour, topped with stir fried lemongrass, red chili, galanga, lime leaf, ginger, morning glory.

Sach Ko Ang 57

Braised beef rib, kreoung sweet chili, kampot pepper, Khmai BBQ sauce, and house made pickles.

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Kaun Khmai Tasting Trios

Taste Bite Trio 25

Mai's Eggrolls (2)

Sach Ko Ja Kak (2)

Chien Tropp

Specialty Dip Trio 30

Prahok Ktiss

Bok Tropp

Kapi Pow Trei Kaw

Traditional Khmer Trio 60

Somlor Kari

Bai Sach Chrouk

Cha Mee Katang Shrimp

Ya Hon

Traditional Cambodian tabletop hot pot experience, with broth that is a complex creamy blend of savory spices and sweet coconut, and comes with a bottle of corona added to the broth to enhance the flavor.

All portions are priced per person, and come with assorted vegetables, dipping sauce, and toppings.

Sach Koh 28

Thinly sliced beef brisket, home made beef meatballs.

Sach Morn 24

Braised chicken with roasted chili and home made beef meatballs.

Sach Chrouk 25

Thinly sliced grilled pork shoulder marinated in fish sauce and palm sugar.

Ahar Samout 27

Shrimp, tilapia, and meatballs.

Tawhou 21

Fried tofu marinated in ginger soy.

Leay Sach/Ahar Samout 30

Thinly sliced brisket, braised chicken, grilled pork shoulder, shrimp, tilapia, meatballs, and tofu.

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Khmai BBQ

$45 per person

Khmai's own take on traditional Cambodian street food. Enjoy our Khmai BBQ journey over four different courses to introduce traditional Cambodian flavors as well as funky flavor options for the more adventurous travelers on this journey.

1st Course (pick one)

Mini Bahn Chao*: Savory crepe stuffed with your choice of protein, bean sprouts, sweet onions, garlic, and bitter chives. Served with crispy lettuce, cucumber, cilantro, and Mai's fish sauce.*

Nam Chow*: Fresh spring rolls, rice paper stuffed with your choice of protein, cucumber, vermicelli noodles, basil, bean sprouts, toasted rice powder, lettuce, and Mai's fish sauce.*

2nd Course

Nyorm*: Cambodian salad tossed with your choice of protein, bean sprout mix, cucumbers, herbs, peanuts, fresh cabbage, papaya, bell peppers, and sweet chili fish sauce.*

Plear*: Cambodian funky salad tossed with your choice of protein, bell peppers, cabbage, cucumbers, herbs, prahok sauce, lime juice, and peanuts.*

3rd Course

Cha Mee Katang/Lort Cha*: Pick either wide noodles or pin noodles, stir fried with your choice of protein and oyster sauce, Mai's fish sauce, soy, chives, onions, gai lan, bean sprouts, and crispy garlic.*

Cha Bai*: Jasmine rice fried with your choice of protein, kapi, baby shrimp, mixed vegetables, and oyster sauce, Mai's fish sauce, soy, chives, onions, gai lan, bean sprouts, and crispy garlic.*

4th Course

Your choice of one of our in house desserts.

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Kaun Khmai Dinners

Each dinner option comes with an appetizer, dip, nyorm svai salad, and dessert to share.

Tagourn Trei Dinner -G- 72

Whole red snapper fried in spiced rice flour, topped with stir fried lemongrass, red chili, galanga, lime leaf, ginger, morning glory.

Sach Ko Ang 78

Braised beef ribs, kreoung sweet chili, kampot pepper, Khmai BBQ sauce, house made pickles, and garlic egg noodles.

Appetizer Options

Mai's Eggrolls

Sach Ko Ja Kak

Dip Options

Prahok Ktiss

Bok Tropp

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