Kaun



KHMal

Taste Bites

Mai's Eggrolls

13.50

Ground chicken, sweet onion, taro root, roasted peanuts, garlic, shallots, soy.

Sach Ko Ja Kak

15.00

Tender grilled skirt steak skewers, Kreoung spices, crab soy bean chili oil, lemongrass, fish sauce, and sweet soy.

Bai Bampoung -V-

14.00

Fried coconut croquettes, mixed vegetable, galanga, shallot, pickled fresno peppers, sweet coconut butter curry.

Slab Morn

17.00

Jumbo Chicken Wings tossed in Khmai seasoned banana flour. Can be served either grilled or fried. Served with pickled vegetables and your choice of tamarind sauce, Khmai BBQ sauce, sweet chili fish sauce, or Kreoung butter.

Nom Krouk -V-

15.00

Savory stuffed pancake, grilled shrimp and roasted Kreoung crab, side of coconut peanut fish sauce.

Prahok Ktiss

18.00

Cround pork and minced pork belly dip, galanga, lemongrass, coconut curry, prahok sauce, dried bird's eye chili, roasted peanuts. Served with a side of fresh vegetables. (Funky Dip)

Tuk Kreoung

17.00

Minced grilled catfish dip with garlic, bird's eye pepper, lime leaf, minced eggplant, radish, lime juice, fish sauce, prahok. (Funky Dip)

Tawhou Chien -V-

14.00

Fried tofu patties battered in banana flour, vegetables, pickled red onions and fresno peppers.

Small Bites

Loc Lac -V--G-

Your choice of protein, oyster sauce, fish sauce, palm sugar, and hoisin sauce. Side of fresh vegetables, sweet bun, and Kampot pepper lime fish sauce. Topped with fried egg.

Fried Tofu-21.00

Grilled Duck Breast-25.00.

Grilled Ribeye-26.00

Additional Buns-2.00

Nyorm Svai -V--G-

24.00

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.

Nyorm Sach Morn -V--G-

22.00

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.

Plear Sach Ko -G-

22.00

Salad with thinly sliced ribeye cooked to order, tossed with prahok, lime juice, palm sugar, fresh vegetables, mushrooms, fresh herbs, and roasted peanuts.

Bai Chien Ktam -G-

27.00

Lump crab and baby shrimp fried rice seasoned with Kreoung butter, soy, fish sauce, ginger, coriander, mixed vegetables, Koh Kong sauce, and a fried egg.

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.

Share Plates

48.00

Sach Ko Ang

Braised beef plate short rib, Khmai spice, Kreoung, sweet chili, Kampot pepper, fish sauce. Side of crispy Kreoung potatoes and spicy Kampot BBQ sauce.

Kari Sach Morn -G- 27.00

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

Amok Trei -V- -G- 37.00

Braised salmon, Kreoung crab butter crust, coconut millk, crispy lime leaf, Amok sauce, and sauteed gai lan. Can substitute tofu for salmon. Served with rice.

Bai Kampot -G-

Your choice of grilled protein, lemongrass, red chili oil, lime leaf, galanga, and sweet soy. Side of jasmine rice, jrouk, and spicy Kampot pepper sauce.

Pork Shoulder-25.00 Chicken Breast-26.00

Tropp Dott -V- -G- 22.00

Stuffed grilled eggplant, ground chicken, poached shrimp, red onions, and sweet peppers. Can substitute tofu for vegetarian option. Side of spicy Kampot fish sauce. Served with rice.

Trei Chien Chuon -G- MP

Fried whole red snapper, palm sugar, Khmai spices, ginger, garlic, bitter chives, gai lan, pickled fresno, and salted soybean. Side of fresh vegetables.

Cha Mee Katang -V-

Pan fried wide noodles, oyster sauce, Khmai signature spices, sweet soy, garlic, chives, onions, gai lan,

Tawhou/Tofu-19.00, Sach Morn/Chicken-22.00,

Sach Koh/Steak-23.00, Bangkea/Shrimp-24.00

Add-ons: Fried Egg-2.00

Dessert

Coconut Ice Cream -G- 7.00

Khmai's own homemade coconut ice cream. Served with assorted cookies.

Lychee Ice Cream -G- 7.00

Khmai's own homemade lychee ice cream. Served with assorted cookies.

Kampot Peppercorn Ice Cream - G7.00

Khmai's own homemade kampot peppercorn ice cream. Served with assorted cookies.

Durian Ice Cream -G- 7.00

Khmai's own homemade durian ice cream. Served with assorted cookies.

Assorted Dessert

Assorted sweets topped with your choice of ice cream. Ask your server.

Garlic Sausaae Fried Rice

Khmai Spicy Potatoes

Sides

12.00

700

Trillial opicy i oralocs	7.00
French Bread with Kreoung Butter	3.50
Beverages	
Soda	2.75
Coca-Cola, Diet Coke, Sprite, Coke Zero	
Juice	2.75
Orange, Cranberry, Grapefruit, Pineapple	
Hot Tea	2.75
Coffee	2.75
Specialty Coffee (Ask your server)	3.50
Ginger Beer	3.75
Lychee Cola	3.75
Rambutan Spritzer	3.75
Jackfruit Soda	3.75

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.