

# KAUN



# KHMai

## Taste Bites

**Mai's Eggroll Bites (2pc) \$12.00**

*Croquettes of ground chicken, sweet onion, and taro root tossed in potato starch, fried, and topped with roasted peanuts. Served with sweet chili fish sauce.*

**Sach Ko Ja Kak (2pc) \$15.00**

*Tender grilled steak skewer marinated in Kreoung spices, soy bean chili oil, fish sauce, and sweet soy. Served with sticky rice, pickled vegetables, and sweet chili fish sauce.*

**Bai Bampoung (2pc) -V- \$13.00**

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

**Tawhou Ja Kak (2pc) -V- \$13.00**

*Grilled tofu skewer tossed in sweet chili paste, sweet soy, garlic, sesame and lemongrass. Served with spicy Kreoung sauce.*

**Nom Kachai (2pc) -G- \$14.00**

*Savory ground pork, ginger, garlic, shallots, and bitter chives stuffed in rice paper and fried. Served with sweet chili soy sauce.*

**Ktam Chien (2pc) \$17.00**

*Our Khmai Crab Cake. Lump crab meat mixed with chopped lemongrass, red chili paste, kempot pepper, garlic, shallots, and fish sauce. Fried then layered with our sweet and spicy Amok butter.*

**Nom Kapong (2pc) -V- -G- \$14.50**

*Savory mini pancake stuffed with mung beans, taro root, green onions, and jicama. Topped with crispy garlic and savory scallions.*

## Small Bites

**Lok Lac \$23.00**

*Grilled ribeye steak marinated in oyster sauce, fish sauce, garlic, palm sugar, and hoisin sauce. Topped with sweet onions and sauteed in garlic. Served with fresh vegetables and black pepper lime fish sauce.*

**Nyorm Svai -V- -G- \$22.00**

*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.*

**Slab Morn Khnei \$19.00**

*Fried chicken wings tossed in Khmer seasoning, sweet soy, fish sauce, chili paste, and banana flour. Topped with savory ginger garlic sauce and green onions. Served with Koh Kong sauce.*

**Trei Bok -G- \$22.00**

*Minced grilled salmon dip with garlic, lime juice, fish sauce, prahok, fresh herbs, and roasted peanuts. Served with fresh vegetables.*

**Lpow -V- -G- \$18.00**

*Smoked charred butternut squash with roasted mushrooms. Topped with crispy garlic, savory scallions, shallots, and fresh herbs.*

**Khuor Cheng \$19.00**

*Bone marrow roasted in garlic Kreoung butter and topped with savory scallions. Served with a side of toasted bread and lemongrass broth.*

**Prahok Ktiss \$18.00**

*Ground 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.*

**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 Bites

Somlor Machu Ktiss -G- \$24.00

*Braised pork ribs in our sweet and sour spicy coconut broth with pineapples, roma tomatoes, and sweet peppers. Topped with fresh basil and crispy garlic.*

Mee Kaw Ko \$34.00

*Braised beef shank, carrots, onions, galanga, garlic, star anise, lime leaf, lemongrass, and crispy garlic. Simmered in a sweet savory beef umami broth. Served with rice noodles.*

*ADD-ON: Kreoung Roasted Bone Marrow \$6*

Nom Pang Kari -V- -G- \$26.00

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

Bai Sach Ko \$37.00

*Grilled sliced ribeye steak marinated in oyster sauce, sweet soy, fish sauce, and chili oil, then layered over Kreoung roasted bone marrow. Topped with pickled freso and Khmai BBQ sauce. Served with a side of fresh vegetables and lemongrass soup.*

Phnom Penh -G- \$30.00

*Cambodian noodle dish favorite. Pork bone, meatballs, cinnamon, and star anise. Simmered in an umami broth. Served with dried rice noodles. Topped with pork loin, shrimp, ground pork, bean sprouts, fried garlic, and culantro. Served with side of chili garlic and sweet soy.*

Kaw Sach Chrouk \$28.00

*Braised pork belly, braised eggs, bamboo, star anise, palm sugar, cinnamon, and shallots. Simmered in our Khmai sweet soy sauce. Topped with scallions and crispy garlic.*

## Dessert

Forbidden Rice -G- \$13.00

*Dessert reserved only for royalty! Sweet black sticky rice pudding braised in cinnamon and star anise. Topped with coconut ice cream and sweet mango.*

Khmer Pumpkin Custard \$16.00

*Traditional Khmer dessert. Sweet coconut cream and palm sugar steamed inside a hollowed out pumpkin, and filled with strawberries, blueberries, and blackberries.*

Lychee Mousse \$8.00

*Sweet lychee whipped into a delicate mousse, served with fresh berries.*

Pandan Cake \$13.00

*Sweet pandan cake topped with coconut ice cream, fresh berries, and toasted coconut flakes.*

Khmai Coconut Ice Cream \$7.00

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

## Beverages

Soda \$2.75

*Coca-Cola, Diet Coke, Sprite, Coke Zero*

Juice \$2.75

*Orange, Cranberry, Grapefruit, Pineapple*

Hot Tea \$2.75

*Jasmine, Oolong, Green, Rose Black, Lemon Turmeric Herbal Tea*

Café Du Monde Coffee \$2.75

Gosling's Ginger Beer \$3.75

Lychee Cola \$3.75

Rambutan Spritzer \$3.75

Jackfruit Soda \$3.75

San Pellegrino Sparkling Water \$3.75

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