

# KAUN



# KHMai

## Small Bites

**Mai's Eggrolls (4pc) \$17.00**

*Mai's famous eggrolls stuffed with ground chicken, sweet onions, and taro root. Topped with roasted peanuts and served with Mai's chili fish sauce.*

**Sach Ko Ja Kak (4pc) \$18.00**

*Tender grilled skirt 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 (4pc) -V- \$16.50**

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

**Phsut Tawhou Chien -V- \$18.50**

*Enoki mushrooms and fried tofu wrapped in rice paper, tossed in banana flour and seasoned lemongrass. Fried and served with Kreoung butter and cilantro sauce.*

**Sach Chrouk Bampoung \$19.00**

*Fried pork belly, marinated in a sweet ginger sauce. Topped with jrouk, served with sides of savory tofu sauce and Koh Kong sauce.*

**Muk Chien \$18.50**

*Squid tossed in Kreoung, banana flour, and tapioca starch seasoning, then fried and served with Kreoung mayo and Kreoung butter.*

**Sach Chrouk Ang \$20.00**

*Smoked Cambodian BBQ pulled pork. Marinated in lemongrass, salted soy bean, galanga, lime leaf, spicy Khmer BBQ sauce. Served on top of a crispy corn fritter with pickled watermelon.*

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

Loc 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.*

Nom Pang Kari Sach Morn -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. Can substitute tofu for chicken.*

Bai Sach Ko \$35.00

*Grilled sliced ribeye steak marinated in oyster sauce, sweet soy, fish sauce, and chili oil. Topped with pickled fresno, fresh vegetables, and Koh Kong sauce. Served with a side of bone marrow soup.*

Slab Morn Tuk Ampil \$19.00

*Fried chicken wings, spicy tamarind sauce, palm sugar, shrimp paste, roasted peanuts, fresh herbs.*

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.*

Cha Mee Su -V- -G- \$23.00

*Stir fried glass noodles and chicken in dark soy sauce, fish sauce, garlic paste, sweet onion, bitter chives, baby corn and oyster sauce. Topped with crispy garlic and bean sprouts. Can sub tofu for chicken.*

*ADD-ON: Fried egg \$1, Shrimp \$2*

Muk Bai -G- \$32.00

*Squid ink fried rice. Rice fried in our famous Kreoung butter, crawfish tail meat, squid ink, fish sauce, sweet soy, ginger, topped with a fried egg.*

*ADD-ON: Fried Blue Crab for \$5*

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