

KaUN



KHMAI

Taste Bites

Mai's Eggrolls (3) 10

Ground chicken, sweet onion, taro root, roasted peanuts.

Chien Tropp -V- -G- 14

Fried eggplant, zucchini, cauliflower, hearts of palm, amok butter, kampot pepper.

Sach Chrouk Bampoung 19

Sticky pork ribs, spicy honey, lemongrass, rice flour, bird's eye pepper, scallions, palm sugar.

Pahut Chien -G- 15

Whipped tilapia fish cake wrapped in betel leaf and banana flour. Mai's fish sauce, fresh vegetables.

Bangkea Bampoung -G- 14

Fried shrimp and vegetable puff, shrimp crust, sweet and sour fish sauce, and pineapple slaw.

Off the Grill

Sach Ko Ja Kak (2) 13

Grilled steak skewers, crab paste, soybean oil, lemongrass, chili red soy, fish sauce.

Sach Morn Ja Kak (2) 12

Grilled chicken skewers, fish sauce, shallots, garlic, palm sugar, lemongrass, and scallions.

Slab Morn Bouk 15

Grilled stuffed chicken wings, ground chicken, bean thread noodles, wood ear mushroom, lemongrass, garlic, red chili oil, sweet and sour fish sauce, sweet soy, and scallions.

Banh Chao -V- 15

Savory mini pancakes topped with ground pork or ground chicken, scallions, and roasted garlic. Served with a vegetable tray.

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.

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Specialty Dips

All dips served with fresh vegetables.

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 18

Smoked tomato sardines, fermented shrimp, and minced pork, crispy shallots, scallions, and roasted peanuts.

Cha Sieng Kapi -G- 18

Minced pork, fermented crab, salted soybeans, ginger, palm sugar, pickled habanero.

Plear Oram -G- 25

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

Pahawk Chour -G- 22

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

Bok Tropp -V- -G- 16

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

Assorted Specialty Dips -V- -G 45

Bok Tropp

Prahok Ktiss

Pahawk Chour

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- 27

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- 40

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- 30

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- 36

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-27 Chicken-25

Steak-28 Shrimp-29

Tagourn Trei -G- MP

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

Sach Ko Ang 75

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 32

Mai's Eggrolls (2)

Sach Ko Ja Kak (2)

Chien Tropp

Specialty Dip Trio 32

Prahok Ktiss

Bok Tropp

Kapi Pow Trei Kaw

Traditional Khmer Trio 70

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 33

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 34

Shrimp, tilapia, and meatballs.

Tawhou 27

Fried tofu marinated in ginger soy.

Leay Sach/Ahar Samout 37

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.

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.*

Pick One

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.*

Pick One

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.*

Your choice of one of our in house desserts.

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Kaun Khmai Dinners

Each dinner option feeds 1-2 people and comes with an appetizer, dip, nyorm svai salad, and dessert to share.

Tagourn Trei Dinner -G- 75

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

Sach Ko Ang 90

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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