

Ratanakari Funky Journey 120

Sach Ko Ngiet

Grilled dried fermented steak, lemongrass, palm sugar, galanga, prahok sauce, kapi sauce, meric pepper sauce, sesame seed, honey. Forbidden rice wrapped in banana leaves.

Cha Trapaing Sach Chrouk

Pork Belly braised in sweet palm sugar fish sauce and soy sauce. Stir fried with pickled quail eggs, bamboo shoots, star anise, dried lime leaf, and cinnamon. Served with kapi sauce.

Trapaing Laap

Chopped bamboo salad mixed with gathered herbs, fresh mint, basil, cilantro, culantro, toasted rice powder, prahok sauce, and grilled prawns.

Chanang

Traditional dark broth stew made from forest leaves and herbs. Beef shank, senna leaf, bamboo, baby corn, taro leaves, lemongrass, long beans, mushrooms, bird's eye pepper, egg noodles.

Cha Tagourn

Watercress sauteed in fermented crab, salted soybean, minced pork, fried sesame bean thread noodle, crispy ong choi. Kampot koh kong sauce.

Somlor Machu Trei

Snapper fillet stewed in herbs and foraged vegetables, lemongrass, grape tomato, shiitake mushrooms, prahok sauce, bell pepper, galanga.

Nom Akor

Chewy sweet cake made from fermented rice flour, palm sugar, shredded coconut, and coconut milk. Topped with caramel coconut cream.

Ratanakari Mild Journey 120

Sach Ko Ngiet

Grilled dried fermented steak, lemongrass, palm sugar, galanga, meric pepper sauce, sesame seed, honey. Forbidden rice wrapped in banana leaves.

Cha Trapaing Sach Chrouk

Pork Belly braised in sweet palm sugar fish sauce and soy sauce. Stir fried with pickled quail eggs, bamboo shoots, star anise, dried lime leaf, and cinnamon.

Trapaing Laap

Chopped bamboo salad mixed with gathered herbs, fresh mint, basil, cilantro, culantro, toasted rice powder, sweet chili fish sauce, and grilled prawns.

Chanang

Traditional dark broth stew made from forest leaves and herbs. Beef shank, senna leaf, bamboo, baby corn, taro leaves, lemongrass, long beans, mushrooms, bird's eye pepper, egg noodles.

Cha Tagourn

Watercress sauteed in oyster sauce, salted soybean, minced pork, fried sesame bean thread noodle, crispy ong choi. Kampot koh kong sauce.

Somlor Machu Trei

Snapper fillet stewed in herbs and foraged vegetables, lemongrass, grape tomato, shiitake mushrooms, bell pepper, galanga.

Nom Akor

Chewy sweet cake made from fermented rice flour, palm sugar, shredded coconut, and coconut milk. Topped with caramel coconut cream.

Ratanakari Vegetarian Journey

90

Ngiet

Grilled fermented soy cake, lemongrass, palm sugar, galanga, meric pepper sauce, sesame seed, honey. Forbidden rice wrapped in banana leaves.

Cha Trapaing Tawhou

Tofu braised in vegan fish sauce and soy sauce. Stir fried with bamboo shoots, star anise, dried lime leaf, and cinnamon.

Trapaing Laap

Chopped bamboo salad mixed with gathered herbs, fresh mint, basil, cilantro, culantro, toasted rice powder, vegan sweet chili fish sauce, and grilled jackfruit.

Sgnor Jrouk

Lemongrass citrus stew with mushrooms, lime leaf, tofu, long bean, baby corn, taro leaves, and egg noodles.

Cha Tagourn

Watercress sauteed in vegan oyster sauce, salted soybean, fried sesame bean thread noodle, crispy ong choi. Kampot koh kong sauce.

Somlor Machu

Foraged vegetable stew, lemongrass, grape tomato, shiitake mushrooms, bell pepper, galanga.

Nom Akor

Chewy sweet cake made from fermented rice flour, palm sugar, shredded coconut, and coconut milk. Topped with caramel coconut cream.

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.

A decorative background featuring two large, intricate mandala designs. One mandala is in the top left corner, and another is in the bottom right corner. Both are rendered in a light yellow/gold color on a white background. The mandalas consist of concentric circles with complex, swirling patterns.

Sweet Bites

Forbidden Rice -V- -G- 10

Sticky forbidden rice, coconut palm sugar, fresh mangoes.

Borbor Sadeo -V- -G- 10

Black eyed peas, tapioca, coconut milk, cinnamon, fresh grated coconut.

Taro Pudding -V- -G- 10

Pudding made from steamed taro, topped with palm sugar coconut cream.

Ube Mousse -V- -G- 10

Whipped ube cream with fresh berries.

Roasted Red Pepper Ice Cream -V- -G- 10

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Khmai Family Meal

110

PICK ONE TO SHARE:

Mai's Eggrolls

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

Sach Ko Ja Kak

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

Chien Tropp -V- -G-

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

PICK ONE TO SHARE:

Plear Oram -G-

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

Bok Lahong -V- -G-

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

Nyorm Svai -V- -G-

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.

PICK ONE TO SHARE:

Prahok Ktiss -G-

Grilled pork belly and ground pork dip, prahok, coconut curry, dried pepper, kreoung. Served with fruit and vegetables.

Kapi Pow Trei Kaw

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

Bok Tropp -V- -G-

Grilled eggplant dip mixed with vegan fish sauce, red chili oil, lime juice, and toasted jasmine rice.

PICK ONE TO SHARE:

Somlor Kari -G-

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

Sach Ko Tuk Prahok -G-

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

Trei Chien Chuon -G-

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

Amok Tawhou -V- -G-

Fried tofu, coconut milk, crispy lime leaf, sauteed gai lan, amok sauce.

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Khmai Family Meal

195

PICK TWO TO SHARE:

Mai's Eggrolls

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

Sach Ko Ja Kak

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

PICK TWO TO SHARE:

Plear Oram -G-

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

Loc Lac -G-

Sliced marinated ribeye, oyster sauce, sweet onions, fish sauce, garlic, soy, kempot pepper lime sauce, fried egg. Served with crispy lettuce.

PICK TWO TO SHARE:

Prahok Ktiss -G-

Grilled pork belly and ground pork dip, prahok, coconut curry, dried pepper, kreoung. Served with fruit and vegetables.

Pahawk Chour -G-

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

PICK TWO TO SHARE:

Somlor Kari -G-

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

Sach Ko Tuk Prahok -G-

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

Chien Tropp -V- -G-

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

Nom Krouk -V-

Savory stuffed pancake, grilled shrimp, scallions, roasted garlic.

Bok Lahong -V- -G-

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

Nyorm Svai -V- -G-

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.

Kapi Pow Trei Kaw

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

Bok Tropp -V- -G-

Grilled eggplant dip mixed with vegan fish sauce, red chili oil, lime juice, and toasted jasmine rice.

Amok Trei -G- -V-

Braised salmon or tofu, kreoung butter crust, coconut milk, crispy lime leaf, sauteed gai lan, amok sauce.

Bai -G-

Grilled pork shoulder or chicken leg quarter, 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.

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In the far northeastern corner of Cambodia, where forest gives way to volcanic red earth, and the Dangrek range fades into jungle, lies Ratanakiri, the "Mountain of Precious Stones." This remote highland province is home to Cambodia's indigenous Khmer Loeu communities, including the Kreung, Tampuan, and Jarai, whose way of life has long been shaped by the forest itself: foraging wild herbs, fishing the rivers, and cooking over open flame with what the land provides.

This region's cuisine reflects their deep connection to the wilderness: dark forest-leaf stews, fermented and smoked flavors, foraged herbs and bamboo, and grilled meats seasoned with what grows nearby rather than what's shipped in. Dishes like Chanang, a traditional dark broth rooted in Kreung tradition, carry generations of indigenous knowledge in every bowl.

This tasting journey honors Ratanakiri's wild, untouched spirit and the resourcefulness of the communities who call its highlands home.

Your journey through Ratanakiri awaits.

- *Tasting Journey typically takes between one and a half to two hours.*

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