

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 Tagourn

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

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.

Trapaing Laap

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

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.

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 Tagourn

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

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.

Trapaing Laap

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

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.

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 Tagourn

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

Sgnor Jrouk

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

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.

Cha Trapaing Tawhou

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

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.**



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

Mango and toasted rice ice cream with palm sugar mango sauce, topped with citrus whipped cream.

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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

Tender grilled skirt steak skewers, crab paste, soybean oil, lemongrass, chili red soy.

Chien Tropp -V- -G-

Fried eggplant, zucchini, cauliflower, hearts of palm, and shallots tossed in kampot pepper. Served with amok butter.

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. Served with 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. Topped with crispy shallots, savory scallions. Served with fresh vegetables.

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

Tender grilled skirt 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. Served with fresh vegetables.

Loc Lac -G-

Sliced marinated ribeye, oyster sauce, sweet onions, fish sauce, garlic, soy, kampot 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, cauliflower, hearts of palm, and shallots tossed in kampot pepper. Served with roasted tomato kreoung.

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. Topped with crispy shallots, savory scallions. Served with fresh vegetables.

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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Welcome to Oddar Meanchey
In the far northwest of Cambodia along the Thai border lies Oddar Meanchey. It is a rural province near the Dangrek mountains and is deeply rooted in agricultural life. Years of hardship throughout Cambodia's history have molded provinces like Oddar Meanchey into places where families could return to the land and rebuild communities through farming, gathering, and cooking. This region's cuisine reflects their connection to their countryside: bold yet grounded flavors, fragrant herbs, grilled meats, fermented elements, and natural ingredients shaped by their fertile farmland in the shadows of the mountains. This tasting journey honors Oddar Meanchey's quiet resilience and celebrates the rustic vibrant flavors that brings Khmer families around their dinner tables.

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

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