



Small Bites

➤ TUK KREOUNG – \$14.00

Khmer traditional catfish dip marinated in lemongrass, fish sauce, lime juice, prahok, palm sugar, topped with fresh herbs and roasted peanuts. Served with fresh vegetables and rice.

➤ SACH KOH ANG – \$13.00

Beef skewers marinated in lemongrass, Khmer spices and chili peppers. Topped with fresh herbs. Served with jrouk, rice, and tuk trei.

➤ MAI'S EGGROLLS – \$10.00

Mai's famous eggrolls stuffed with ground chicken, bean thread noodles and taro root. Served with a side of rice, jrouk and tuk trei.

➤ HOI KEUNG – \$13.00

Marinated ground pork, shrimp, carrots, onions, wood ear mushrooms, garlic, shallots, and oyster sauce wrapped in bean curd and fried to perfection. Served with tuk trei

➤ CHEIN SACH CHROUK – \$13.00

Pork ribs marinated in sweet soy, shallots, and red chili paste. Fried and tossed with garlic oil, topped with pickled red onions. Served with spicy fish sauce.

➤ BAHN CHOW – \$13.00

Crispy savory crepe filled with ground chicken or pork, beansprout, green onions, shallots, and sweet onions. Served with lettuce, cucumbers, fresh herbs, sweet chili fish sauce and roasted peanuts.

➤ PRAHOK KTISS – \$14.00

Minced pork and porkbelly marinated in kreoung, garlic, shallots, prahok, chili paste, simmered in coconut milk, and topped with roasted peanuts, and cilantro.

Rice/noodles

➤ SACH KOH TUK PRAHOK – \$19.00

Shortribs marinated in our Khmer sweet tangy sauce, garlic, shallots, palm sugar, and Khmer spices. Topped with savory scallions and crispy garlic. Served with our famous prahok sauce, fresh vegetables or jrouk, and rice.

➤ CHA KREOUNG BAI – \$16.00

Steak marinated in lemongrass spices, stir fried with rice, onions, tomatoes, chili peppers, holy basil, kreoung, and topped with crispy garlic. Served with pickled radish and tuk trei.

➤ CHA SACH MORN KHNEI – \$15.00

Caramelized ginger chicken marinated in our Khmer sweet tangy sauce, garlic, shallots, palm sugar, fish sauce, and braised in our savory ginger sauce.

➤ MEE KOLA – \$16.00

Rice noodles stir fried in soy sauce, garlic, shallots, fish sauce and khmer spices. Topped with pickled papaya, cucumbers, bean sprout, green onions, tofu, pickled radish, chopped eggs, fresh herbs, and roasted peanuts. Served with tuk trei

➤ LOD CHA

Pan fried pin noodles tossed in Khmer sauce. Topped with chinese broccoli, sweet onion, roasted peanuts, and a fried egg. Your choice of protein, served with tuk trei.

Tawhou (Tofu) – \$14.00

Sach Moan (Chicken) – \$15.00

Sach Koh(Steak) – \$16.00

➤ CHA KUY TEAV – \$15.00

Stir fried wide noodles with garlic, fish sauce, Khmer spices, dark soy, broccoli, and chicken. Topped green onions, bean sprouts, crispy garlic, chopped eggs, and roasted peanuts. Served with tuk trei.

➤ CHA SDAI TAWHOU – \$15.00

Tofu, and ground chicken or pork stir fried with bean sprouts, sweet onions, scallions, garlic, shallots, and sweet soy. Topped with crispy garlic and fresh herbs.

Traditional Khmai

➤ SOMLOR MACHU SRAI – \$17.00

Cambodian country side soup, shrimp, lemongrass , jalapenos, galanga, lime leaf, holy basil, prahok, mustard green, simmered in a sweet and sour broth. Topped with crispy garlic and fresh herbs.

➤ KAW SACH CHROUK – \$17.00

Porkbelly, whole eggs, bamboo, marinated in shallots, garlic, braised in our delicious sweet khmer bbq tangy sauce. Topped with crispy fried peppers.

➤ NOM BAHN CHOK– \$19.00

Cambodian famous noodle dish. Minced tilapia marinated in kreoung and prahok, simmered in coconut fish stock. Served with vermicelli rice noodles. Topped with shredded cabbage, cucumbers, bean sprout, and fresh herbs.

➤ SOMLOR MACHU KREOUNG – \$18.00

Marinated shortribs slow cooked in kreoung, palm sugar, lemongrass, lime leaves, celery, tomatoes, and jalapenos, and eggplant. Topped with fresh herbs.

➤ KARI BANGEA-\$19.00 SACH MORN-\$16

Shrimp or chicken marinated in kreoung, garlic, savory red chili paste, potatoes, carrots, onions, and palm sugar. Simmered in a coconut curry broth.

➤ SOMLOR CHAP CHAI – \$17.00

Porkribs, wood ear mushrooms, dried pork skin, garlic, shiitake mushrooms, dried shrimp, fish sauce, radish, nappa cabbage, mix vegetables, simmered in a tangy savory broth.

➤ YAHON – \$35 serves 2-3

Cambodian hotpot, assorted fresh vegetables, steak or chicken, shrimp, fish meatballs, squid, vermicelli noodles and herbs. Served with Cambodian spicy savory bbq broth, and chili lime fish sauce.

Salads

➤ **BOK LAHONG – \$12.00**

Shredded papaya, carrots, greenbeans, tomatoes, tossed with tuk trei or Prahok. Topped with roasted peanuts, fresh herbs, and lime.

➤ **NYROM BANKEA – \$14.00**

Shrimp, bean thread noodles, beansprout, carrots, cabbage & sweet peppers tossed with spicy chili fish sauce. Topped with fresh herbs, and roasted peanuts.

➤ **PLEAR SACH KOH – \$14.00**

Thinly sliced sirloin steak tossed with prahok or tuk trei, lime juice, palm sugar, green peppers, fresno, mushrooms, cucumbers, bean sprout, radish and cabbage. Topped with fresh herbs and roasted peanuts.

Sweets

➤ **TARO ROOT PANCAKES – \$5.00**

Stuffed taro root pancakes served with coconut ice cream.

➤ **CHEK CHEIN – \$7.00**

Fried banana topped with ginger caramel syrup and coconut ice cream.

Appetizers

➤ **SACH KO ANG (3 BEEF SKEWERS)(\$10)**

➤ **MAI'S EGGROLLS (4 PIECES) (\$7)**

➤ **SALAB MORN ANG (2 TAMARIND WINGS)(\$9)**

➤ **HOI KREUNG (4 PIECES) \$8**

➤ **CHEIN SACH CHROUK (4 PIECES) \$8**