

A Tasting Journey Through Siem Reap

Embark on a sensory journey through Siem Reap, where each bite reflects the vibrant culture, ancient temples, and lively markets of this Cambodian treasure.

Dips Trio

1st Course

Prahok Ktiss, Tuk Kreoung, Kapi, Fresh Vegetables.

Mango Smoked Fish

2nd Course

Mango, Papaya, Chili Fish Sauce, Smoked Tilapia.

Amok Crab

3rd Course

Atlantic Salmon, Lump Crab, Amok sauce, Coconut, Lemongrass.

Bai Sach Koh Tuk Prahok

4th Course

Ribeye grilled medium rare, Prahok Sauce, Khmer Spices, Kreoung Butter Bone Marrow..

Duck Breast Kari

5th Course

Khmai's Favorite Curry. Duck Breast, Kreoung, Red Chili Paste.

Durian Ice Cream

6th Course

Homemade Durian Ice Cream, Ube, Wafer Straws.

Tasting journey is \$95 per person, with an optional wine package of three glasses of wine for an additional \$45.

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 as a gluten free option.

Opening Flavors/Dips Duo

Mai's Eggrolls (2pc) \$12.00

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.

Plear Trei -G- \$24.00

Khmer Yellowtail Crudo. Thinly sliced yellowtail tuna marinated in fresh orange juice, caramelized palm sugar, vinegar, sesame oil, and shallots. Topped with crispy garlic, pickled gooseberry, and fresh kumquat. Dipped with green chili and birds eye pepper fish sauce. Served with shrimp chips.

Bok Lahong -V- -G- \$17.00

SALAD Shredded papaya, carrots, green beans, tomatoes, chili fish sauce, roasted peanuts, fresh herbs, lime juice. Can add poached shrimp for \$3.00, or add crispy tilapia for \$4.00. Can add Kapi for \$2.00.

Tuk Kreoung -G- \$22.00

DIP Minced grilled catfish dip with garlic, lime juice, fish sauce, prahok, fresh herbs, and roasted peanuts. Served with fresh vegetables.

Kapi Pow -G- \$19.00

DIP Dried baby shrimp stir fried in garlic, shallots, fermented shrimp paste, lime juice, bird's eye pepper, and fresh tamarind. Topped with roasted peanuts and served with fresh vegetables.

Bok Prahok -G- \$19.00

DIP Dried shrimp stir fried in prahok, garlic, shallots, birds eye chili peppers, and Kreoung spices. Topped with crispy garlic and fresh herbs.

Bok Tropp \$19.00

DIP Grilled eggplant, garlic, shallots, palm sugar, salted soybean, sweet soy, and bird's eye pepper.

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Traditional

Trei Bampoung \$26.00

Deep fried catfish stir fried with ginger, garlic, fresno peppers, chopped lemongrass basil, and salted soybean. Topped with crispy garlic. Pairs well with white wine.

Amok Tawhou -G- -V- \$32.00

Fried tofu wrapped in banana leaves, braised in coconut milk lemongrass broth, crispy lime leaf, fresh herbs, crispy garlic. Pairs well with white wine.

Somlor Baitang -G- -V- \$33.00

Khmer Green Curry. Tofu marinated in kreoung, garlic, savory green chili paste, palm sugar. Simmered in a green coconut curry broth. Served with crispy French bread. Pairs well with white wine.

Nom Pang Kari Sach Morn -G- \$26.00

Khmer Famous Curry. Chicken marinated in kreoung, garlic, savory red chili paste, palm sugar. Simmered in coconut curry broth. Served with crispy French bread. Pairs well with white wine.

Kaw Ko \$42.00

Braised oxtail, roasted bone marrow, carrots, onions, galanga, garlic, star anise, lime leaf, lemongrass, crispy garlic, fresh herbs. Simmered in sweet savory beef broth. Pairs well with red wine

Trei Chien \$50.00

Fried red snapper in Kreoung marinade, fresh herbs, crispy garlic, spicy Koh Kong fish sauce with garlic morning glory and salted soybean. Pairs well with white wine.

Lod Cha -V- -G-

Pan fried pin noodles, oyster sauce, Khmai signature spices, sweet soy, garlic, chives, onions, gai lan, Khmai signature chili fish sauce, fresh herbs, bean sprouts.

Tawhou/Tofu-\$19.00, Sach Morn/Chicken-\$22.00,

Sach Koh/Steak-\$23.00, Bangkea/Shrimp-\$24.00

Add-ons: Fried Egg-\$2.00

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Desserts

Forbidden Rice \$13.00

Dessert reserved only for royalty! Sweet black sticky rice pudding braised in cinnamon and star anise. Topped with coconut ice cream and sweet mango.

Khmer Pumpkin Custard \$16.00

Traditional Khmer dessert. Sweet coconut cream and palm sugar steamed inside a hollowed out pumpkin, and filled with strawberries, blueberries, blackberries.

Lychee Mousse \$8.00

Sweet Lychee whipped into a delicate mousse, served with fresh berries.

Pandan Cake \$13.00

Sweet pandan cake topped with coconut ice cream, fresh berries, and toasted coconut flakes.

Khmai Coconut Ice Cream \$7.00

Khmai's own homemade coconut ice cream. Served with assorted cookies.

Beverages

Soda \$2.75

Coke, Diet Coke, Sprite, Coke Zero

Juice \$2.75

Orange, Cranberry, Grapefruit, Pineapple

Hot Tea \$2.75

Jasmine, Oolong, Green, Rose Black, Lemon Turmeric Herbal

Café du Monde Coffee \$2.75

San Pellegrino Sparkling Water \$3.75

Gosling's Ginger Beer \$3.75

Lychee Cola \$3.75

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Rambutan Spritzer \$3.75

Jackfruit Soda \$3.75

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