

Opening Flavors

Mai's Eggrolls (4)

\$17.00

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 (4)

\$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.

Bai Bampoung (4) -V-

\$16.50

Fried coconut croquettes, mixed vegetables, galanga, shallot, sweet coconut butter curry.

Sach Chrouk Bampoung

\$19.00

Fried pork belly, marinated in a sweet ginger sauce. Topped with jrouk, served with sides of savory tofu sauce and Koh Kong 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.

Phsut Tawhou Chien -V-

\$18.50

Enoki mushrooms and fried tofu wrapped in rice paper, tossed in banana flour and seasoned lemongrass. Fried and served with Kreoung butter and cilantro sauce.

Bong Kong Ktiss -G-

\$23.00

Cambodian Prawns stir fried in garlic, shrimp paste, palm sugar, coconut milk, birds eye pepper, and topped with fresh herbs and crispy garlic.

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.

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Dips Duo

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 \$2.00, or add crispy tilapia for \$4.00.

Phkachhouk -V- -G- **\$19.50**

SALAD Sliced lotus root tossed with vermicelli noodles, fresh vegetables, herbs, and Mai's chili fish sauce. Topped with poached chicken, crispy garlic, and roasted peanuts. Can add poached shrimp for \$2.

Trei Bok -G- **\$22.00**

DIP Minced grilled salmon dip with garlic, lime juice, fish sauce, prahok, fresh herbs, and roasted peanuts. Served with fresh vegetables. Pairs well with white wine.

Prahok Ktiss -G- **\$20.00**

DIP Ground pork, minced pork belly, galanga, lemongrass, coconut curry, prahok sauce, dried bird's eye chili, roasted peanuts. Served with a side of 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.

Trei Ang **\$23.00**

DIP Grilled mackerel stuffed with garlic, green onions, bitter chives, and ginger. Topped with crispy garlic, and spicy Koh Kong sauce. Pairs well with red wine.

Bok Tawhou -G- -V- **\$18.00**

DIP Grilled tofu, eggplant, garlic, shallots, palm sugar, sweet soy, vegan fish sauce, and bird's eye pepper.

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Signature

Bai Sach Chrouk

\$25.00

Grilled pork shoulder marinated in lemongrass, sweet red chili oil, lime leaf, galanga, sweet soy bean,, and topped with crispy garlic then fried. Served with sticky rice, spicy watermelon salad, and a side of spicy Koh Kong sauce. Pairs well with red wine.

Trei Kaw

\$26.00

Catfish braised in caramelized palm sugar, star anise, garlic, shallots, fish sauce, and dark soy sauce. Topped with crispy garlic and fresh herbs. Pairs well with white wine.

Cha Sach Morn Ngam-Ngov -G-

\$23.00

Chicken stir fried in preserved lemons, fried garlic, oyster sauce, fish sauce, bitter chives, ginger, and sliced lemongrass. Pairs well with white wine.

Sach Ko Ang

\$27.00

Smoked beef short rib marinated in Kreoung spices, chili soy bean, sweet red pepper paste, fish sauce, and garlic. Served with a side of pickled cucumber and bean sprout salad, cassava chips, and side of sweet chili BBQ prahok sauce. 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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Traditional

Amok Trei -G-

\$39.00

Steamed salmon wrapped in banana leaves, braised in coconut milk lemongrass broth, crispy lime leaf, fresh herbs, crispy garlic with baked on crab Kreoung butter crust. 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.

Somlor Machu -G-

\$33.00

Chicken and shrimp simmered in a lemongrass sweet and sour broth with turmeric, galanga, lime leaf, pineapple, roasted tomatoes, mushrooms, and opo squash. Topped with fresh herbs, bean sprouts, and crispy garlic. 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. Can substitute tofu for chicken.

Bai Sach Koh Tuk Prahok* -G-

\$42.00

Ribeye grilled medium rare, prahok sauce, garlic, shallots, palm sugar, Khmer spices. Topped with savory scallions, crispy garlic. Side of fresh vegetables and rice. Pairs well with red wine.

Somlor Machu Kreoung -G-

\$35.00

Beef ribs, celery, spicy jalapeno, eggplant simmered in sweet and sour broth, fresh herbs, chili peppers. 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. Side of French bread. Pairs well with red wine.

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