

## **Mondulkiri Tasting Journey 99**

### **Nom Asom Chek Duo**

*Kabocha squash stuffed with banana and coconut. Grilled sticky rice stuffed with sweet baby bananas, with whipped honey butter.*

### **Aleuk Trei Ngeat Duo**

*Seasoned ginger chicken rice porridge, dried snakehead fish, compressed seasoned watermelon, and fresh mango.*

### **Plear Sach Ko**

*Charred ribeye cooked in citrus, topped with prahok sauce, fresh seasoned vegetables, and fried pepper peanuts.*

### **Cha Kutuna**

*Fermented soybean, roasted pork belly, gai lan, and fried shallots.*

### **Bok Trei Svai**

*Grilled cod, dip shredded mango, fermented fish sauce, mint, and tamarind.. Served with lettuce and fresh vegetables.*

### **Bai Sach Chrouk**

*Grilled marinated pork shoulder, pickled mustard greens, fried eggs, minced pork, shallots, fish mustard green soup.*

### **Kaw Trei**

*Braised branzino, palm sugar, ginger, fish sauce, spicy mango salad.*

### **Numpang Dot**

*Grilled coconut butter bread, burnt caramelized palm sugar, cassava coconut dip, and fresh fruits.*

## **Mondulkiri Vegetarian Tour 75**

### **Nom Asom Chek Duo**

*Kabocha squash stuffed with banana and coconut, and grilled inside banana leaves.*

### **Bobor**

*Rice porridge, fried hearts of palm, compressed seasoned watermelon salad, fresh mangoes.*

### **Plear Chitao**

*Braised daikon, sweet ginger sauce, vegan fish sauce, mixed vegetables.*

### **Cha Kutuna**

*Fermented soybean, gai lan, and fried shallots.*

### **Bok Svai**

*Shredded mangoes, vegan fish sauce, fried enoki mushrooms, pickled fresno.*

### **Bai Khnor**

*Grilled jackfruit and pineapple marinated in gluten free soy. Topped with sweet coconut cream amok sauce, pickled corn and green eggplant.*

### **Somlor Baitang**

*Spicy green curry, tofu, bell peppers, carrots, potatoes, green beans. Simmered in a green coconut curry lemongrass broth.*

### **Numpang Dot**

*Grilled coconut butter bread, burnt caramelized palm sugar, cassava coconut dip, and fresh fruits.*

## Taste Bites

Mai's Eggrolls (3) 10

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

Sach Ko Ja Kak (2) 10

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

Nom Krouk (3) -V- 11

*Savory stuffed pancake, grilled shrimp and roasted Kreoung crab, scallions, roasted garlic.*

Tawhou Chien -V- -G- 12

*Salt and pepper fried tofu topped with ginger, garlic, scallions, served with Kreoung butter and sweet and sour fish sauce.*

Plear Trei -G- 13

*Habanero cured salmon, mango, tangerine zest, fried shallots, scallions, coriander, fried sesame rice powder.*

Kompu Chien -G- 12

*Fried baby shrimp rice cake, topped with dry kampot pepper, lemons, lime zest. Served with spicy sweet chili fish sauce and lettuce.*

## Small Bites

Bok Lahong -G- 26

*Shredded papaya, green beans, tomatoes, herbs tossed in tamarind kapi sauce, topped with poached shrimp.*

Bai Sach Chrouk -G- 25

*Grilled pork shoulder, lemongrass, garlic ginger soy, red chili oil, galanga, sweet soy, scallion grilled corn, pickled watermelon salad.*

Lod Cha -V-

*Pan fried pin noodles, sweet soy, fish sauce, oyster sauce, gai lan, green onions, chives, and Khmai spices. Add a fried egg for 2.00.*

*Fried Tofu-19                      Chicken-22*

*Ribeye-25                         Shrimp-24*

Bai Twako 24

*Spicy and sour fermented beef sausage stuffed into a pork casing with galanga, garlic, toasted rice, and Khmer spices. Served with jasmine rice, spicy Koh Kong sauce, and pickled papaya.*

Tropp Dott -V- -G- 22

*Stuffed grilled eggplant, ground pork, poached shrimp, red onions, sweet bell peppers, bitter chives, spicy sweet tamarind.*

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.

## Specialty Dips

Bok Tampang 13

*Spicy bamboo shoot fermented shrimp paste. Lemon zest, garlic, bitter chives, crispy shallots.*

Tuk Kreoung -G- 20

*Braised catfish dip, lime leaf, grilled eggplant, prahok, birds eye pepper, lemongrass, roasted peanuts.*

Cha Prahok Sach Chrouk -G- 13

*Minced pork, prahok, birds eye pepper, crushed tamarind, roasted peanuts, crispy garlic, with sweet soy and galanga.*

Bok Kapi 16

*Shrimp paste, palm sugar, tamarind, toasted rice, crushed peppers, fried pork belly.*

Bok Tropp -V- -G- 15

*Grilled eggplant, roasted tomato, fresh tamarind, lime leaf. Can be made with fermented shrimp upon request. Served with fruits and vegetables.*

## Traditional Khmer

Somlor Machu Kreoung 30

*Stew with beef short ribs, celery, jalapenos, and eggplant simmered in our delicious sweet and sour broth. Topped with fresh herbs and chili peppers.*

Sach Ko Tuk Prahok 42

*Grilled ribeye, palm sugar, oyster sauce, scallion oil, roasted kreoung butter bone marrow, and prahok sauce. Served with fresh vegetables.*

Somlor Baitang -V- -G- 27

*Spicy green curry, tofu, bell peppers, carrots, potatoes, green beans. Simmered in a green coconut curry lemongrass broth.*

Amok Trei -G- 37

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

Amok Tawhou -V- -G- 24

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

Nom Bahn Chok Tuk Prahok -G- 30

*Cambodian fried branzino lettuce wrap. Branzino is fried and served with rice vermicelli noodles, lettuce, and prahok sauce.*

Trei Chien -G- MP

*Fried whole red snapper, Khmai spices, seasoned rice flour, ginger, gai lan, pickled fresno, topped with spicy tamarind sauce and sauteed gai lan. Served with mango salad.*

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