

KAUN



KHMAI

Traditional Brunch

Kari Sach Morn -G- 25.00

Khmai's Famous Curry. Chicken, Kreoung, garlic, red chili paste, palm sugar, star anise, and cinnamon, simmered in coconut curry broth. Served over vermicelli noodles.

Bai (Rice) -V- -G-

Your choice of protein marinated in oyster sauce, sweet soy, fish sauce, ginger, scallions, and chili oil. Served with a Khmer omelette, steamed jasmine rice, pickled vegetables, and Koh Kong sauce

Tofu 17.00 Shrimp 19.00

Chicken 18.00 Pork Shoulder 19.00

Steak 21.00

Trei Chien Chuon -G- 18.00

Fried tilapia tossed in glutinous rice flour. Topped with salted soybean, ginger, bitter chives, and gai lan. Served with tamarind fish sauce. Add egg for \$2.

Amok Trei -V- -G- 25.00

Braised salmon, coconut milk, crispy lime leaf, sauteed kutna broccoli, amok sauce, topped with a fried egg.

Banh Chao Gavin Style 17.00

Savory crepe stuffed with ground chicken, bean sprouts, sweet onions, garlic, and bitter chives. Served with crispy lettuce, cucumber, cilantro, and Mai's fish sauce.

Mee Kola -V- -G- 18.00

Rice noodle tossed in sweet soy, garlic, shallot. Topped with pickled papaya, bean sprouts, fresh herbs and vegetables, chopped eggs, tofu, pickled radish, and sweet chili fish sauce.

Khmai Brunch Specialties

Khmai Daumlaung -V- -G-

Khmai's Kreoung potatoes tossed in Kreoung butter, Kampot pepper, and crispy chili oil. Topped with cheddar cheese.

Mushroom 16.00 Pork Belly 17.00

BBQ Brisket 19.00 Fried Chicken 19.00

Add Egg 2.00

Nyorm Svai 20.00

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.

Sach Morn Num Pang 20.00

Fried chicken tossed in glutinous rice flour and served on a brioche, with fried egg, pickled mango salad, and Kreoung mayo, with Khmai potatoes on the side.

Tazzie's Pandan Waffles 20.00

Khmai famous pandan waffles topped with fried crispy chicken tenders and served with coconut ginger syrup.

Trei Kaw Bengbaoh 17.00

Smoked tomato and prahok sardine dip. Topped with crispy shallots, savory scallions, and pickled veggies. Served on a toasted roll with a side of Kreoung potatoes.

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.

Eggrolls and Noodles

Cha Mee Katang -V-

Pan fried wide noodles, oyster sauce, Mai's fish sauce, soy, chives, onions, gai lan, bean sprouts, crispy garlic. Add a fried egg for 2.00.

Fried Tofu-19

Chicken-22

Ribeye-25

Shrimp-24

Lod Bampoung -V- 10.00

Rice paper stuffed with potatoes, shredded taro, carrots, and onions. Served with pickled veggies and fish sauce.

Breakfast Sides

Pandan Waffles -V- 6.00

Kreoung Potatoes -V- -G- 6.00

Kampot Bacon -G- 5.00

Khmai Omelette -V- -G- 8.00

Fresh Fruit -V- -G- 3.00

Beverages

Soda 2.75

Coca-Cola, Diet Coke, Sprite, Coke Zero

Juice 2.75

Orange, Cranberry, Grapefruit, Pineapple

Hot Tea 2.75

Coffee 2.75

Specialty Coffee *(Ask your server)* 3.50

Ginger Beer 3.75

Lychee Cola 3.75

Rambutan Spritzer 3.75

Jackfruit Soda 3.75

Ya Hon

Traditional Cambodian tabletop hot pot experience, with broth that is a complex creamy blend of savory spices and sweet coconut, and comes with a bottle of corona added to the broth to enhance the flavor.

All portions are priced per person, and come with assorted vegetables, dipping sauce, and toppings.

Sach Koh 25.00

Thinly sliced beef brisket, home made beef meatballs.

Sach Morn 21.00

Braised chicken with roasted chili and home made beef meatballs.

Sach Chrouk 22.00

Thinly sliced grilled pork shoulder marinated in fish sauce and palm sugar.

Ahar Samout 24.00

Shrimp, tilapia, and meatballs.

Tawhou 19.00

Fried tofu marinated in ginger soy.

Leay Sach/Ahar Samout 26.00

Thinly sliced brisket, braised chicken, grilled pork shoulder, shrimp, tilapia, meatballs, and tofu.

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