

Oddar Meanchey Funky Journey

110

Pahut

Kreoung tilapia rice cracker, kaffir lime leaf, scallion red chili oil, shaved carrots, rice vinegar pickled cabbage, with spicy culantro sauce.

Trei Chien

Fried grouper, ginger, scallion, salted soybean, gai lan, fermented tamarind fish sauce, and taro soup.

Pahawk Chour

Fermented anchovies, galanga, chopped lemongrass, pickled bird's eye pepper, grated kachai ginger.

Slab Morn Ang

Grilled lemongrass chicken wings, palm sugar, spicy black pepper fish sauce, fermented baby corn, pickled watermelon, and green eggplant.

Bok Lahong

Shredded papaya, grilled corn, braised shrimp, pork rinds, carrots, green beans, radishes tossed in a fermented tamarind shrimp paste.

Sngor

Roasted garlic bone marrow, braised daikon, carrots, potatoes, and ginger. Topped with spicy garlic chili oil

Amok Trei

Grilled salmon with a kreoung crust, wrapped in banana leaves, topped with palm sugar Kaffir lime leaf and spicy prahok amok sauce.

Daumlaung Dot

Grilled cassava pancake, caramelized sugar fish sauce.

Oddar Meanchey Mild Journey

110

Pahut

Kreoung tilapia rice cracker, kaffir lime leaf, scallion red chili oil, shaved carrots, rice vinegar pickled cabbage, with spicy culantro sauce.

Trei Chien

Fried grouper, ginger, scallion, salted soybean, gai lan, fermented tamarind fish sauce, and taro soup.

Kapi Ktiss

Grilled pork belly and ground pork dip, kapi, coconut curry, dried pepper, kreoung. Served with fruits and vegetables.

Slab Morn Ang

Grilled lemongrass chicken wings, palm sugar, spicy black pepper fish sauce, fermented baby corn, pickled watermelon, and green eggplant.

Bok Lahong

Shredded papaya, grilled corn, braised shrimp, pork rinds, carrots, green beans, radishes tossed in sweet chili fish sauce.

Sngor

Roasted garlic bone marrow, braised daikon, carrots, potatoes, and ginger. Topped with spicy garlic chili oil

Amok Trei

Grilled salmon with a kreoung crust, wrapped in banana leaves, topped with palm sugar Kaffir lime leaf and kreoung butter amok sauce.

Daumlaung Dot

Grilled cassava pancake, caramelized sugar fish sauce.

Oddar Meanchey Vegetarian Journey

85

Pahut Phsut

Kreoung oyster mushroom rice cracker, kaffir lime leaf, scallion red chili oil, shaved carrots, rice vinegar pickled cabbage, with spicy culantro sauce.

Tropp Chien

Fried eggplant wrapped in seaweed, ginger, scallion, salted soybean, gai lan, vegan fish sauce, and taro soup.

Bok Tropp

Grilled eggplant dip mixed with vegan fish sauce, red chili oil, lime juice, and toasted jasmine rice.

Phsut Chien

Grilled enoki mushrooms, palm sugar, spicy black pepper vegan fish sauce, fermented baby corn, pickled watermelon, and green eggplant.

Bok Lahong

Shredded papaya, fried jackfruit, grilled corn, carrots, green beans, radishes tossed in a vegan fish sauce.

Sngor

Roasted king trumpet mushrooms, braised daikon, carrots, potatoes, and ginger. Topped with spicy garlic chili oil

Amok Tawhou

Grilled tofu with a kreoung crust, wrapped in banana leaves, topped with palm sugar Kaffir lime leaf and spicy vegan amok sauce.

Daumlaung Dot

Grilled cassava pancake, caramelized palm sugar.

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.**

A decorative background featuring a large, intricate mandala design in the top-left and bottom-right corners. The mandala consists of concentric circles and floral patterns, rendered in a light yellow/gold color against a white background.

Sweet Bites

Forbidden Rice -V- -G-	10
<i>Sticky forbidden rice, coconut palm sugar, fresh mangoes.</i>	
Borbor Sadeo -V- -G-	10
<i>Black eyed peas, tapioca, coconut milk, cinnamon, fresh grated coconut.</i>	
Taro Donut -V- -G-	10
<i>Gluten free taro donut with hazelnut chocolate ube cream sauce.</i>	
Ube Mousse -V- -G-	10
<i>Whipped ube cream with fresh berries.</i>	
Durian Brownie -V-	10
<i>Chocolate fudge brownie with durian and lemon whipped cream.</i>	
Toast Rice Mango Ice Cream -V- -G-	10
<i>Mango and toasted rice ice cream with palm sugar mango sauce, topped with citrus whipped cream.</i>	

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Khmai Family Meal

110

PICK ONE TO SHARE:

Mai's Eggrolls

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

Sach Ko Ja Kak

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

Chien Tropp -V- -G-

Fried eggplant, cauliflower, hearts of palm, and shallots tossed in kampot pepper. Served with roasted tomato kreung.

PICK ONE TO SHARE:

Laap Sach Chrouk -G-

Ground pork tossed in toasted jasmine rice, citrus juice, lemon zest, mint, culantro, and fish sauce. Served with fresh lettuce and cucumbers and topped with roasted peanuts.

Bok Lahong -V- -G-

Shredded papaya salad mixed with cilantro, red onions, sweet chili fish sauce, bell peppers, palm sugar, with a crispy fried tilapia.

Nyorm Svai -V- -G-

Shredded mango salad mixed with cilantro, red onions, sweet chili fish sauce, bell peppers, palm sugar, with a crispy fried tilapia.

PICK ONE TO SHARE:

Prahok Ktiss -G-

Grilled pork belly and ground pork dip, prahok, coconut curry, dried pepper, kreung. Served with fruit and vegetables.

Trei Bok -G-

Spicy salmon dip with koh kong sauce, palm sugar, bird's eye pepper. Served with fresh vegetables

Bok Tropp -V- -G-

Grilled eggplant dip mixed with vegan fish sauce, red chili oil, lime juice, and toasted jasmine rice.

PICK ONE TO SHARE:

Somlor Kari -G-

Khmai famous curry. Braised chicken, garlic, kreung, chili paste, star anise, cinnamon, carrots, potatoes, green beans. Simmered in coconut curry broth.

Sach Ko Tuk Prahok -G-

Grilled beef brisket, palm sugar, oyster sauce, scallion oil, served over roasted kreung butter bone marrow, and kreung prahok sauce.

Amok Tawhou -V- -G-

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

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Khmai Family Meal

195

PICK TWO TO SHARE:

Mai's Eggrolls

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

Sach Ko Ja Kak

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

PICK TWO TO SHARE:

Laap Sach Chrouk -G-

Ground pork tossed in toasted jasmine rice, citrus juice, lemon zest, mint, culantro, and fish sauce. Served with fresh lettuce and cucumbers and topped with roasted peanuts.

Loc Lac -G-

Sliced marinated ribeye, oyster sauce, sweet onions, fish sauce, garlic, soy, kampot pepper lime sauce, fried egg. Served with crispy lettuce.

PICK TWO TO SHARE:

Prahok Ktiss -G-

Grilled pork belly and ground pork dip, prahok, coconut curry, dried pepper, kreoung. Served with fruit and vegetables.

Bok Kapi -V- -G-

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

PICK TWO TO SHARE:

Somlor Kari -G-

Khmai famous curry. Braised chicken, garlic, kreoung, chili paste, star anise, cinnamon, carrots, potatoes, green beans. Simmered in coconut curry broth.

Sach Ko Tuk Prahok -G-

Grilled beef brisket, palm sugar, oyster sauce, scallion oil, served over roasted kreoung butter bone marrow, and kreoung prahok sauce.

Chien Tropp -V- -G-

Fried eggplant, cauliflower, hearts of palm, and shallots tossed in kampot pepper. Served with roasted tomato kreoung.

Nom Krouk -V-

Savory stuffed pancake, grilled shrimp, scallions, roasted garlic.

Bok Lahong -V- -G-

Shredded papaya salad mixed with cilantro, red onions, sweet chili fish sauce, bell peppers, palm sugar, with a crispy fried tilapia.

Nyorm Svai -V- -G-

Shredded mango salad mixed with cilantro, red onions, sweet chili fish sauce, bell peppers, palm sugar, with a crispy fried tilapia.

Tuk Kreoung -G-

Grilled catfish dip with prahok, lime juice, bird's eye pepper, chopped lemongrass, palm sugar, and basil. Served with fresh vegetables.

Bok Tropp -V- -G-

Grilled eggplant dip mixed with vegan fish sauce, red chili oil, lime juice, and toasted jasmine rice.

Amok Trei -G-

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

Amok Tawhou -V- -G-

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

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*Welcome to Oddar Meanchey
In the far northwest of Cambodia along
the Thai border lies Oddar Meanchey. It
is a rural province near the Dangrek
mountains and is deeply rooted in
agricultural life. Years of hardship
throughout Cambodia's history have
molded provinces like Oddar Meanchey
into places where families could return to
the land and rebuild communities through
farming, gathering, and cooking.
This region's cuisine reflects their
connection to their countryside: bold yet
grounded flavors, fragrant herbs, grilled
meats, fermented elements, and natural
ingredients shaped by their fertile
farmland in the shadows of the mountains.
This tasting journey honors Oddar
Meanchey's quiet resilience and
celebrates the rustic vibrant flavors that
brings Khmer families around their dinner
tables.*

- *Tasting Journey typically takes
between one and a half to two
hours.*

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