

Oddar Meanchey Funky Journey

99

Pahut

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

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, 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.

Trei Chien

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

Daumlaung Dot

Grilled cassava cake, caramelized sugar fish sauce.

Oddar Meanchey Mild Journey

99

Pahut

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

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, 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.

Trei Chien

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

Daumlaung Dot

Grilled cassava cake, caramelized sugar fish sauce.

Oddar Meanchey Vegetarian Journey

75

Pahut Phsut

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

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, 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 prahok amok sauce.

Tropp Chien

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

Daumlaung Dot

Grilled cassava cake, 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.**

Sweet Bites

Forbidden Rice 10

Sticky forbidden rice, coconut palm sugar, fresh mangoes.

Borbor Sadeo 10

Black eyed peas, tapioca, coconut milk, cinnamon, fresh grated coconut.

Taro Donut 10

Gluten free taro donut with hazelnut chocolate ube cream sauce.

Ube Mousse 10

Whipped ube cream with fresh berries.

Durian Brownie 10

Chocolate fudge brownie with durian and lemon whipped cream.

Cassava Dip 10

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

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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.

Sach Morn Ampil

Lemongrass fried chicken wings tossed in our spicy, savory coconut tamarind sauce. Topped with crispy taro and pickled lemons.

PICK ONE TO SHARE:

Laap Sach Chrouk

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

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

Nyorm Svai

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

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

Trei Bok

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

Bok Tropp

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

PICK ONE TO SHARE:

Somlor Kari

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

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

Amok Tawhou

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

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Khmai Family Meal

185

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

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

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

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

Bok Kapi

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

PICK TWO TO SHARE:

Somlor Kari

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

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

Sach Morn Ampil

Lemongrass fried chicken wings tossed in our spicy, savory coconut tamarind sauce. Topped with crispy taro and pickled lemons.

Bai Bampoung

Fried coconut croquettes, lemongrass, galanga, panko, coconut cream, amok sauce.

Bok Lahong

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

Nyorm Svai

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

Trei Bok

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

Bok Tropp

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

Amok Trei

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

Amok Tawhou

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

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