

KAUN KHMAI

Taste Bites

Mai's Eggrolls (2)	7
Ground chicken, sweet onions, taro root, roasted peanuts.	
Sach Ko Ja Kak (2)	10
Tender grilled skirt steak skewers, crab paste, soybean oil, lemongrass, chili red soy.	
Bai Bampoung (2)	8
Fried coconut croquettes, lemongrass, galanga, panko, coconut cream, Amok sauce.	
Nom Krouk (2)	9
Savory stuffed pancakes, grilled shrimp, roasted Kreoung crab, scallions, roasted garlic.	
Kapi Khuor Cheng	13
Roasted bone marrow. fermented shrimp paste, tamarind, ribeye bites, pickled watermelon, fresno, koh kong.	
Chien Tropp	12
Fried eggplant, crispy corn fried shallots tossed in kampot pepper. Served with roasted tomato kreoung.	

Specialty Dips

All dips comes with fresh fruits and vegetables

Tuk Kreoung	18
Braised catfish dip, lime leaf, grilled eggplant, prahok, birds eye pepper, lemongrass, roasted peanuts.	
Prahok Ktiss	20
Grilled pork belly and ground pork dip, prahok, coconut curry, dried pepper, kreoung.	
Prahok Chamhoy	18
Cambodian crustless quiche made from minced pork, salted mudfish, eggs, palm sugar, chili pepper, and chives.	
Prahok Trei	20
Fermented mudfish, prahok sauce, mukrat lime, toasted lemongrass, ginger, mint, chili pepper paste, fresh tamarind	

Ya Hon

Khmer Traditional Hot Pot Experience

Table Top Cooking (Priced per person)

Ya Hon broth is a complex creamy blend of savory spices and sweet coconut.

Sach Koh	38
Thinly sliced brisket, homemade beef meatballs.	
Sach Morn	36
Braised chicken with roasted chili and homemade beef meatballs.	
Sach Chrouk	36
Thinly sliced grilled pork shoulder marinated in fish sauce and palm sugar.	
Ahar Samout	40
Shrimp, tilapia, squid, and fish meatballs.	
Tawhou	34
Fried Tofu marinated in ginger soy.	
Leay Sach/Ahar Samout	45
Thinly sliced brisket, braised chicken, grilled pork shoulder, shrimp, tilapia, squid, meatballs, and tofu.	

(Ya Hon comes with one bottle of corona to enhance the flavor, with assorted vegetables, dipping sauce, and toppings.)

Share Bites

Serves two

All share bites come with house soup.

Sach Koh Ang	48
Braised beef ribs, kreoung sweet chili, kampot pepper, prahok bbq sauce, house made pickles, crispy kreoung potatoes.	
Trei Chien	MP
Fried whole red snapper, Khmai spices, potatoes seasoned flour, ginger, gai lan, salted soybean, pickled fesno, mango papaya slaw	

Small Bites

Tropp Dott	25
Stuffed grilled eggplant, ground pork, poached shrimp, red onions, sweet bell peppers, bitter chives, spicy kreoung butter amok sauce. Can substitute with tofu	
Bai Sach Chrouk	25
Choice of grilled protein, lemongrass, garlic ginger soy, red chili oil, galanga, sweet soy, scallion grilled corn, pickled watermelon salad.	
Nyrom Svai	25
Shredded mangos salad, cilantro, red onions, sweet chili fish sauce, bell peppers, palm sugar, crispy fried tilapia.	
Cha Mee Katang	
Pan-fried wide noodles, oyster sauce, Khmai signature sauce, soy, chives, onions, gai lan, bean sprout, crispy garlic. Add a fried Egg-2.00 more	

Chicken-22	Ribeye-23
Tofu-19	Shrimp-24

Traditional Khmer

Sach Koh Tuk Prahok	36
Grilled Ribeye, palm sugar, oyster sauce, Scallion oil, roasted kreoung butter bone marrow, and prahok sauce.	
Somlor Kari	27
Khmai Famous Curry. Brasied chicken, garlic, kreoung, chili paste, star anise, cinnamon, carrots, potatoes, green beans. Simmered in coconut curry broth	
Amok Trei	37
Braised salmon, kreoung butter crust, coconut milk, crispy lime leaf, sautéed gai lan, Amok sauce. Can substitute tofu.	
Somlor Machu Kreoung	28
Sweet and sour beef shank, jalapenos, eggplant, lemongrass broth, morning glory, fermented mudfish	

