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Happy Khmer New Year!

This month's tasting experience invites you to honor a powerful duality: reflection and celebration.

2025 marks 50 years since the rise of the Khmer Rouge—a period that changed the course of Cambodian history forever. Through this tasting, we pay tribute to the resilience of our ancestors, the voices that were silenced, and the stories that continue through every dish we share today.

At the same time, we welcome the Cambodian New Year—Choul Chnam Thmey—a time of joy, cleansing, and rebirth. It's a moment to honor the past, while looking toward a future filled with hope, abundance, and togetherness. Each course in this tasting is a chapter: from dishes inspired by humble ingredients and wartime survival, to celebratory flavors that echo tradition, family, and renewal.

Thank you for joining us on this journey. May you taste the strength, the sorrow, the joy—and the spirit of Cambodia, old and new.

- *There are two different tasting journey options, all members of your party must choose the same journey option. Cannot have multiple tasting options per table.*
- *Tasting Tour can be made pescatarian.*
- *Please note that there are limited substitutions available for the tasting experiences. We discourage substitutions to preserve the intended traditional flavors.*
- *Tasting Tour is typically shorter than the Tasting Journey. Should you have any scheduling considerations, we are happy to advise on the tasting format that aligns best with your plans.*

*V denotes dish can be made as a vegetarian option.

*G denotes dish can be made as a gluten free option.

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.

Tasting Tour 75
Drink Package 50

Sach Ko Tuk Prahok

Grilled ribeye, sweet and sour mangoes, berries, fresh vegetables, and fermented mudfish Prahok sauce

Lod Cha Ktam

Homemade teardrop noodles, sweet soy, oyster sauce, gai lan, bitterchives, roasted Kreoung butter crab

Cha Kreoung Sach Morn

Chicken thighs, sweet bell pepper, pineapple, jalapeno, roasted tomato, sweet onions, sauteed in Kreoung paste

Sach Morn Boak

Ground chicken, wood ear mushrooms, bean thread, stuffed in a grilled drumstick with sweet chili cilantro fish sauce

Nom Akor

Traditional Khmer rice cake, palm sugar syrup, toasted coconut, and house made coconut ice cream

Tasting Journey 120
Drink Package 50

Sach Ko Tuk Prahok

Grilled ribeye, sweet and sour mangoes, berries, fresh vegetables, and fermented mudfish Prahok sauce

Lod Cha Ktam

Homemade teardrop noodles, sweet soy, oyster sauce, gai lan, bitter chives, roasted Kreoung butter crab

Bai Twako

Homemade beef sausage, lemongrass, galanga, lime leaf, toasted rice, turmeric, pandan rice, Koh Kong sauce

Cha Kreoung Sach Morn

Chicken thighs, sweet bell pepper, pineapple, jalapeno, roasted tomato, sweet onions, sauteed in Kreoung paste

Kaw Ko

Braised oxtail stuffed in roasted garlic bone marrow, sweet and savory Khmai barbecue sauce, grilled Kreoung butter bread

Sach Morn Boak

Ground chicken, wood ear mushrooms, bean thread, stuffed in a grilled drumstick with sweet chili cilantro fish sauce

Nom Akor

Traditional Khmer rice cake, palm sugar syrup, toasted coconut, and house made coconut ice cream

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Taste Bites

Mai's Eggrolls 13.50

Ground chicken, sweet onion, taro root, and roasted peanuts. Side of Mai's fish sauce.

Sach Ko Ja Kak 15

Tender grilled skirt steak skewers, Kreoung spices, soy bean chili oil, fish sauce, and sweet soy. Side of jrouk and sweet chili fish sauce.

Nyorm Svai -G- 24

Shredded mango salad, cilantro, red onion, red cabbage, sweet bell peppers, bird's eye chili, palm sugar, tossed in sweet chili fish sauce and roasted peanuts. Topped with crispy fried tilapia

Prahok Ktiss 18

Ground pork and minced pork belly dip, galanga, lemongrass, coconut curry, prahok sauce, dried bird's eye chili, roasted peanuts. Served with side of fresh vegetables.

Tuk Kreoung 17

Minced grilled catfish dip with garlic, lime juice, fish sauce, prahok. Served with fresh vegetables and topped with roasted peanuts.

Bok Tropp 16

Grilled eggplant dip, dried shrimp, bird's eye, Prahok sauce, lime juice, garlic, shallots, lime leaf, lemongrass

Traditional

Somlor Machu Kreoung -G- 35

Sweet and sour beef shank stew with celery, jalapenos, and eggplant simmered in our delicious lemongrass broth. Topped with fresh herbs and chili peppers. Swerved with rice.

Amok Trei -G- 37

Braised salmon wrapped in banana leaves, coconut milk lemongrass broth, crispy lime leaf, fresh herbs, crispy garlic, crab Kreoung butter crust. Pairs well with white wine.

Kari Sach Morn -G- 26

Khmer Famous Curry. Chicken marinated in kreoung, garlic, savory red chili paste, palm sugar. Simmered in coconut curry broth. Served with steamed rice.

Cha Mee Katang -G-

Pan fried wide noodles, oyster sauce, Khmai signature spices, sweet soy, garlic, chives, onions, gai lan.

*Tawhou/Tofu: 19 Sach Morn/Chicken: 22
Sach Ko/Steak: 23 Bangkea/Shrimp: 24
Add-On Fried Egg: 3*

Trei Chien Chuon MP

Fried whole red snapper, palm sugar, Khmai spices, ginger, garlic, bitter chives, gai lan, pickled fresno, and salted soybean. Side of fresh vegetables.. Pairs well with white wine

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Vegetarian

Nyorm Svai -G- 16

Shredded mango salad, carrots, green beans, tomatoes, vegan fish sauce, roasted peanuts, fresh herbs, lime juice.

Bok Tropp 16

Grilled eggplant dip, grilled tofu, bird's eye, lime juice, garlic, shallots, lime leaf, lemongrass

Kari Tawhou 24

Khmer Famous Curry. Tofu marinated in kreung, garlic, savory red chili paste, palm sugar. Simmered in coconut curry broth. Served with steamed rice.

Amok Tawhou -G- 24

Braised tofu wrapped in banana leaves, coconut milk lemongrass broth, crispy lime leaf, fresh herbs, crispy garlic, crab Kreoung butter crust. Pairs well with white wine.

Cha Mee Katang Tawhou -G- 19

Tofu, Kreoung, shallots, kefir lime leaf, bell peppers, sweet onions, pineapple, roasted tomatoes, lime sauce, and crispy garlic. Pairs well with white wine.

Desserts

Coconut Ice Cream -G- 7

Khmai's own homemade coconut ice cream. Served with assorted cookies.

Kampot Pepper Ice Cream -G- 7

Khmai's own homemade kampot peppercorn ice cream. Served with assorted cookies.

Khmai Lychee Ice Cream -G- 7

Khmai's own homemade lychee ice cream. Served with assorted cookies.

Khmai Durian Ice Cream -G- 7

Khmai's own homemade durian ice cream. Served with assorted cookies.

Assorted Desserts

Assorted desserts topped with your choice of ice cream. Ask your server.

Beverages

Soda 2.75

Coke, Diet Coke, Sprite, Coke Zero

Juice 2.75

Orange, Cranberry, Grapefruit, Pineapple

Hot Tea 2.75

Coffee 2.75

Specialty Coffee 6.00

Ginger Beer 3.75

Lychee Cola 3.75

Rambutan Spritzer 3.75

Jackfruit Soda 3.75

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