

Rice 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

Bai Cha

14.00

Fried jasmine rice, cured pork sausage, eggs, mixed vegetables, oyster sauce, fish sauce, sweet chili, toasted garlic.

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 Chrour 22.00

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

Ahar Samout 24.00

Shrimp, tilapia, squid, 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, squid, meatballs, and tofu.

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.