



Kampot Tasting Experiences

Welcome to Kampot!

Our next journey is through the Kampot province of Cambodia.

Kampot heavily influenced French cuisine, and is marked by use of Cambodia's famous Kampot pepper spice, which is considered the champagne of black pepper.

Due to its coastal location and its status as a trading hub between colonial France and Southeast Asia, Kampot's unique flavors blend with various regional and European techniques to produce cuisine that transforms the region's bountiful seafood and fresh produce to create truly flavorful and complex dishes.

- *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. Sorry, no vegetarian or vegan substitutions.*
- *Tasting Tour typically takes between one hour and one and a half hours.*
- *Tasting Journey typically takes between one and a half to two hours.*

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 as a gluten free option.

Tasting Tour 75.00
3 Glass Wine Pairing 45.00

Thea

Kampot pepper Kreoung duck mousse, pickled habanero red onion.

Phkachek

Seared tuna, banana blossom, coriander, shredded mango, roasted peanuts, pomelo.

Nomba Chok

National Cambodian dish. Rice noodles, fragrant lemongrass catfish broth, fresh herbs.

Somlor Oram

Braised Chicken, Prawns, rice patty herbs, sweet and sour broth, crispy garlic.

Kampot Pepper Durian Ice Cream

Durian custard topped with black kampot pepper ice cream

Tasting Journey 110.00
3 Glass Wine Pairing 45.00

Thea

Kampot pepper Kreoung duck mousse, pickled habanero red onion.

Phkachek

Seared tuna, banana blossom, coriander, shredded mango, roasted peanuts, pomelo.

Ktam Kampot

Stir fried crab, garlic, palm sugar, kampot peppercorn.

Nomba Chok

National Cambodian dish. Rice noodles, fragrant lemongrass catfish broth, fresh herbs.

Loc Lac Kampot

Seared ribeye crusted in kampot pepper. Spicy koh kong sauce.

Somlor Oram

Braised Chicken, Prawns, rice patty herbs, sweet and sour broth, crispy garlic.

Kampot Pepper Durian Ice Cream

Durian custard topped with black kampot pepper 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 15.00

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

Laab Sach Ko -G- 19.00

Medium rare skirt steak, prahok, lime juice, keffir lime leaf, lemongrass, red onion, mint, and toasted rice powder.

Bok Lahong -G- 16.00

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

Add poached shrimp for 3.00

Add crispy tilapia for 4.00

Add Kapi for 2.00

Prahok Ang Trei -G- 22.00

Grilled trout dip, prahok, wrapped in banana leaves. Side of fresh vegetables.

Kapi Ampil 17.00

Spicy shrimp paste, palm sugar, tamarind, toasted rice powder, crushed hot pepper, fish sauce. Side of fresh fruits.

Traditional

Bai Sach Ko Tuk Prahok -G- 42.00

Medium rare ribeye, prahok sauce, garlic, shallots, palm sugar, Khmai spices, roast bone marrow. Side of fresh vegetables and rice. Pairs well with red wine.

Amok Trei -G- 37.00

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.

Somlor Korko 35.00

Pork belly, Khmai spice, prahok, lemongrass, galanga, turmeric, eggplant, papaya, squash, yard long beans, red chili peppers, and spinach. Pairs well with white wine.

Cha Kreoung -G- 34.00

Chicken, Kreoung, shallots, keffir lime leaf, bell peppers, sweet onions, pineapple, roasted tomatoes, chili fish sauce, and crispy garlic. Pairs well with white wine.

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

Bok Lahong -G- 16.00

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

Ampil 17.00

Spicy tamarind, palm sugar, toasted rice powder, crushed hot pepper, vegan fish sauce. Side of fresh fruits.

Kari Khnor -G- 33.00

Jackfruit, tofu, potatoes, carrots, shallots, red chili paste, galanga, star anise, and cinnamon.. Pairs well with white wine.

Amok Tawhou -G- 34.00

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 Kreoung Tawhou -G- 34.00

Chicken, Kreoung, shallots, kefir lime leaf, bell peppers, sweet onions, pineapple, roasted tomatoes, chili fish sauce, and crispy garlic. Can substitute tofu for chicken. Pairs well with white wine.

Desserts

Banh Januk -V- -G- 13.00

Young yellow mung bean simmered in palm sugar and ginger, then stuffed in a rice flour bun. Topped with sweet coconut milk and savory ginger sauce.

Nom Lort -V- 8.00

Sweet Pandan pin noodles simmered in palm sugar coconut cream sauce.

Khmai Lychee Ice Cream -G- 7.00

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

Nom Kapong -V- 9.00

Khmai sweet mini pancake stuffed with mung bean, taro root, and jicama. Fried golden and topped with star anise ginger syrup and lychee ice cream.

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 3.50

Ginger Beer 3.75

Lychee Cola 3.75

Rambutan Spritzer 3.75

Jackfruit Soda 3.75

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