

# KAUN



# KHMAI

## Taste Bites

Mai's Eggrolls (2)	7
<i>Ground chicken, sweet onion, taro root, roasted peanuts.</i>	
Sach Ko Ja Kak (2)	10
<i>Tender grilled skirt steak skewers, crab paste, soybean oil, lemongrass, chili red soy.</i>	
Phot Dot -V- -G-	6
<i>Cambodian traditional grilled corn on the cob, topped with scallion garlic coconut cream, crispy taro, chili flakes.</i>	
Nom Krouk (2) -V-	9
<i>Savory stuffed pancake, grilled shrimp and roasted Kreoung crab, scallions, roasted garlic.</i>	
Tawhou Chien -V- -G-	8
<i>Salt and pepper fried tofu topped with ginger, garlic, scallions, served with Kreoung butter and sweet and sour fish sauce.</i>	
Chien Tropp -V- -G-	12
<i>Fried eggplant, cauliflower, hearts of palm, and shallots tossed in kampot pepper. Served with roasted tomato kreoung.</i>	
Kompu Chien -G-	9
<i>Fried baby shrimp rice cake, topped with dry kampot pepper, lemons, lime zest. Served with spicy sweet chili fish sauce.</i>	
Cheung Morn Chien	10
<i>Stir fried chicken feet with ginger, garlic, onions, and bitter chives.</i>	

## Small Bites

Cha Mee Katang -V-	
<i>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.</i>	
Fried Tofu-19	Chicken-22
Ribeye-25	Shrimp-24
Nyorm Svai -V- -G-	26
<i>Shredded mango salad, cilantro, red onions, sweet chili fish sauce, bell peppers, palm sugar, crispy fried tilapia.</i>	
Bai Sach Chrouk -G-	25
<i>Grilled pork shoulder, lemongrass, garlic ginger soy, red chili oil, galanga, sweet soy, scallion grilled corn, pickled watermelon salad.</i>	
Bai Sach Morn -G-	25
<i>Grilled chicken, lemongrass, garlic ginger soy, red chili oil, galanga, sweet soy, scallion grilled corn, pickled watermelon salad.</i>	
Cha Sach Morn Ngam Ngov -G-	23
<i>Stir fried preserved lemon, chopped shallots, button mushrooms, bird's eye pepper, garlic, palm sugar, chopped lemongrass, and oyster sauce.</i>	
Bai Khnor -V- -G-	22
<i>Grilled jackfruit and pineapple marinated in gluten free soy. Topped with sweet coconut cream amok sauce, pickled corn and green eggplant.</i>	
Muk Bai	27
<i>Squid ink fried rice. Rice fried in Kreoung butter with head on shrimp, fried quail egg, squid ink, fish sauce, sweet soy, and ginger.</i>	

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.

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## Specialty Dips

Kapi Khuor Cheng	15
<i>Roasted bone marrow, fermented shrimp paste, tamarind, ribeye bites, pickled watermelon, fresno, koh kong sauce.</i>	
Prahok Ktiss -G-	20
<i>Grilled pork belly and ground pork dip, prahok, coconut curry, dried pepper, kreoung. Served with fruits and vegetables.</i>	
Trei Kaw Bengbaoh -G-	13
<i>Smoked tomato sardine dip. Topped with crispy shallots, savory scallions. Served with fresh vegetables and toasted baguette.</i>	
Cha Sach Chrouk Sieng	16
<i>Fried pork belly dip with prahok, salted soybean, bird's eye pepper, palm sugar. Served with fruits and vegetables.</i>	
Bok Tropp -V- -G-	15
<i>Grilled eggplant, roasted tomato, fermented shrimp paste, fresh tamarind, lime leaf. Served with fruits and vegetables.</i>	

## Traditional Khmer

Mee Kaw Ko	32
<i>Sweet and savory beef broth, braised beef shank, carrots, onions, galanga, garlic, star anise, lime leaves, lemongrass. Served with egg noodles or French bread. Add roasted bone marrow for 7 dollars.</i>	
Somlor Kari -G-	28
<i>Khmai famous curry. Braised chicken, garlic, kreoung, chili paste, star anise, cinnamon, carrots, potatoes, green beans. Simmered in coconut curry broth.</i>	
Somlor Baitang -V- -G-	27
<i>Spicy green curry, tofu, bell peppers, carrots, potatoes, green beans. Simmered in a green coconut curry lemongrass broth.</i>	
Amok Trei -G-	37
<i>Braised cod, kreoung butter crust, coconut milk, crispy lime leaf, sauteed gai lan, amok sauce.</i>	
Amok Tawhou -V- -G-	24
<i>Fried tofu, coconut milk, crispy lime leaf, sauteed gai lan, amok sauce</i>	
Nom Bahn Chok Tuk Prahok -G-	30
<i>Cambodian fried branzino lettuce wrap. Branzino is fried and served with rice vermicelli noodles, lettuce, and prahok sauce.</i>	
Somlor Korko Ktiss -G-	30
<i>Cambodian stirring soup. Pork belly, shredded papaya, green beans, kambocha squash, kreoung, toasted rice, simmered in prahok and coconut milk.</i>	

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## Kaun Khmai Tasting Trios

Taste Bite Trio	22
<i>Mai's Eggrolls (2)</i>	
<i>Sach Ko Ja Kak (2)</i>	
<i>Tawhou Chien</i>	
Specialty Dip Trio	30
<i>Prahok Ktiss</i>	
<i>Trei Kaw Bengbaoh</i>	
<i>Kapi Khuor Cheng</i>	
Traditional Khmer Trio	55
<i>Somlor Kari</i>	
<i>Bai Sach Chrouk</i>	
<i>Cha Mee Katang Tawhou</i>	

## Share Plates

*(Serves two and comes with house soup)*

Sach Ko Ang	48
<i>Braised beef ribs, kreoung sweet chili, kampot pepper, prahok BBQ sauce, house made pickles, crispy kreoung potatoes.</i>	
Sach Ko Tuk Prahok	42
<i>Grilled ribeye, palm sugar, oyster sauce, scallion oil, roasted kreoung butter bone marrow, and prahok sauce.</i>	
Trei Chien -G-	MP
<i>Fried whole red snapper, Khmai spices, potatoes, seasoned flour, ginger, gai lan, salted soybean, pickled fresno, topped with spicy tamarind sauce and sauteed ong choy.</i>	

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## 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 28

*Thinly sliced beef brisket, home made beef meatballs.*

Sach Morn 24

*Braised chicken with roasted chili and home made beef meatballs.*

Sach Chrouk 25

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

Ahar Samout 27

*Shrimp, tilapia, squid, and meatballs.*

Tawhou 21

*Fried tofu marinated in ginger soy.*

Leay Sach/Ahar Samout 30

*Thinly sliced brisket, braised chicken, grilled pork shoulder, shrimp, tilapia, squid, meatballs, and tofu.*

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