

# KAUN



# KHMAI

## Taste Bites

Mai's Eggrolls (2) 7

*Ground chicken, sweet onion, taro root, roasted peanuts.*

Sach Ko Ja Kak (2) 10

*Tender grilled skirt steak skewers, crab paste, soybean oil, lemongrass, chili red soy.*

Phot Dot -V- -G- 6

*Cambodian traditional grilled corn on the cob, topped with scallion garlic coconut cream, crispy taro, chili flakes.*

Nom Krouk (2) -V- 9

*Savory stuffed pancake, grilled shrimp and roasted Kreoung crab, scallions, roasted garlic.*

Tawhou Chien -V- -G- 8

*Salt and pepper fried tofu topped with ginger, garlic, scallions, served with Kreoung butter and sweet and sour fish sauce.*

Chien Tropp -V- -G- 12

*Fried eggplant, cauliflower, hearts of palm, and shallots tossed in kempot pepper. Served with roasted tomato kreoung.*

Kompu Chien -G- 9

*Fried baby shrimp rice cake, topped with dry kempot pepper, lemons, lime zest. Served with spicy sweet chili fish sauce.*

Cheung Morn Chien 10

*Stir fried chicken feet with ginger, garlic, onions, and bitter chives.*

## Small Bites

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*

Nyorm Svai -V- -G- 26

*Shredded mango salad, cilantro, red onions, sweet chili fish sauce, bell peppers, palm sugar, crispy fried tilapia.*

Bai Sach Chrouk -G- 25

*Grilled pork shoulder, lemongrass, garlic ginger soy, red chili oil, galanga, sweet soy, scallion grilled corn, pickled watermelon salad.*

Bai Sach Morn -G- 25

*Grilled chicken, lemongrass, garlic ginger soy, red chili oil, galanga, sweet soy, scallion grilled corn, pickled watermelon salad.*

Cha Sach Morn Ngam Ngov -G- 23

*Stir fried preserved lemon, chopped shallots, button mushrooms, bird's eye pepper, garlic, palm sugar, chopped lemongrass, and oyster sauce.*

Bai Khnor -V- -G- 22

*Grilled jackfruit and pineapple marinated in gluten free soy. Topped with sweet coconut cream amok sauce, pickled corn and green eggplant.*

Muk Bai 27

*Squid ink fried rice. Rice fried in Kreoung butter with head on shrimp, fried quail egg, squid ink, fish sauce, sweet soy, and ginger.*

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

*Roasted bone marrow, fermented shrimp paste, tamarind, ribeye bites, pickled watermelon, fresno, koh kong sauce.*

Prahok Ktiss -G- 20

*Grilled pork belly and ground pork dip, prahok, coconut curry, dried pepper, kreoung. Served with fruits and vegetables.*

Trei Kaw Bengbaoh -G- 13

*Smoked tomato sardine dip. Topped with crispy shallots, savory scallions. Served with fresh vegetables and toasted baguette.*

Cha Sach Chrouk Sieng 16

*Fried pork belly dip with prahok, salted soybean, bird's eye pepper, palm sugar. Served with fruits and vegetables.*

Bok Tropp -V- -G- 15

*Grilled eggplant, roasted tomato, fermented shrimp paste, fresh tamarind, lime leaf. Served with fruits and vegetables.*

## Traditional Khmer

Mee Kaw Ko 32

*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.*

Somlor Kari -G- 28

*Khmai famous curry. Braised chicken, garlic, kreoung, chili paste, star anise, cinnamon, carrots, potatoes, green beans. Simmered in coconut curry broth.*

Somlor Baitang -V- -G- 27

*Spicy green curry, tofu, bell peppers, carrots, potatoes, green beans. Simmered in a green coconut curry lemongrass broth.*

Amok Trei -G- 37

*Braised cod, kreoung butter crust, coconut milk, crispy lime leaf, sauteed gai lan, amok sauce.*

Amok Tawhou -V- -G- 24

*Fried tofu, coconut milk, crispy lime leaf, sauteed gai lan, amok sauce*

Nom Bahn Chok Tuk Prahok -G- 30

*Cambodian fried branzino lettuce wrap. Branzino is fried and served with rice vermicelli noodles, lettuce, and prahok sauce.*

Somlor Korko Ktiss -G- 30

*Cambodian stirring soup. Pork belly, shredded papaya, green beans, kambocha squash, kreoung, toasted rice, simmered in prahok and coconut milk.*

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## Kaun Khmai Tasting Trios

Taste Bite Trio 22

*Mai's Eggrolls (2)*

*Sach Ko Ja Kak (2)*

*Tawhou Chien*

Specialty Dip Trio 30

*Prahok Ktiss*

*Trei Kaw Bengbaoh*

*Kapi Khuor Cheng*

Traditional Khmer Trio 55

*Somlor Kari*

*Bai Sach Chrouk*

*Cha Mee Katang Tawhou*

## Share Plates

*(Serves two and comes with house soup)*

Sach Ko Ang 48

*Braised beef ribs, kreoung sweet chili, kampot pepper, prahok BBQ sauce, house made pickles, crispy kreoung potatoes.*

Sach Ko Tuk Prahok 42

*Grilled ribeye, palm sugar, oyster sauce, scallion oil, roasted kreoung butter bone marrow, and prahok sauce.*

Trei Chien -G- MP

*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.*

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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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