

KaUN



KHMAI

Traditional

Kari Sach Morn 24.00

Khmai's Famous Curry. Chicken, Kreoung, garlic, red chili paste, palm sugar, star anise, and cinnamon, simmered in coconut curry broth. Served over vermicelli noodles.

Bai (Rice) -V-

Your choice of protein marinated in oyster sauce, sweet soy, fish sauce, ginger, scallions, and chili oil. Served with a Khmer omelette, steamed jasmine rice, pickled vegetables, and Koh Kong sauce

Tofu 16.00 Shrimp 19.00

Chicken 17.00 Pork Shoulder 18.00

Steak 21.00

Bobor 18.00

Khmai porridge, braised chicken, simmered in a savory broth with dried shrimp and ginger. Topped with bean sprouts, salted soybean.

Kuy Teav Tuk 26.00

Beef shank, cinnamon, star anise, simmered in an umami broth. Topped with ribeye, shrimp, bean sprouts, fried garlic, and culantro. Served with rice noodles.

Phong Tea 15.00

Khmer style seasoned eggs, cured sausage, bitter chives, scallions, and sweet onions served over rice. Add shrimp for 3.00 more.

Mee Kola -V- 17.00

Rice noodle tossed in sweet soy, garlic, shallot. Topped with pickled papaya, bean sprouts, fresh herbs and vegetables, chopped eggs, tofu, pickled radish, and sweet chili fish sauce.

Khmai Specialties

Khmai Daumlaung

Khmai's Kreoung potatoes tossed in Kreoung butter, Kampot pepper, and crispy chili oil. Topped with cheddar cheese.

Mushroom 15.00 Pork Belly 17.00

BBQ Brisket 19.00 Fried Chicken 19.00

Add Egg 2.00

Nyorm Sach Morn 17.00

Khmer Chicken Salad. Braised chicken tossed with chili fish sauce, bean thread noodle, red cabbage, cucumbers, carrots, and bell peppers. Topped with fresh herbs and roasted peanuts.

Num Pang Phaem -V- 15.00

Khmai Fried Brioche Toast stuffed with hazelnut spread and Kampot bacon. Topped with lychee and ginger coconut syrup.

Pandan Waffles/Sach Morn 20.00

Khmai famous pandan waffles topped with fried crispy chicken tenders and served with coconut ginger syrup.

Loc Lac (Lettuce Wrap)

Choice of protein, oyster sauce, sweet onions, fish sauce, garlic, soy, sweet bun, kampot pepper lime sauce, fried egg.

Tofu 15.00 Steak 20.00

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.

Rice and Noodles

Cha Kuy Teav 23.00

Pan fried rice noodles, chicken, oyster sauce, sweet soy, chili paste, bitter chives, savory onions, fish sauce, roasted peanuts.

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 6.00

Kreoung Potatoes 6.00

Kampot Bacon 5.00

Khmai Omelette 8.00

Fresh Fruit 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

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