KAUN KHMAI

Taste Bites

Mai's Eggrolls (3) 12
Ground chicken, sweet onion, taro root, roasted peanuts.

Chien Tropp -V- -G- 17
Fried eggplant, zucchini, cauliflower, hearts of palm, amok butter, kampot pepper.

Sach Chrouk Bampoung 17
Sticky pork ribs, spicy honey, lemongrass, rice flour, bird's eye pepper, scallions, palm sugar.

Sach Ko Ja Kak (2) 12
Grilled steak skewers, crab paste, soybean oil, lemongrass, chili red soy, fish sauce.

Banh Chao -V- 17
Savory mini pancakes stuffed with ground pork, lettuce, bean sprouts, fresh herbs, and peanuts.

Specialty Dips

All dips served with fresh vegetables.

Prahok Ktiss -G- 20
Grilled pork belly and ground pork dip mixed with prahok, coconut curry, and dried bird's eye peppers.

Pahawk Chour -G- 22
Fermented anchovies, galanga, chopped lemongrass, pickled bird's eye pepper, grated kachai ginger.

Tuk Kreoung -G- 20
Minced catfish, prahok, basil, chopped lemongrass, galanga, bird's eye pepper, fermented fish sauce, roasted peanuts.

Bok Tropp -V- -G- 18
Grilled eggplant dip mixed with vegan fish sauce, red chili oil, lime juice, and toasted jasmine rice. For extra funk add:

Kapi 2.00

Prahok 3.00

Dip Quartet 30
Try all four dips!

WARNING: MANY OF OUR DISHES MAY CONTAIN ALLERGENS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.
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Khmai Soup and Stew

Somlor Kari -G- 37

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

Mee Kaw Ko 42

Sweet and savory beef broth, roasted bone marrow, braised oxtail and beef shank, shrimp, carrots, onions, star anise, galanga, lime leaf, lemongrass.

Kuy Teav Tuk 38

Braised beef shank, roasted bone marrow, shrimp, cinnamon, and star anise simmered in an umami broth. Topped with steak, fried garlic, and culantro.

Somlor Machu -G- 32

Shrimp simmered in a lemongrass sweet and sour broth, turmeric, galanga, lime leaf, pineapple, roast tomatoes, mushrooms, opo squash.

Noodle Options

Rice Stick Noodles

Rice Vermicelli *Egg Noodles*

Khmai Stir Fry

Cha Mee Katang -V-

Pan fried wide noodles, oyster sauce, Mai's fish sauce, soy, chives, onions, kutna broccoli, bean sprouts, crispy garlic. Add a fried egg for 2.00.

Fried Tofu-27 *Chicken-28*

Steak-32 *Shrimp-29*

Cha Mi Suor -V- 30

Stir fried glass noodle, wood ear mushroom, bean curd, chicken, shrimp, fish sauce, cilantro, oyster sauce, light soy sauce.

Cha Khnhei -V- 28

Chicken stir fried in fresh ginger, galanga, garlic, oyster sauce, dark soy, and chili pepper. Served with steamed jasmine rice.

Cha Sa Dai Kuor -V- 27

Stir fried ground pork, fermented salted soybean, string beans, oyster sauce, sweet soy, chili pepper, minced ginger.

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Traditional Khmer

Sach Ko Tuk Prahok -G- 47

Grilled beef brisket, palm sugar, oyster sauce, scallion oil, served over roasted kreoung butter bone marrow, and kreoung prahok sauce.

Amok Trei -G- 40

Braised salmon, coconut milk, crispy lime leaf, sauteed kutna broccoli, amok sauce.

Bai Sach Chrouk -G- 35

Grilled pork shoulder, lemongrass, garlic, ginger, red chili oil, galanga, sweet soy, and scallion, topped with minced pork marinated in vinegar and ginger. Served with pickled cabbage and jrouk, a fried egg, and a side of koh kong sauce.

Trei Chien Chuon -G- MP

Smoked whole snapper, ginger, scallion, salted soybean, gai lan, and fermented tamarind fish sauce.

Nyorm Svai -V- -G- 29

Shredded mango salad, cilantro, red onion, red cabbage, sweet bell peppers, fresh herbs, bird's eye chili, palm sugar. Tossed in sweet chili fish sauce and roasted peanuts. Topped with crispy fried tilapia. For extra funk add:

Kapi 2.00

Prahok 3.00

Sach Ko Ang 75

Braised beef rib, kreoung sweet chili, kampot pepper, Khmai BBQ sauce, and house made pickles.

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Vegetarian/Vegan

Chien Tropp -V- -G- 17

Fried eggplant, zucchini, cauliflower, hearts of palm, amok butter, kampot pepper.

Banh Chao -V- 17

Savory mini pancakes stuffed with tofu, lettuce, bean sprouts, fresh herbs, and peanuts.

Bok Tropp -V- -G- 18

Grilled eggplant dip mixed with vegan fish sauce, red chili oil, lime juice, and toasted jasmine rice.

Nyorm Svai -V- -G- 27

Shredded mango salad, cilantro, red onion, red cabbage, sweet bell peppers, fresh herbs, bird's eye chili, palm sugar. Tossed in vegan fish sauce and roasted peanuts.

Cha Mee Katang Tawhou -V- 27

Pan fried wide noodles, vegan oyster sauce, vegan fish sauce, soy, chives, onions, kutna broccoli, bean sprouts, crispy garlic. Add a fried egg for 2.00.

Amok Tawhou -V- -G- 32

Fried tofu, coconut milk, crispy lime leaf, sauteed kutna broccoli, amok sauce.

Kuy Teav Ban Le -V- 30

Sweet and savory mushroom and scallion broth, cilantro, carrots, daikon, fried tofu.

Cha Khnhei -V- 28

Stir fried tofu in fresh ginger, galanga, garlic, vegan oyster sauce, dark soy, and chili pepper. Served with steamed jasmine rice.

Cha Sa Dai Kuor -V- 27

Stir fried tofu, fermented salted soybean, string bean, vegan oyster sauce, sweet soy, chili pepper, minced ginger.

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Kaun Khmai Dinners

Each dinner option feeds 1-2 people and comes with an appetizer, dip, nyorm svai salad, and dessert to share.

Trei Chien Chuon Dinner -G- MP

Whole smoked red snapper, topped with stir fried lemongrass, red chili, galanga, lime leaf, ginger, morning glory.

Sach Ko Ang 90

Braised beef ribs, kreoung sweet chili, kampot pepper, Khmai BBQ sauce, and house made pickles.

Appetizer Options

Mai's Eggrolls

Sach Ko Ja Kak

Dip Options

Prahok Ktiss

Bok Tropp

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Kaun Khmai Specials

Slab Morn Bouk -G-

Grilled stuffed chicken wings, ground chicken, bean thread noodles, wood ear mushroom, lemongrass, garlic, red chili oil, sweet and sour fish sauce, sweet soy, and scallions.

Somlor Machu Ktiss -G-

Braised pork ribs in sweet and sour spicy coconut broth, pineapples, plum tomatoes, sweet peppers.

Somlor Machu Kreoung -G-

Sweet and sour stew, braised beef, jalapenos, celery, eggplant, and bird's eye peppers, simmered in a lemongrass broth.

Bobor Bahn Kahn -G-

Traditional Khmer rice porridge. Salted soybean, braised chicken, poached shrimp, beef meatballs, crispy garlic, bean sprout mix with wide rice noodles.

Kampot Crab -G-

Stir fried ginger, bitter chives, kampot pepper, snow crab, oyster sauce, crushed pepper, and koh kong sauce.

Cha Bai -G-

Stir fried rice with duck fat, ya hon BBQ sauce, gai lan, topped with stuffed roasted bone marrow and kapi steak bites, with kong kong sauce.

Cha Kreoung -G-

Stir fried lemongrass, roasted tomato, bell pepper, pineapple, with your choice of protein.

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