

# KAUN



# KHMai

## Taste Bites

**Mai's Eggrolls (2pc) \$12.00**

*Mai's famous eggrolls stuffed with ground chicken, sweet onions, and taro root. Topped with roasted peanuts and served with Mai's chili fish sauce.*

**Sach Morn Ja Kak (2pc) \$15.00**

*Tender grilled chicken skewer marinated in Kreoung spices, soy bean chili oil, fish sauce, and sweet soy. Served with sticky rice, pickled vegetables, and sweet chili fish sauce.*

**Bai Bampoung (2pc) -V- \$14.00**

*Fried coconut croquettes, mixed vegetable, galanga, shallot, pickled fresno peppers, sweet coconut butter curry.*

**Phsut Chien (2pc) -V- \$15.50**

*Enoki mushrooms wrapped in thinly sliced pork belly, tossed in banana flour and seasoned lemongrass. Fried and served with Kreoung spicy sauce.*

**Sach Chrouk Bampoung (2pc) \$17.50**

*Fried pork belly, marinated in a sweet ginger sauce. Topped with jrouk, served with sides of savory tofu sauce and Koh Kong sauce.*

**Muk Chien (2pc) \$16.00**

*Squid tossed in Khmer Spices, oyster sauce, sweet soy, and sesame oil. Grilled and topped with Kreoung butter, pickled fresno, and fresh gooseberries.*

**Nom Kapong (2pc) \$14.50**

*Savory mini pancake stuffed with mung beans, taro root, green onions, and jicama.. Topped with crispy garlic and savory scallions.*

## Small Bites

**Lok Lac \$23.00**

*Grilled ribeye steak marinated in oyster sauce, fish sauce, garlic, palm sugar, and hoisin sauce. Topped with sweet onions and sauteed in garlic. Served with fresh vegetables and black pepper lime fish sauce.*

**Nyorm Svai -V- -G- \$22.00**

*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.*

**Slab Morn Tuk Ampil \$19.00**

*Fried chicken wings, spicy tamarind sauce, palm sugar, shrimp paste, roasted peanuts, fresh herbs.*

**Trei Bok -G- \$22.00**

*Minced grilled salmon dip with garlic, lime juice, fish sauce, prahok, fresh herbs, and roasted peanuts. Served with fresh vegetables.*

**Sach Chrouk Ang \$18.00**

*Cambodian BBQ baby back ribs. Marinated in lemongrass, salted soy bean, galanga, lime leaf, spicy Khmer BBQ sauce. Served with pickled watermelon and sticky forbidden rice.*

**Khuor Cheng \$19.00**

*Bone marrow roasted in garlic Kreoung butter and topped with savory scallions. Served with a side of toasted bread and lemongrass broth.*

**Prahok Ktiss \$18.00**

*Ground pork and minced pork belly dip, galanga, lemongrass, coconut curry, prahok sauce, dried bird's eye chili, roasted peanuts. Served with a side of fresh vegetables.*

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.

## Share Bites

Cha Mee Su -V- -G- \$23.00

*Stir fried glass noodles and chicken in dark soy sauce, fish sauce, garlic paste, sweet onion, bitter chives, baby corn and oyster sauce. Topped with crispy garlic and bean sprouts. Can sub tofu for chicken.*

*ADD-ON: Fried egg \$2, Shrimp \$3*

Muk Bai -G- \$32.00

*Squid ink fried rice. Rice fried in our famous Kreoung butter, crawfish tail meat, squid ink, fish sauce, sweet soy, ginger, topped with a fried egg.*

*ADD-ON: Fried Blue Crab for \$5, Softshell for \$10*

Nom Pang Kari -V- -G- \$26.00

*Khmai's Famous Curry. Chicken thigh marinated in Kreoung, garlic, savory red chili paste, palm sugar, star anise, and cinnamon, then simmered in coconut curry broth. Served with crispy French bread. Can substitute tofu for chicken.*

Bai Sach Ko \$35.00

*Grilled sliced ribeye steak marinated in oyster sauce, sweet soy, fish sauce, and chili oil. Topped with pickled fresno, fresh vegetables, and Koh Kong sauce. Served with a side of bone marrow soup.*

Phnom Penh \$30.00

*Cambodian noodle dish favorite. Pork bone, meatballs, cinnamon, and star anise. Simmered in an umami broth. Served with dried rice noodles. Topped with pork loin, shrimp, ground pork, bean sprouts, fried garlic, and culantro. Served with side of chili garlic and sweet soy.*

Bai Sach Morn \$27.00

*Grilled chicken marinated in lemongrass, sweet red chili oil, lime leaf, galanga, sweet soy bean, and topped with crispy garlic then fried. Served with sticky rice, spicy watermelon salad, and a side of spicy Koh Kong sauce.*

## Dessert

Forbidden Rice \$13.00

*Dessert reserved only for royalty! Sweet black sticky rice pudding braised in cinnamon and star anise. Topped with coconut cream and sweet mango.*

Khmer Pumpkin Custard \$16.00

*Traditional Khmer dessert. Sweet coconut cream and palm sugar steamed inside a hollowed out pumpkin, and filled with strawberries, blueberries, and blackberries.*

Nom Plae Ai \$13.00

*Sticky rice sweet croquettes topped with palm sugar syrup.*

Nom Ansom Chek \$13.00

*Baby banana wrapped in sweet rice and steamed in banana leaves. Topped with coconut ice cream.*

Cassava Cake \$13.00

*Shredded yuca, palm sugar, coconut milk, ginger syrup, coconut ice cream, crispy coconut flakes.*

Mango Mousse \$13.00

*Sweet mango whipped into a delicate mousse, served with fresh berries and sliced mango.*

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