

# KAUN



# KHMAI

## Traditional Brunch

**Kari Sach Morn -G- 25.00**

*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- -G-**

*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 17.00                      Shrimp 19.00

Chicken 18.00                  Pork Shoulder 19.00

Steak 21.00

**Somlor Namya -G- 23.00**

*Minced tilapia and shrimp marinated in crab paste, simmered in coconut milk, garlic, shallots. Served over steamed vermicelli rice noodles with fresh vegetables.*

**Amok Trei -V- -G- 25.00**

*Braised salmon, coconut milk, crispy lime leaf, sauteed kutna broccoli, amok sauce, topped with a fried egg.*

**Banh Chao Gavin Style 17.00**

*Savory crepe stuffed with ground chicken, bean sprouts, sweet onions, garlic, and bitter chives. Served with crispy lettuce, cucumber, cilantro, and Mai's fish sauce.*

**Mee Kola -V- -G- 18.00**

*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 Brunch Specialties

**Khmai Daumlaung -V- -G-**

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

Mushroom 16.00      Pork Belly 17.00

BBQ Brisket 19.00      Fried Chicken 19.00

Add Egg 2.00

**Num Pang Phong Tea**

*Poached eggs on top of grilled honey butter French bread. Topped with your choice of either beef brisket or crab. Served with an in house Kreoung butter cream sauce.*

Brisket 19.00                      Crab 25.00

**Sach Morn Num Pang 20.00**

*Fried chicken tossed in glutinous rice flour and served on a croissant, with fried egg, pickled mango salad, and Kreoung mayo, with Khmai potatoes on the side.*

**Tazzie's Pandan Waffles 20.00**

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

**Twako Num Pang 19.00**

*Twako stuffed biscuits. Fermented beef sausage, galanga, toasted rice powder, red chili pepper, soy, and kefir lime leaf. Served with Khmai potatoes and a fried egg.*

**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.**

## Eggrolls and Noodles

### 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*

### Breakfast Eggrolls -V- 10.00

*Khmai breakfast eggrolls stuffed with your choice of protein, eggs and cheese.*

*Brisket*

*Amok Chicken*

*Cured Sausage*

*Eggs*

## Breakfast Sides

Ube Waffles -V- 6.00

Kreung Potatoes -V- -G- 6.00

Kampot Bacon -G- 5.00

Khmai Omelette -V- -G- 8.00

Fresh Fruit -V- -G- 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

## 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 25.00

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

Sach Morn 21.00

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

Sach Chrouk 22.00

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

Ahar Samout 24.00

*Shrimp, tilapia, squid, and meatballs.*

Tawhou 19.00

*Fried tofu marinated in ginger soy.*

Leay Sach/Ahar Samout 26.00

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

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