



## *Welcome to Kampong Cham!*

*Our next journey is through the Kampong Cham province of Cambodia.*

*The Kampong Cham province is located in the central lowlands of the Mekong River at the heart of Cambodia, and is the largest and most populous province. It roughly translates to “the waiting port” and its history dates back to the ancient Angkor empire, as well as its time as a colonial trading port along the Mekong for all of Southeast Asia.*

*Our Kampong Cham journey is characterized by a blend of the seafood bounty of the Mekong, the various spices and produce that are still traded today along the post-colonial routes, and the dishes that represent the blending of the Angkor temples and culture of the past, and the post-colonial community of the present. This is Mai’s home province where she grew up and was raised, so we are proud to introduce her home province to our Khmai guests.*

- *There are two different tasting journey options, all members of your party must choose the same journey option. Cannot have multiple tasting options per table.*
- *Tasting Tour typically takes between one hour and one and a half hours.*
- *Tasting Journey typically takes between one and a half to two hours.*

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.

## **Kampong Cham Funky Journey 99**

**Nom Plai Ai** *Stuffed glutinous rice dumpling filled with shredded coconut, palm sugar, and coconut cream. Topped with ginger syrup.*

**Amok Trei** *Braised salmon, kreoung butter crust, coconut milk, crispy lime leaf, sauteed gai lan, amok sauce. Topped with baby scallops.*

**Kaw Sach Chrouk** *Braised pork rib in star anise, cinnamon, palm sugar, garlic, bamboo, and sweet soy, with braised quail eggs and crispy taro.*

**Somlor Machu Trei** *Grilled cod, poached shrimp, galanga, fresh lemongrass, turmeric, roasted tomatoes, opo squash, pineapple, mushrooms, bean sprouts.*

**Bai Morn** *Braised chicken with ginger, turmeric, and garlic. Served with ginger garlic rice, side of chicken broth soup, and sweet and sour fish sauce.*

**Bok Kapi** *Roasted bone marrow stuffed with fermented shrimp paste, palm sugar, tamarind, toasted rice, baby shrimp, crushed pepper.*

**Sach Koh Tuk Prahok** *Grilled ribeye, palm sugar, oyster sauce, scallion ginger shrimp oil, and prahok sauce.*

## **Kampong Cham Mild Journey 99**

**Nom Plai Ai** *Stuffed glutinous rice dumpling filled with shredded coconut, palm sugar, and coconut cream. Topped with ginger syrup.*

**Amok Trei** *Braised salmon, kreoung butter crust, coconut milk, crispy lime leaf, sauteed gai lan, amok sauce. Topped with baby scallops.*

**Kaw Sach Chrouk** *Braised pork rib in star anise, cinnamon, palm sugar, garlic, bamboo, and sweet soy, with braised quail eggs and crispy taro.*

**Somlor Machu Trei** *Grilled cod, poached shrimp, galanga, fresh lemongrass, turmeric, roasted tomatoes, opo squash, pineapple, mushrooms, bean sprouts.*

**Bai Morn** *Braised chicken with ginger, turmeric, and garlic. Served with ginger garlic rice, side of chicken broth soup, and sweet and sour fish sauce.*

**Trei Bok** *Grilled salmon dip, prahok, fresh lemongrass, roasted peanuts, minced eggplant.*

**Sach Ko** *Grilled ribeye, palm sugar, oyster sauce, scallion ginger shrimp oil, and chili tamarind fish sauce.*

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## **Kampong Cham Vegetarian Tour 75**

**Borbor Sadeo** *Black-eyed peas, sweet rice, palm sugar, coconut pudding.*

**Amok** *Grilled cauliflower, coconut milk, crispy lime leaf, sauteed gai lan, amok sauce.*

**Phsut Chien** *Fried enoki mushrooms, banana flour, sour mango dip, vegan chili fish sauce, fried banana blossom.*

**Somlor Baitang** *Spicy green curry, tofu, carrots, potatoes, young jackfruit, coconut curry lemongrass broth.*

**Cha Mee Katang** *Pan-fried wide noodles, vegan oyster sauce, vegan fish sauce, soy, bitter chives, onions, gai lan, bean sprouts, crispy garlic.*

**Phot Ang** *Grilled diced corn, crispy shallot, pickled cabbage, sweet coconut milk, kreoung butter.*

**Tropp Dott** *Stuffed grilled eggplant, fried tofu, red onions, bell peppers, bitter chives, spicy kreoung butter.*

## **Taste Bites**

**Mai's Eggrolls (2)** 7  
*Ground chicken, sweet onions, taro root, roasted peanuts.*

**Sach Ko Ja Kak (2)** 10  
*Tender grilled skirt steak skewers, crab paste, soybean oil, lemongrass, chili red soy.*

**Bai Bampoung (2)** 8  
*Fried coconut croquettes, lemongrass, galanga, panko, coconut cream, amok sauce.*

**Nom Krouk (2)** 9  
*Savory stuffed pancakes, grilled shrimp, roasted kreoung crab, scallions, roasted garlic.*

## **Traditional Khmer**

**Somlor Kari** 28  
*Khmai Famous Curry. Brasied chicken, garlic, kreoung, chili paste, star anise, cinnamon, carrots, potatoes, green beans. Simmered in coconut curry broth*

**Sach Ko Tuk Prahok** 42  
*Grilled Ribeye, palm sugar, oyster sauce, Scallion oil, roasted kreoung butter bone marrow, and prahok sauce.*

**Sach Ko Ang** 48  
*Braised Beef Ribs, kreoung sweet chili, kampot pepper, prahok bbq sauce, house made pickles, crispy kreoung potatoes.*

**Trei Chien** MP  
*Fried whole red snapper, Khmer spices, potatoes seasoned flour, ginger, gai lan, salted soybean, pickled fresno peppers, mango papaya slaw.*

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