

KAUN KHMAI

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.	
Nom Kapong (2)	7
Savory fried fritters stuffed with mung beans, taro roots, green onions, and jicama. Served with chili fish sauce.	
Chien Tropp	12
Fried eggplant, crispy corn fried shallots tossed in kampot pepper. Served with roasted tomato kreoung.	

Specialty Dips

All dips comes with fresh fruits and vegetables

Kapi Khuor Cheng	13
Roasted bone marrow. fermented shrimp paste, tamarind, ribeye bites, pickled watermelon, fresno, koh kong.	
Prahok Ktiss	20
Grilled pork belly and ground pork dip, prahok, coconut curry, dried pepper, kreoung.	
Prahok Chamhoy	18
Cambodian crustless quiche made from minced pork, salted mudfish, eggs, palm sugar, chili pepper, and chives.	
Cha Prahok Sach Morn	17
Ground chicken dip, dried bird's eye, fermented mudfish, palm sugar, tamarind, roasted peanuts.	

Ya Hon

Khmer Traditional Hot Pot Experience

Table Top Cooking (Priced per person)

Ya Hon broth is a complex creamy blend of savory spices and sweet coconut.

Sach Koh	38
Thinly sliced brisket, homemade beef meatballs.	
Sach Morn	36
Braised chicken with roasted chili and homemade beef meatballs.	
Sach Chrouk	36
Thinly sliced grilled pork shoulder marinated in fish sauce and palm sugar.	
Ahar Samout	40
Shrimp, tilapia, squid, and fish meatballs.	
Tawhou	34
Fried Tofu marinated in ginger soy.	
Leay Sach/Ahar Samout	45
Thinly sliced brisket, braised chicken, grilled pork shoulder, shrimp, tilapia, squid, meatballs, and tofu.	
(Ya Hon comes with one bottle of corona to enhance the flavor, with assorted vegetables, dipping sauce, and toppings.)	
Share Bites	
Serves two	
All share bites come with house soup.	
Sach Koh Ang	48
Braised beef ribs, kreoung sweet chili, kampot pepper, prahok bbq sauce, house made pickles, crispy kreoung potatoes.	
Sach Koh Tuk Prahok	42
Grilled Ribeye, palm sugar, oyster sauce, Scallion oil, roasted kreoung butter bone marrow, and prahok sauce.	
Trei Chien	MP
Fried whole red snapper, Khmai spices, potatoes seasoned flour, ginger, gai lan, salted soybean, pickled fesno, mango papaya slaw	

Small Bites

Cha Morn Knyei	25
Chicken and eggplant sauteed in caramelized palm sugar, ginger, fish sauce, bitter chives, oyster sauce, shallots, and scallions. Can substitute chicken with tofu.	
Bai Sach Chrouk	25
Grilled pork shoulder, lemongrass, garlic ginger soy, red chili oil, galanga, sweet soy, scallion grilled corn, pickled watermelon salad.	
Nyrom Svai	26
Shredded mangos salad, cilantro, red onions, sweet chili fish sauce, bell peppers, palm sugar, crispy fried tilapia.	
Cha Mee Katang	
Pan-fried wide noodles, oyster sauce, Khmai signature sauce, soy, chives, onions, gai lan, bean sprout, crispy garlic. Add a fried Egg-2.00 more	

Chicken-22	Ribeye-25
Tofu-19	Shrimp-24

Traditional Khmer

Mee Kaw Ko	32
Sweet and savory beef broth, braised beef shank, carrots, onions, galanga, garlic, star anise, lime leaves, lemongrass. Served with egg noodles or french bread.	
Somlor Kari	28
Khmai Famous Curry. Brasied chicken, garlic, kreoung, chili paste, star anise, cinnamon, carrots, potatoes, green beans. Simmered in coconut curry broth	
Amok Trei	37
Braised salmon, kreoung butter crust, coconut milk, crispy lime leaf, sautéed gai lan, Amok sauce. Can substitute tofu.	
Somlor Machu Ktiss	27
Sweet and tangy pork rib soup with pineapple, basil, fresno peppers, topped with crispy garlic.	

