

KAUN



KHMai

Taste Bites

Mai's Eggrolls 13.50

Stuffed with ground chicken, sweet onion, and taro root and topped with roasted peanuts. Served with Mai's fish sauce

Sach Ko Ja Kak 15.00

Tender grilled skirt steak skewers marinated in Kreoung spices, soy bean chili oil, fish sauce, and sweet soy. Served with sticky rice, pickled vegetables, and sweet chili fish sauce.

Sach Chrouk Bampoung 15.00

Smoked pork belly tossed in Khmai seasoned flour, fried and served with sticky rice, and sweet chili fish sauce.

Pahut Sach Ang -G- 14.50

Home made beef meatballs glazed in chili oil, soybean, Kreoung, and sweet soy. Grilled and served with a smoked tomato Kreoung butter sauce.

Nom Krouk -V- 17.00

Savory pancake stuffed with shallots, onions, and garlic. Topped with grilled shrimp and roasted crab. Served with spicy fish sauce.

Knuora Muk 16.00

Squid stuffed with wood ear mushroom, bean thread, shrimp, and Khmai spices. Tossed in Khmai seasoned flour and served with spicy tamarind sauce.

Ktam Sambuk Tun 15.00

Soft shell crab tossed in kampot pepper banana flour and fried. Topped with stir fried holy basil, fresno peppers, ginger, garlic.

Small Bites

Loc Lac Thea -V- -G- 23.00

Grilled duck breast marinated in oyster sauce, fish sauce, garlic, palm sugar, and hoisin sauce. Served with fresh vegetables, a sweet bun, and kampot pepper lime fish sauce. Can substitute tofu for duck breast.

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.

Bai Sach Chrouk 25.00

Grilled pork shoulder marinated in lemongrass, sweet red chili oil, lime leaf, galanga, and sweet soy. Served with steamed jasmine rice, pickled vegetables, and Koh Kong sauce.

Add Fried Egg 2.00

Lea 22.00

Littleneck clams stir fried in salted soybean, ginger, fish sauce, garlic, and kampot pepper. Served with a side of koh kong sauce.

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.

Tropp Dott -V- -G- 18.00

Grilled eggplant topped with sweet and spicy ground chicken, crispy shallots, poached shrimp, red onions, and sweet peppers. Can substitute tofu for vegetarian option. Served with spicy amok sauce.

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

Kari Baitang -V- -G- 26.00

Khmer Green Curry. Tofu, potatoes, and carrots marinated in kreoung, garlic, savory green chili paste, palm sugar. Simmered in a green coconut curry broth.

Bai Sach Morn Kampot 26.00

Chicken marinated in lime leaf, chili oil, garlic, and fish sauce, then crusted in kampot pepper and grilled. Served with spicy pepper lime sauce.

Sach Ko Ang 38.00

Beef plate short rib marinated in Khmai spice, Kreoung, sweet chili, kampot pepper, fish sauce. Topped with crispy potatoes and served with a side of spicy Kampot BBQ sauce.

Kari Sach Ko -G- 27.00

Khmai's Famous Curry. Steak marinated in Kreoung, garlic, savory red chili paste, palm sugar, star anise, and cinnamon, then simmered in coconut curry broth. Served with crispy bread.

Amok Trei -V- -G- 37.00

Braised salmon in Kreoung, coconut milk, crispy lime leaf, and fresh herbs. Served on potato parsnip puree. Topped with baked on crab kreoung butter crust. Can substitute tofu for salmon.

Cha Mee Katang -V- -G-

Pan fried wide noodles, oyster sauce, Khmai signature spices, sweet soy, garlic, chives, onions, gai lan, Khmai signature chili fish sauce, fresh herbs, bean sprouts.

Tawhou/Tofu-\$19.00, Sach Morn/Chicken-\$22.00,

Sach Koh/Steak-\$23.00, Bangkear/Shrimp-\$24.00

Add-ons: Fried Egg-\$2.00

Dessert

Banh Januk 13.00

Young yellow mung bean simmered in palm sugar and ginger, then stuffed in a rice flour bun. Topped with sweet coconut milk and savory ginger sauce.

Nom Lort 8.00

Sweet Pandan pin noodles simmered in palm sugar coconut cream sauce.

Khmai Lychee Ice Cream -G- 7.00

Khmai's own homemade lychee ice cream. Served with assorted cookies.

Nom Kapong 9.00

Khmai sweet mini pancake stuffed with mung bean, taro root, and jicama. Fried golden and topped with star anise ginger syrup, and with Kampot pepper ice cream.

Sides

Garlic Sausage Fried Rice 7.00

Sauteed Gai Lan in Garlic Sauce 6.00

Khmai Omelette 7.00

Khmai Spicy Potatoes 7.00

French Bread with Kreoung Butter 3.50

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.