



Welcome to Mondul Kiri

Our next journey takes us through the Mondul Kiri province of Cambodia.

Located in the eastern highlands near the Vietnamese border, Mondul Kiri is Cambodia's largest province by land and one of the most remote. The name means "Meeting of the Hills" with a landscape defined by forests, plateaus, waterfalls, and cool mountain air.

Mondul Kiri is home to the Bunong people, whose food traditions are rooted in respect for the land and living in balance with nature. Historically, meals were shaped by foraging, farming, and careful preservation to craft simple, nourishing dishes from what their land provided.

This tasting journey reflects that quiet strength. Earthy flavors, gentle smoke, fresh herbs, and patient cooking methods come together to honor a province where survival, humility, and resilience are woven into everyday life.

We are proud to share Mondul Kiri with our Khmai guests as a reminder that some of the most powerful stories are told softly.

- *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.

Mondulkiri Tasting Journey 99

Nom Asom Chek

Kabocha squash stuffed with banana and coconut, and grilled inside banana leaves.

Aleuk Trei Ngeat

Seasoned rice porridge, dried snakehead fish, watermelon salad, fresh mango.

Plear Sach Ko

Charred ribeye cooked in citrus, topped with prahok sauce, fresh seasoned vegetables, and roasted peanuts.

Cha Tagourn

Fermented soybean, roasted pork belly, and morning glory.

Bok Trei Svai

Grilled cod, dip shredded mango, fermented fish sauce, mint, tamarind.. Served with lettuce and fresh vegetables.

Bok Sach Chrouk

Grilled marinated pork shoulder, pickled mustard greens, fried eggs, minced pork, shallots, fish broth soup.

Kaw Trei

Braised branzino, palm sugar, ginger, fish sauce, mango salad.

Daumlaung Dot

Fried potato stuffed with fresh coconut cream and shredded coconut.

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Mondulkiri Vegetarian Tour 75

Nom Asom Chek

Kabocha squash stuffed with banana and coconut, and grilled inside banana leaves.

Bobor

Rice porridge, fried hearts of palm, watermelon salad, fresh mangoes.

Plear Chitao

Braised daikon, sweet ginger sauce, vegan fish sauce, mixed vegetables.

Cha Tagourn

Fermented soybean, morning glory, fried shallots, dried bird's eye.

Bok Svai

Shredded mangoes, vegan fish sauce, fried enoki mushrooms, pickled fresno.

Bai Khnor

Grilled jackfruit and pineapple marinated in gluten free soy. Topped with sweet coconut cream amok sauce, pickled corn and green eggplant.

Somlor Baitang

*Spicy green curry, tofu, bell peppers, carrots, potatoes, green beans.
Simmered in a green coconut curry lemongrass broth.*

Daumlaung Dot

Fried potato stuffed with fresh coconut cream and shredded coconut.

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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.

Tawhou Chien

8

Salt and pepper fried tofu, topped with ginger, garlic, scallions, served with kreoung butter and sweet and sour fish sauce.

Nom Krouk (2) -V-

9

Savory stuffed pancakes, grilled shrimp, roasted kreoung crab, scallions, roasted garlic.

Traditional Khmer

Somlor Kari -G-

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, kampfot pepper, prahok bbq sauce, house made pickles, crispy kreoung potatoes.

Trei Chien -G-

MP

Fried whole red snapper, Khmer spices, potatoes seasoned flour, ginger, salted soybean, pickled fresno peppers, watercress.

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