



## *Welcome to Mondulkiri*

*Our next journey takes us through the Mondulkiri province of Cambodia.*

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

*Mondulkiri 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 Mondulkiri 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.

### **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. Braised 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 -G-**

**MP**

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

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