A Tasting Journey Through Battambong

Embark on a sensory journey through Cambodia's Battambong province that is both a major agricultural center and home to many of Cambodia's music and arts. This tasting journey reflects the marriage of Battambong's cultural artistry and earthy harvests, with elevated versions of the province's street food dishes, countryside stews, and coastal fish. Characterized by complex flavors of savory spices, pungent shellfish, and fresh Cambodian vegetables.

Prahok Chomhoy

1st Course

Minced pork and prahok steamed egg custard.

Somlor Machu

2nd Course

Littleneck clams, roasted tomatoes, pineapple, crispy garlic.

Bangkea Tuk Ampil

3rd Course

Spicy tamarind sauce, grilled prawns, pickled red onions.

Mreah

4th Course

Stuffed bitter melon soup. Wood ear mushroom, bean thread, minced pork.

Kaw Ko

5th Course

Oxtail, umami beef broth, crispy garlic, carrots.

Amok Trei

6th Course

Steamed Dover Sole, Amok sauce, gai lan, crispy garlic.

Pumpkin Custard

7th Course

Steamed coconut custard, fresh berries, ice cream.

Tasting journey is \$110 per person, with an optional wine package of three glasses of wine for an additional \$45.

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 as a gluten free option.

Opening Flavors/Dips Duo

Mai's Eggrolls (4pc)

\$13.50

Mai's famous eggrolls stuffed with ground chicken, sweet onions, and taro root. Topped with roasted peanuts and served with Mai's chili fish sauce.

Sach Ko Ja Kak (2pc)

\$15.00

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

Plear Trei -G-

\$24.00

Khmer Salmon Crudo. Thinly sliced yellowtail tuna marinated in fresh orange juice, caramelized palm sugar, vinegar, sesame oil, and shallots. Topped with crispy garlic. Dipped with green chili and birds eye pepper fish sauce. Served with assorted fresh veggies and bean thread noodle.

Bok Lahong -V--G-

\$17.00

SALAD Shredded papaya, carrots, green beans, tomatoes, chili fish sauce, roasted peanuts, fresh herbs, lime juice. Can add poached shrimp for \$3.00, or add crispy tilapia for \$4.00. Can add Kapi for \$2.00.

Bok Phsut -V--G-

\$19.00

DIP Spicy grilled King Trumpet mushrooms, bird's eye pepper, prahok sauce, and lime juice. Served with fresh vegetables.

Sach Chrouk Kapi

\$22.00

DIP Stir fried pork belly with lime juice, fish sauce, kapi, fresh herbs, and roasted peanuts. Served with fresh vegetables.

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Traditional

Bai Sach Ko Tuk Prahok -G-

\$42.00

Ribeye grilled medium rare, prahok sauce, garlic, shallots, palm sugar, Khmer spices. Served with roasted bone marrow. Topped with savory scallions, crispy garlic. Side of fresh vegetables and rice. Pairs well with red wine.

Kari Battambong -G-

\$26.00

Braised chicken marinated in garlic, shallots, red chili paste, galanga, kapi, star anise, cinnamon, and prahok. Pairs well with white wine.

Amok Tawhou -G- -V-

\$32.00

Fried tofu wrapped in banana leaves, braised in coconut milk lemongrass broth, crispy lime leaf, fresh herbs, crispy garlic. Pairs well with white wine.

Somlor Baitang -G--V-

\$33.00

Khmer Green Curry. Tofu marinated in kreoung, garlic, savory green chili paste, palm sugar. Simmered in a green coconut curry broth. Served with crispy French bread. Pairs well with white wine.

Somlor Machu Kak -G-

\$34.00

Duck braised in a spicy and sour broth with lemongrass, galanga, turmeric, lime leaf, chili paste, and prahok. Topped with coconut milk and sorrel eaves. Served with vermicelli noodles. Pairs well with red wine.

Trei Ang Market Price

Grilled whole branzino marinated in palm sugar and Khmai spices, topped with a spicy tamarind ginger sauce, and pickled fresno peppers. Served with fresh vegetables.. Pairs well with white wine.

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Desserts

\$1300

FOIDIQUEIT RICE -U-	Φ13.00
Dessert reserved only for royalty! Sweet black sticky rice pudding braised in cinnamon and star Topped with coconut ice cream and sweet mango.	r anise.
Fried Banana Rice Roll -G-	\$9.00
Traditional Khmer dessert. Sweet coconut cream and palm sugar steamed inside a hallowed compumpkin, and filled with strawberries, blueberries, blackberries.	out
Durian Mousse -G-	\$8.00
Sweet durian whipped into a delicate mousse, served with fresh berries.	
Khmai Coconut Ice Cream-G-	\$7.00
Khmai's own homemade coconut ice cream. Served with assorted cookies.	
Beverages	
Soda	\$2.75
•	\$2.75 \$2.75
Soda Coke, Diet Coke, Sprite, Coke Zero Juice Orange, Cranberry, Grapefruit, Pineapple	\$2.75
Soda Coke, Diet Coke, Sprite, Coke Zero Juice Orange, Cranberry, Grapefruit, Pineapple Hot Tea	\$2.75 \$2.75
Soda Coke, Diet Coke, Sprite, Coke Zero Juice Orange, Cranberry, Grapefruit, Pineapple Hot Tea Café du Monde Coffee	\$2.75 \$2.75 \$2.75
Soda Coke, Diet Coke, Sprite, Coke Zero Juice Orange, Cranberry, Grapefruit, Pineapple Hot Tea Café du Monde Coffee San Pellegrino Sparkling Water	\$2.75 \$2.75 \$2.75 \$3.75
Soda Coke, Diet Coke, Sprite, Coke Zero Juice Orange, Cranberry, Grapefruit, Pineapple Hot Tea Café du Monde Coffee San Pellegrino Sparkling Water Gosling's Ginger Beer	\$2.75 \$2.75 \$2.75 \$3.75 \$3.75
Soda Coke, Diet Coke, Sprite, Coke Zero Juice Orange, Cranberry, Grapefruit, Pineapple Hot Tea Café du Monde Coffee San Pellegrino Sparkling Water Gosling's Ginger Beer Lychee Cola	\$2.75 \$2.75 \$2.75 \$3.75 \$3.75 \$3.75
Soda Coke, Diet Coke, Sprite, Coke Zero Juice Orange, Cranberry, Grapefruit, Pineapple Hot Tea Café du Monde Coffee San Pellegrino Sparkling Water Gosling's Ginger Beer	\$2.75 \$2.75 \$2.75 \$3.75 \$3.75

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Forbidden Rice -C-

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