

KAUN



KHMai

Taste Bites

Mai's Eggrolls (4pc) \$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 (2pc) \$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.

Trei Bampoung (2pc) \$15.00

Fried salmon croquettes, galanga, shallots, gai lan, pickled fresno peppers, sweet coconut butter curry, and kreoung butter.

Msaow Angkor Chien -V- \$11.00

Fried rice flour pancake stuffed with bitter chives, shredded daikon, carrots, mushrooms, and sweet soy. Topped with savory scallions and crispy garlic. Served with chili soy dipping sauce.

Tropp Chien \$14.00

Purple eggplant stuffed with ground pork marinated in fish sauce, chili oil, lemongrass, and oyster sauce. Tossed in banana flour and fried. Topped with our spicy tamarind sauce and fresh herbs.

Ktam Chien (2pc) \$17.00

Our Khmai Crab Cake. Lump crab meat mixed with chopped lemongrass, red chili paste, kempot pepper, garlic, shallots, and fish sauce. Fried then layered with our sweet and spicy Amok butter.

Bangkae Nom Ka Chai \$15.00

Shrimp, ginger, garlic, shallots, and bitter chives stuffed in rice paper and fried. Served with sweet chili soy sauce.

Small Bites

Salat Roum \$23.00

Grilled pork belly lettuce wrap marinated in oyster sauce, fish sauce, garlic, palm sugar, and hoisin sauce. Served with fresh vegetables, bean thread noodles, and Koh Kong sauce.

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 Morn \$19.00

Grilled chicken thighs marinated with lemongrass, salted soybean, garlic, galanga, and fish sauce. Topped with pickled vegetables and served with Koh Kong sauce and steamed rice.

Trei Chhma Bampoung \$22.00

Deep fried whole catfish marinated in ginger, sweet soy, lemongrass, fish sauce, garlic, and shallots. Tossed in kempot pepper corn meal and fried. Topped with Kreoung butter. Served with spicy Kreoung mayo.

Phsut Lpow -V- -G- \$18.00

Grilled king trumpet mushroom medallions filled with mushroom coconut cream. Served with Kreoung butter roasted butternut squash. Topped with crispy garlic, savory onions, and scallions.

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.

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

Kaw Sach Morn \$26.00

Braised chicken and whole eggs simmered in star anise, palm sugar, and cinnamon in Khmai sweet soy sauce. Topped with crispy shallots and fresh vegetables.

Somlor Machu Kak \$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 leaves. Served with vermicelli noodles.

Nom Pang Kari -V- -G- \$26.00

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

Sach Ko Damlaung \$37.00

Braised beef brisket in Kreoung spices, Kampot pepper, shallots, garlic, star anise, and cinnamon. Served with Kreoung potato parsnip mash. Topped with a savory ginger mushroom sauce and pickled red onions and crispy garlic. Served with house soup.

Kuy Teav Tuk -G- \$32.00

Cambodian famous noodle dish favorite. Beef shank, homemade beef meatballs, cinnamon, and star anise. Simmered in an umami broth. Served with dried rice noodles. Topped with ribeye, shrimp, bean sprouts, fried garlic, and culantro. Served with side of chili garlic, oyster sauce, and sweet soy.

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

Dessert

Forbidden Rice -G- \$13.00

Dessert reserved only for royalty! Sweet black sticky rice pudding braised in cinnamon and star anise. Topped with coconut ice cream and sweet mango.

Fried Banana Rice Roll -G- \$9.00

Sweet baby banana and forbidden rice rolled in rice paper and fried. Topped with creamy ginger sauce.

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.

Sides

Sausage Garlic Fried Rice \$8.00

Fried Tilapia \$7.00

Fresno Kreoung Potatoes \$6.00

Sauteed Garlic Gai Lan \$6.00

Kreoung Roasted Squash \$6.00

Khmai Omelette \$7.00

Jasmine Rice \$2.00

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.