

KAUN



KHMAI

Taste Bites

Mai's Eggrolls 13.50

Ground chicken, sweet onion, taro root, roasted peanuts, garlic, shallots, soy.

Sach Ko Ja Kak 15.00

Tender grilled skirt steak skewers, Kreoung spices, crab soy bean chili oil, lemongrass, fish sauce, and sweet soy.

Bai Bampoung -V- 14.00

Fried coconut croquettes, mixed vegetable, galanga, shallot, pickled freso peppers, sweet coconut butter curry.

Nom Krouk -V- 15.00

Savory stuffed pancake, grilled shrimp and roasted Kreoung crab, side of coconut peanut fish 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. (Funky Dip)

Tuk Kreoung 17.00

Minced grilled catfish dip with garlic, bird's eye pepper, lime leaf, minced eggplant, radish, lime juice, fish sauce, prahok. (Funky Dip)

Tawhou Chien -V- 14.00

Fried tofu patties battered in banana flour, vegetables, pickled red onions and freso peppers.

Bok Kapi 19.00

Shrimp paste, palm sugar, tamarind, toasted rice powder, crushed pepper. Served with fried pork belly and fresh fruit.

Traditional

Loc Lac -V- -G-

Your choice of protein, oyster sauce, fish sauce, palm sugar, and hoisin sauce. Side of fresh vegetables, sweet bun, and Kampot pepper lime fish sauce. Topped with fried egg.

Fried Tofu-21.00

Grilled Duck Breast-25.00,

Grilled Ribeye-26.00

Additional Buns-2.00

Kari Sach Morn -G- 27.00

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

Amok Trei -V- -G- 37.00

Braised salmon, Kreoung crab butter crust, coconut milk, crispy lime leaf, Amok sauce, and sauteed gai lan. Can substitute tofu for salmon. Served with rice.

Somlor Machu Kreoung -G- 28.00

Sweet and sour braised beef shank, jalapeno, eggplant, lemongrass broth, chili peppers

Somlor Machu -G- 30.00

Sweet and sour soup, chicken, clams, pineapple, fuzzy squash, roast tomato, sweet pepper. Topped with bean sprouts, crispy garlic, and fresh herbs.

Sach Ko Tuk Prahok 34.00

Ribeye grilled medium rare tossed in palm sugar, oyster sauce, scallion oil layered over roasted kreoung butter bone marrow. Served with prahok sauce, nom krouk stuffed pancake,, and bai sausage fried rice.

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.

Street Food

Sach Ko Ang 55.00

Braised beef plate short rib, Khmai spice, Kreoung, sweet chili, Kampot pepper, fish sauce. Side of crispy Kreoung potatoes and spicy Kampot BBQ sauce.

Bai Chien -G- 14.00

Garlic sausage fried rice, gai lan, veggies, topped with fried egg.

Nyorm Svai -V- -G- 24.00

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.

Laap Sach Ko -G- 22.00

Grilled ribeye tossed in prahok sauce, lime juice, mukrat lime leaves, chopped ginger, mint, lemongrass, toasted rice, red onion, chili pepper. Served with fresh vegetables.

Slab Morn 17.00

Jumbo Chicken Wings tossed in Khmai seasoned banana flour. Can be served either grilled or fried. Served with pickled vegetables and your choice of tamarind sauce, Khmai BBQ sauce, sweet chili fish sauce, or Kreoung butter.

Bai Kampot -G-

Your choice of grilled protein, lemongrass, red chili oil, lime leaf, galanga, and sweet soy. Side of jasmine rice, grilled corn and pickled watermelon salad. Served with Kampot pepper sauce.

Pork Shoulder-25.00 Chicken-26.00

Tropp Dott -V- -G- 22.00

Stuffed grilled eggplant, ground chicken, poached shrimp, red onions, and sweet peppers. Can substitute tofu for vegetarian option. Side of spicy Kampot fish sauce. Served with rice.

Trei Chien Chuon -G- MP

Fried whole red snapper, palm sugar, Khmai spices, ginger, garlic, bitter chives, gai lan, pickled fresno, and salted soybean. Side of spicy cucumber tomato salad.

Cha Mee Katang -V-

Pan fried wide noodles, oyster sauce, Khmai signature spices, sweet soy, garlic, chives, onions, gai lan, Add a fried egg for 2.00 more.

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

Sach Koh/Steak-23.00, Bangkea/Shrimp-24.00

Sides

Khmai Spicy Potatoes 7.00

Sauteed Gai Lan 7.00

French Bread with Kreoung Butter 3.50

Kaun Khmai Combos

Taste of Khmai 23.00

Two chicken skewers, two beef skewers, two eggrolls, pickled veggies.

Dips Duo 27.00

Prahok Ktiss, Tuk Kreoung,, Nyorm Svai, and Jasmine rice.

Khmai Trio 58.00

Loc Lac Thea, Cha Mee Katang Steak, and Slab Morn

Funky Trio 62.00

Bok Kapi, Laap Sach Ko, Somlor Machu Kreoung

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.

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.