

KAUN



KHMai

Khmai Brunch

Bahn Chao -V-

Cambodian stuffed crepe wrapped in rice paper and fried. Served with fresh vegetables and Mai's fish sauce.

Tofu 11.00

Ground Pork 12.00

Ground Chicken 13.00

Somlor Kari 17.00

Khmai's Famous Curry. Chicken, Kreoung, garlic, red chili paste, palm sugar, star anise, and cinnamon, then simmered in coconut curry broth. Served over vermicelli noodles.

Bai (Rice) -V-

Your choice of protein marinated in oyster sauce, sweet soy, fish sauce, ginger, scallions, and chili oil. Served with a Khmer omelette, steamed jasmine rice, pickled vegetables, and Koh Kong sauce

Tofu 13.00

Shrimp 14.00

Chicken 14.00

Pork Shoulder 15.00

Steak 16.00

Bobor 15.00

Khmai porridge, braised chicken, simmered in a savory broth with dried shrimp and ginger. Topped with bean sprouts, salted soybean.

Pandan Waffles/Sach Morn 15.00

Khmai famous pandan waffles topped with fried crispy chicken tenders and served with coconut ginger syrup.

Khmai Specialties

Loc Lac Num Pang 16.00

Marinated sliced ribeye with Khmai Kampot pepper, Kreoung butter, and spicy cilantro sauce. Served on sourdough bread. Topped with pickled red onions and fresno peppers. Served with Khmai spicy Kreoung potatoes.

Khmai Sach Ko Daumlaung 15.00

Khmai's barbecue brisket fried potatoes tossed in Kreoung butter, Kampot pepper, and crispy chili oil.

Add egg 2.00

Num Pang Trei Sa Mong 14.00

Khmai cured kampot pepper salmon, Kreoung cream cheese, pickled red onions and habanero, cucumbers, tomatoes, smoked capers, served on a toasted bagel.

Num Pang (Croissant) -V- 10.00

Croissant sandwich stuffed with cheese and your choice of protein, served with Khmai spicy Kreoung potatoes.

Pork Belly 13.00

Salmon 14.00

Add Egg 2.00

Num Pang Phaem -V- 12.00

Khmai French toast stuffed with hazelnut and berries. Topped with fresh berries and ginger coconut syrup.

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.

Sides

Garlic Sausage Fried Rice	7.00
Sauteed Gai Lan in Garlic Sauce	6.00
Pandan Waffles	6.00
Khmai Omelette	8.00
Fresh Fruit	3.00
Khmai Style Cereal	3.00

Ask your server for cereal selection, try with our house made lactose free coconut milk topped with fresh berries.

Beverages

Soda	2.75
<i>Coca-Cola, Diet Coke, Sprite, Coke Zero</i>	
Juice	2.75
<i>Orange, Cranberry, Grapefruit, Pineapple</i>	
Hot Tea	2.75
Coffee	2.75
Specialty Coffee <i>(Ask your server)</i>	3.50
Ginger Beer	3.75
Lychee Cola	3.75
Rambutan Spritzer	3.75
Jackfruit Soda	3.75

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