

# KAUN



# KHMAI

## Traditional

### Kari Sach Morn 24.00

*Khmai's Famous Curry. Chicken, Kreoung, garlic, red chili paste, palm sugar, star anise, and cinnamon, 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 16.00                      Shrimp 19.00

Chicken 17.00                  Pork Shoulder 18.00

Steak 21.00

### Bai Morn 19.00

*Braised chicken with ginger, turmeric, and garlic. Served with ginger garlic rice, side of chicken broth soup, and sweet chili fish sauce.*

### Kaw Sach Chrouk 20.00

*Braised pork rib in star anise, cinnamon, palm sugar, garlic, bamboo, and sweet soy, with whole braised eggs. Served with fresh vegetables and rice.*

### Banh Chao Gavin Style 15.00

*Savory crepe stuffed with ground chicken, bean sprouts, sweet onions, garlic, and bitter chives. Served with crispy lettuce, cucumber, cilantro, and Mai's fish sauce.*

### Mee Kola -V- 17.00

*Rice noodle tossed in sweet soy, garlic, shallot. Topped with pickled papaya, bean sprouts, fresh herbs and vegetables, chopped eggs, tofu, pickled radish, and sweet chili fish sauce.*

## Khmai Specialties

### Khmai Daumlaung

*Khmai's Kreoung potatoes tossed in Kreoung butter, Kampot pepper, and crispy chili oil. Topped with cheddar cheese.*

Mushroom 15.00      Pork Belly 17.00

BBQ Brisket 19.00      Fried Chicken 19.00

Add Egg 2.00

### Nyorm Sach Morn 17.00

*Khmer Chicken Salad. Braised chicken tossed with chili fish sauce, bean thread noodle, red cabbage, cucumbers, carrots, and bell peppers. Topped with fresh herbs and roasted peanuts.*

### Num Pang Phaem -V- 15.00

*Khmai Fried Brioche Toast stuffed with hazelnut spread and Kampot bacon. Topped with lychee and ginger coconut syrup.*

### Tazzie's Pandan Waffles 20.00

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

### Loc Lac (Lettuce Wrap)

*Choice of protein, oyster sauce, sweet onions, fish sauce, garlic, soy, sweet bun, kampot pepper lime sauce, fried egg.*

Tofu 15.00                      Steak 20.00

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.

## Rice and Noodles

Cha Kuy Teav 23.00

*Pan fried rice noodles, chicken, oyster sauce, sweet soy, chili paste, bitter chives, savory onions, fish sauce, roasted peanuts.*

Bai Cha 14.00

*Fried jasmine rice, cured pork sausage, eggs, mixed vegetables, oyster sauce, fish sauce, sweet chili, toasted garlic.*

## Breakfast Sides

Pandan Waffles 6.00

Kreoung Potatoes 6.00

Kampot Bacon 5.00

Khmai Omelette 8.00

Fresh Fruit 3.00

## Beverages

Soda 2.75

*Coca-Cola, Diet Coke, Sprite, Coke Zero*

Juice 2.75

*Orange, Cranberry, Grapefruit, Pineapple*

Hot Tea 2.75

Coffee 2.75

Specialty Coffee (Ask your server) 3.50

Ginger Beer 3.75

Lychee Cola 3.75

Rambutan Spritzer 3.75

Jackfruit Soda 3.75

## Ya Hon

*Traditional Cambodian tabletop hot pot experience, with broth that is a complex creamy blend of savory spices and sweet coconut, and comes with a bottle of corona added to the broth to enhance the flavor.*

*All portions are priced per person, and come with assorted vegetables, dipping sauce, and toppings.*

Sach Koh 25.00

*Thinly sliced beef brisket, home made beef meatballs.*

Sach Morn 21.00

*Braised chicken with roasted chili and home made beef meatballs.*

Sach Chrouk 22.00

*Thinly sliced grilled pork shoulder marinated in fish sauce and palm sugar.*

Ahar Samout 24.00

*Shrimp, tilapia, squid, and meatballs.*

Tawhou 19.00

*Fried tofu marinated in ginger soy.*

Leay Sach/Ahar Samout 26.00

*Thinly sliced brisket, braised chicken, grilled pork shoulder, shrimp, tilapia, squid, meatballs, and tofu.*

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