

Please notify your waiter if you would prefer your dishes spicy

## Starters

**1. Naim chien 3 stk (V)**, Spring rolls with glass noodles, root vegetables & tamarind sauce - **59kr**

**2. Plouv Moan kroueng**, char-grilled chicken thigh marinated in kroueng. Served with Khmer pickles – **69kr**

**3. Nhoam meuk**, Khmer squid salad with fresh herbs flavoured with our fish sauce blend - **109kr**

**4. Pleah Trey**, Khmer ceviche, market fresh fish soft cured with Khmer spices, lemongrass, lime, galangal & garlic – **119kr**

**5. Char dai meuk**, crispy squid legs seasoned with fresh green pepper corns, garlic & chilli - **109kr**

**6. Pleah Sach tia**, Khmer duck breast salad with fresh herbs, lemongrass, bean sprouts & ground toasted rice – **115kr**

**7. Krouch plong (V)**, Pomelo salad with coconut, carrot, dried shrimps, peanuts fresh herbs all dressed in our fish sauce blend – **89kr**

## Mains Our mains are designed for sharing, to be served with rice

**8. Num Am Baeng (V)**, French inspired crispy tumeric rice flour crepe filled with **chicken & prawns or tamarind tofu**, fresh herbs & salad, served with our fish sauce blend – **119kr**

**9. Amok Trey (V)**, Khmer national dish. A steamed Khmer curry soufflé with today's fish (contains peanuts) – **125kr** requires 15min waiting time

**(V) – Vegan option available**

**10. Char Kroeung (V)**, From the wok, a classic kroeung stirfry with seasonal vegetables -**125kr**

- Chicken
- Beef
- Organic tofu

**11. Lok Lak**, French inspired Khmer hot salad of seared medium tenderloin in soy and black pepper with tomato, cucumber and red onions served with a lime and kampfot pepper dipping sauce – **135kr**

**12. Somlor machu kroeung**, Traditional Sour & spicy kroueng soup with aubergines, green beans with your choice of

- Chicken - **119kr**
- Beef – **119kr**
- Fish – **125kr**

**13. Kaw Sach Chrouk**, pork belly braised in star anise, ginger & lemongrass – **125kr**

**14. Kaw Koh**, classic Khmer stew using tender beef cuts with root vegetables – **125kr**

**15. Somlor Kari Morn**, Traditional Khmer chicken curry with green beans, potato, carrot and onion – **125kr**

**16. Somlor Machu Ktis (V)**, Khmer sour and spicy coconut soup with mushrooms, coriander & thai basil with

- Chicken - **119kr**
- Seafood - **125kr**
- Organic Tofu – **119kr**

**17. Somlor Kako (V)**, A homestyle stew with fish seasoned with kroeung, roasted rice & seasonal vegetables, vegan option is served with organic tofu – **125kr**

**18. Somlor Kari l'beu (V)**, Curry with pumpkin, potato, eggplant, onion and tomato – **125kr**

**(V) - Vegan option available**

## **Noodles**

### **20. Num Banh chok with Naim chien (V) - 125 kr**

A fresh fermented rice noodle salad, topped with deep fried spring rolls, cucumber, beanshoots, banana flower, red bell pepper & fresh herbs dressed in tamarind sauce and coconut cream

### **21. Num Banh Chok Somlor Khmer - 119kr**

Fermented rice noodles topped with a delicate fish curry broth, cucumber, banana blossom, shoots & fresh herbs

### **22. Kuytiev Phnom Penh - 119kr**

Classic pork noodle soup with flat rice noodles, housemade pork balls, prawns & squid topped with fresh herbs

### **23. Kuy Tiev Kaw Koh - 119kr**

Flat rice noodles with our Kaw Koh, house-made beef balls & beef broth

### **24. Num Banh Chok Somlor Machu Ktis (V)**

Khmer sour and spicy coconut soup with fermented rice noodles, mushrooms, coriander & thai basil

with choice of

- Chicken - **119kr**
- Tofu - **119kr**
- Seafood - **125kr**

## **Børneretter - 65 kr**

**1. Bai Char Sot**, Simple Khmer egg fried rice

**2. Char Kuytiev**, Tasty stirfried flat rice noodle with vegetables with choice of

- chicken
- beef

**3. Plour Morn - 3stk**, Khmer style fried chicken drumsticks served with barbeque sauce and rice

## **Desserts - 50kr**

**1. Chek Chien**, Fried banana with icecream, palm seed and peanuts

**2. Chakrei ch'n**, a typical street food sweet, made of tapioca flour, layered with coconut milk & pandan steamed, fresh coconut

**3. Chek ktis**, enjoyed on the many street vendors in Cambodia, it's a Khmer banana dessert cooking in coconut & tapioca