



APPETIZERS

Summer Rolls [GF]

Prawns, lettuce, rice vermicelli, fresh mint and sweet basil, rice paper wrap, and house dipping sauce
15

Shrimp and Crabmeat Spring Rolls

Shrimp, crabmeat, vermicelli, wood ear mushrooms, carrots, taro, deep fried, and plum sauce
15

Khmer Fish Cakes [S]

Deep fried fish patties, shrimp, string beans, curry powder, and house dipping sauce
15

Charcoal-Grilled Chicken or Beef Skewers

Sliced steak or chicken breast marinated in herbs, coconut milk, lemongrass, and peanut sauce
18

Steamed Dumplings

Pork, shrimp, herbs, and homemade soy sauce
15

Fried Vegetable Dumplings [V] [GF]

Fried dumplings garnished with chives, and ginger soy sauce
15

Cumin Lamb Dumplings

Steamed dumplings with chili crisp sauce
18

Nem Nuong

Smoky sweet and savory skewer of pork meatballs, and sticky rice dipping sauce
18

Prahok Crudité [S]

Cambodian staple of fermented fish and minced pork served three ways, garlic and lime leaves, red coconut curry, and steamed egg, with raw vegetables and rice
22

SOUPS

Seafood Lemongrass Soup [S]

Prawns, clams, mussels, and squid in a spicy lemongrass and tamarind broth
14

Shrimp, Crabmeat, and Corn Chowder (Serves Two)

Shrimp, crabmeat, sweet corn, and egg in a hearty chicken broth
18

SALADS

Papaya Salad (Gnoam L'hong) [S] [V] [GF]

Julienne of green papaya, with chilis, crispy dried shrimp, and crushed peanuts, tossed in lime juice and fish sauce
18

Mango Salad (Gnoam Svay) [V] [GF]

Julienne of green mango with avocado, dried coconut and roasted crushed peanuts, tossed in lime juice and fish sauce
18

Grilled Beef Salad (Gnoam Sach Koh) [S]

Sliced steak tossed in lime juice with chili pepper, mint, onions, tomatoes, cucumber and lettuce
28

KHMER CURRIES

Served with white rice

Beef Red Curry [S] [GF]

Red curry sauce, pumpkin, long beans, chili pepper, bamboo shoots and coconut milk
28

Shrimp and Avocado Curry [S] [GF]

Shrimp and avocado cooked with coconut milk and basil leaves in red curry sauce
30

Chicken Yellow Curry [S] [V] [GF]

Yellow curry cooked with pumpkin, long beans, and eggplant in coconut milk
26

KHMER FRIED RICE

Spicy Basil Fried Rice [S] [V]

Choice of Chicken, Beef, Pork, or Vegetables
Peas, eggs, carrots, onions, scallions, and spicy basil sauce
20

Shrimp and Crabmeat Fried Rice [GF]

Shrimp, crabmeat, peas, eggs, onions, scallions, cashews, and lettuce
26

Shrimp and Pineapple Fried Rice [GF]

Shrimp, pineapple, peas, eggs, carrots, onions, cashews, and pineapple
26

KHMER NOODLES

Kuythiew Cha [V] [GF]

Sautéed thin rice noodles, shrimp, scallions, eggs, bean sprouts, and tamarind

22

Spicy Siem Reap Noodles [S] [V]

Choice of beef, chicken or vegetable; sautéed wide rice noodles, basil, scallions, eggs, onion, chili, and soybean

22

Nyoam [S] [GF]

Rice Vermicelli, ground fish, red curry sauce, cucumbers, long beans, bean sprouts, sweet mint, and fish sauce

22

Cari Noodles [S] [V]

Choice of beef, chicken, or vegetables

Sautéed wide rice noodles, yellow curry powder, egg, onion chili pepper, and broccoli

22

SIEM REAP SPECIALS

Sautéed Eggplant

Choice of beef or shrimp

Eggplant sautéed in fresh basil, garlic, chili peppers, and rich soybean sauce, served with rice

28

Banh Chao Crepe

Shrimp, chicken, onions, bean sprouts, peanuts, fish sauce, hot sauce, lettuce, sweet mint, and cucumbers

28

Shrimps and Scallops [S]

Sautéed shrimp & scallop with fresh mushroom, zucchini, and chili paste in white wine sauce, served with rice

32

Loc Lac [S]

Butcher's cut steak tips, black pepper-lime sauce, lettuce, cucumbers, and tomatoes, served with rice

30

Basil Frog Legs (Cha K'dow) [S]

Sautéed frog legs with fresh basil, ginger, lemongrass, chili pepper and onions, served with rice

32

Garlic and Pepper Frog Legs (Bompong M'rech)

Deep-fried frog legs sautéed with ground black pepper, onion, and garlic, served with rice

32

DUCK

Served with white rice

Duck Salad [S]

Sliced roast duck, pineapple, tomatoes, cucumbers, red onions, chili peppers, and cashews in citrus lime-juice

32

Phnom Penh Roast Duck [S] [GF]

Boneless roast duck with long beans, red bell peppers, and basil, in a red curry coconut sauce

32

Tamarind Duck

Roast duck, fried and topped with pineapple in tamarind sauce, and side of steamed vegetables

32

FISH

Baked Amok (Traditional) [S] [GF]

Fish stuffed with prawns and scallops baked in red curry sauce and eggs, topped with coconut cream, lime leaves and red bell peppers in a banana leaf

30

Grilled Amok (Chef's Special) [S]

Fish stuffed with prawns, scallops, and lemon grass wrapped in a banana leaf, topped with red curry

30

Ginger Fish

Fried filets of swai topped with ginger, scallions, mushrooms, peppers, and soy sauce

28

Sweet and Sour Fish

Fried filets of swai topped with

Phnom Penh style sweet and sour sauce

28

Sides

White Rice | 3

Coconut Rice | 4

Mixed Vegetables | 8