

Starters (V) – Vegan option available

- 1. Naim Chien 3 stk (V)** – 3 pieces of fried spring rolls filled with seasonal vegetables, served with tamarind sauce(sauce contains peanuts)(contains gluten) – **69kr**
- 2. Prahok Ktiss** - The rich Cambodian dip made of pork and fermented fish (called prahok) is served with fresh crispy vegetables -**99kr**
- 3. Trop Ang (V)** – Grilled aubergine topped with mince pork & fermented soybeans – **99kr**
- 4. Pleah Sach Tia** – Khmer duck breast salad with fresh herbs, lemongrass, bean sprouts & ground toasted rice – **99kr**
- 5. N’yorm Misur Samot** - A glass noodle salad with prawns, squid, cherry tomato, and celery topped with house blend teuk trei (fish sauce) & aromatic herbs - **99kr**
- 6. Khmer Cuisine Salad (V)** - A salad of finely sliced seasonal vegetables with roasted peanuts, glass noodles & lemongrass topped with fresh herbs dressed with aromatics & homemade lime sauce – **89kr**
- 7. Slarp morn kroeung** – Grilled de-boned chicken wings stuffed with kroeung and served with Khmer pickles – **99kr**
- 8. Larb Sach Koh (V)**- Sliced beef salad mixed with lime juice, onions, herbs and ground toasted rice - **99kr**

Mains Our mains are served with rice, except for the noodle dishes Please ask if you would like your dishes spicy (V) – Vegan option available/organic tofu instead of meat/fish

- 10. Num Am Baeng (V)**, French inspired crispy turmeric rice flour crepe filled with **chicken & prawns or tofu**, fresh herbs & salad, served with our fish sauce blend/tamarind sauce(v)(contains peanuts) (not served with rice) – **160kr**
- 11. Amok (V)**, Khmer national dish. A steamed Khmer curry soufflé with today’s fish - **160kr**
 - Fish
 - Chicken
 - Organic tofu
- 12. Char Kroeung (V)**, From the wok, a classic kroeung stir-fry with seasonal vegetables (contains peanuts) -**160kr**
 - Chicken
 - Beef
 - Organic tofu
- 13. 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 kampot pepper dipping sauce – **165kr**
- 14. Char Kh’nhei (V)** – A Ginger, onion and wood ear fungus stirfry – **160kr** with a choice of
 - Chicken
 - Pork
 - Organic Tofu
- 15. Nhoam Svay Samot (V)** – Stir fried prawns, scallop & squid topped with mango salad (contains peanuts) – **160kr**

Gør venligst vores personale opmærksom hvis der skal tages hensyn til nogle allergier

Please advise server of allergies

16. Kaw Koh, classic Khmer stew using tender beef cuts with root vegetables – **160kr**

17. Kaw Sach Trouk, pork belly braised in star anise, ginger and lemongrass -**160 kr**

18. Somlor Kari Morn Traditional Khmer chicken curry with green beans, potato, carrot and onion – **160kr**

19. Somlor Machu Ktis (V), Khmer sour coconut soup with mushrooms, tomatoes and eggplant - **160kr**

- Chicken
- Seafood
- Organic Tofu

20. Sach Koh Teuk Prahok, Grilled sirloin steak served with a sauce made on fermented fish (called prahok), lemongrass, galangal and kaffir lime leaf and fresh vegetables – **165kr**

21. Plouv Morn Teum - Steamed de-boned chicken leg stuffed with glass noodles, chicken mince and wood ear fungus - **160kr**

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Noodles (V) – Vegan option available

22. Num Banh chok with Naim chien (V) - 160kr

A fresh fermented rice noodle salad, topped with deep fried spring rolls, seasonal vegetables and fresh herbs dressed in tamarind sauce and coconut cream (contains peanuts)(contains gluten)

23. Kuytiev Phnom Penh – 160kr

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

24. Kuy Tiev Kaw Koh – 160kr

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

25. Num Banh Chok Somlor Machu Ktis (V)

Khmer sour coconut soup with fermented rice noodles, mushrooms, tomatoes and eggplant

With choice of - **160kr**

- Chicken
- Organic Tofu
- Seafood

26. Mi Sroui Samot (V) - 160kr

Deep fried noodles with a saucy stirfy and seafood or tofu (may contain gluten)

27. Char Kuytiev (V) – A street food classic, stir-fried flat rice noodles flavoured with house blend soy sauce, topped with seasonal vegetables **160kr**

With choice of

- Chicken
- Beef
- Organic tofu

Børneretter/Childrens dishes - 119kr

1. **Bai lien**, Simple Khmer egg fried rice

- chicken
- beef
- tofu

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

- chicken
- beef
- tofu

Desserts (v) - 50kr

1. **Dagens dessert/dessert of the day** - ask the waiter

Drinks

Red

McGuigan Estate Shiraz (South Australia)	63 kr/ 239 kr
Côtes Du Rhône 2015 (France)	79 kr / 269 kr
Monte Pinadillo 2014 (Spain)	99 kr / 359 kr

White

Doudet Naudi Chardonnay 2021 (France)	79 kr/ 269 kr
Touraine Sauv. Blanc 2021 (France)	79 kr / 269 kr
Riesling Fuchsantanz 2019 (Austria)	99 kr/ 359 kr
Dürnstein Grüner Veltliner 2018 (Austria)	129 kr / 389 kr

Beer

Carlsberg Pilsner	45 kr
Tuborg Classic	45 kr
Iki Ginger (Holland)	49 kr
Tiger (Singapore)	49 kr
Chang (Thailand)	49 kr
Singha (Thailand)	49 kr
Kirin Ichiban (Japan)	49 kr

Non-alcoholic

Housemade lemongrass lemonade	40 kr
Khmer Tamarinade	40 kr
Sodavand (coke, coke zero, fanta, sprite)	35 kr
Fresh Pressed Orange Juice	40 kr
Carlsberg Nordic Gylden	45 kr
Purezza Premium Sparkling / Still water (unlimited)	50 kr

Tea from Bottega Luigia - per pot 60kr

Jasmine, Jade oolong, Korean green tea, Lapsang Souchong
Yunnan Golden supreme,