

Starters

- 1. Naim Chien 3 stk (V)** – Spring rolls served with house blend tamarind sauce – **59kr**
- 2. Prahok Ktiss** - The rich Cambodian dip made of pork and fermented fish (called prahok) is served with fresh crispy vegetables -**89kr**
- 3. N`yorm Misur Samot** - A glass noodle seafood salad, marinated in house blend teuk trei (fish sauce) & aromatic herbs – **89kr**
- 4. Pleah Sach Tia** – Fresh Khmer duck breast salad – **89kr**
- 5. Khmer Cuisine Salad (V)** - A salad of finely sliced seasonal vegetables with roasted peanuts, glass noodles & lemongrass topped with fresh herbs dressed with aromatics & fish sauce – **89kr**
- 6. Slarp morn kroeung** – Grilled de-boned chicken wings stuffed with kroeung and served with Khmer pickles – **79kr**

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

Please advise server of allergies

(V) – Vegan option available

Mains Our mains are designed for sharing, served with rice
Please ask if you would like your dishes spicy

- 7. Num Am Baeng (V)**, French inspired crispy turmeric rice flour crepe filled with **chicken & prawns or tamarind tofu**, fresh herbs & salad, served with teak trei (not served with rice) – **119kr**
- 8. Amok (V)**, Khmer national dish. A steamed curry soufflé - **125kr**
(Requires 10min waiting time)
 - Chicken
 - Fish
- 9. Char Kroeung (V)**, From the wok, a classic kroeung stir-fry with seasonal vegetables (contains peanuts) -**125kr**
 - Chicken
 - Beef
 - Organic tofu
- 10. Lok Lak**, French inspired Khmer hot salad of seared medium tenderloin in soy and kampfot pepper served with a lime and kampfot pepper dipping sauce – **135kr**
- 11. Sach Koh Teuk Prahok**, Sliced sirloin steak served with a sauce made on fermented fish (prahok), lemongrass, galangal & kaffir lime leaf – **135kr**
- 12. Nhoam Svay Samot (V)** – Pan-fried scallop, blæksprutte and prawns in mango & papaya salad (contains peanuts) - **125kr**

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(V) – Vegan option available

13. Plouv Morn Teum - Steamed de-boned chicken leg stuffed with glass noodles, chicken mince, wood ear fungus and herbs served with stir-fried vegetables - **139kr**

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

Noodle salads

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

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

21. Num Banh Chok Lok Lak – 125kr

A fresh fermented rice noodle salad, topped with our Lok Lak and fresh herb salad dressed in house blend teuk trei (fish sauce) & peanuts

Børneretter - 65kr

1. Bai lien, Simple Khmer egg fried rice

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

- chicken
- beef

Desserts (v) - 50kr

Please ask your waiter for todays dessert

Please advise server of allergies

(V) – Vegan option available