

## 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 **minced pork** or **tofu** & 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 (**contains peanuts**) – **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) – **165kr**
- 11. Amok (V)**, Khmer national dish. A steamed Khmer curry with today’s fish - **165kr**
  - Fish
  - Chicken
  - Organic tofu
- 12. Char Kroeung (V)**, From the wok, a classic kroeung stir-fry with seasonal vegetables (**contains peanuts**) -**165kr**
  - 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 – **165kr** with a choice of
  - Chicken
  - Pork
  - Organic Tofu
- 15. Nhoam Svay Samot (V)** – Stir fried prawns, scallop & squid topped with mango salad (**contains peanuts**)  
- **165kr**

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 – **165kr**

**17. Kaw Sach Trouk**, pork belly braised in star anise, ginger and lemongrass -**165 kr**

**18. Somlor Kari Morn** Traditional Khmer chicken curry with green beans, potato, carrot and onion – **165kr**

**19. Somlor Machu Ktis (V)**, Khmer sour coconut soup with mushrooms, tomatoes and eggplant - **165kr**

- 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**

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## Noodles (V) – Vegan option available

### **22. Num Banh chok with Naim chien (V) - 165kr**

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 – 165kr**

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

### **24. Kuy Tiev Kaw Koh – 165kr**

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 - **165kr**

- Chicken
- Seafood
- Organic Tofu

### **26. Mi Sroui Samot (V) - 165kr**

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 **165kr**

With choice of

- Chicken
- Beef
- Organic tofu

## **Børneretter/Childrens dishes - 125kr**

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

- chicken
- beef
- tofu

### **2. Char Kuytieu,** 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

