

Seasonal menu - 295 kr pr person

Sometimes sharing is caring,

Mains are served family style for the table to enjoy together with rice  
(to be chosen by the whole table)

Please notify your waiter if you would like your dishes spicy and if you have any allergies

**Starters**

***Prahok Ktiss*** *The rich Cambodian dip made on pork and fermented fish (called prahok) is served with fresh crispy vegetables*

***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*

**Mains**

***Slarp morn kroeung*** *- Grilled de-boned chicken wings stuffed with kroeung and served with Khmer pickles*

***Khmer Cuisine Salad*** *A salad of finely sliced seasonal vegetables with roasted peanuts, glass noodles & lemongrass topped with fresh herbs dressed with aromatics & fish sauce*

***Dessert, dessert of the day***

**Vegan Menu**

**Starter**

***Naim srash*** *Fresh ricepaper rolls filled with fresh mint, grated vegetables served with tamarind dipping sauce*

***Char misur*** *Stir-fried glass noodles with wood ear fungus and beancurd*

**Mains**

***Char Kroeung*** *From the wok, a classic kroeung stir-fry with seasonal vegetables and tofu (contains peanuts)*

***Khmer Cuisine Salad*** *A salad of finely sliced seasonal vegetables with roasted peanuts, glass noodles & lemongrass topped with fresh herbs dressed with aromatics & tamarind*

***Dessert, dessert of the day***