

## Starters

- 1. Naim Chien 3 stk (V)** – 3 pieces of fried spring rolls filled with seasonal vegetables, served with house blend tamarind – **59kr**
- 4. Trop Ang (V)** – Grilled aubergine topped with organic tofu & fermented soybeans – **89kr**
- 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 & tamarind sauce – **89kr**

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

- 8. Num Am Baeng (V)**, French inspired crispy turmeric rice flour crepe filled with tamarind tofu, fresh herbs & salad, served with our fish sauce blend (not served with rice) – **119kr**
- 9. Amok Trey (V)**, Khmer national dish. A steamed Khmer curry soufflé with silken tofu - **125kr** (Requires 15min waiting time)
- 10. Char Kroeung (V)**, From the wok, a classic kroeung stir-fry with seasonal vegetables & organic tofu (contains peanuts) -**125kr**
- 13. Nhoam Svay Samot (V)** – Crispy pan-fried tofu topped with mango salad (contains peanuts) - **125kr**

**16. Somlor Machu Ktis (V)**, Khmer sour and spicy coconut soup with mushrooms & thai basil with organic tofu – **119kr**

**17. Somlor Kako (V)**, A home-style stew with organic tofu seasoned with kroeung, roasted rice & seasonal vegetables - **125kr**

**18. Somlor machu kroeung (V)** - Traditional Sour & spicy kroueng soup with aubergines, green beans & organic tofu – **125kr**

**19. Bai lien**, Simple egg fried rice organic tofu – **115kr**

## Noodles

**20. Num Banh chok with Naim chien (V)** - **125kr**  
A fresh fermented rice noodle salad, topped with deep fried spring rolls, cucumber, bean shoots, banana flower, red bell pepper & fresh herbs dressed in tamarind sauce and coconut cream (contains peanuts)

**23. Num Banh Chok Somlor Machu Ktis (V)**  
Khmer sour and spicy coconut soup with fermented rice noodles, mushrooms, coriander & Thai basil  
With choice of

- Chicken - **119kr**
- Organic Tofu – **119kr**
- Seafood - **125kr**

**25. Char Kuytiev (V)** – A street food classic, stir-fried flat rice noodles flavoured with soy and fish sauce, topped with seasonal vegetables and peanuts- Organic tofu – **115kr**