

SUPPER

KHMER KITCHEN

BRUNCH

SUPPER MENU

- SAT KHO NIET Khmer jerky [GF]** marinated, air dried and sauteed beef with garlic and oyster sauce.....10
- MEUK BANG BONG crispy salt squid [GF]** with salad and dipping sauce.....9
- PSET BANG BONG crispy oyster mushrooms [GF]** with salad and dipping sauce.....7.5
- SLAT MOEN chicken wings with sweet tamarind sauce [GF]** chicken wings fried in a fragrant tamarind sauce.....8.5
- NOUM KA CHAY Khmer dumplings [GF]** two rice flour dumplings steamed and shallow-fried, for a crunchy outside and squidgy inside, filled with your choice of:
 duck and mango slow cooked in coconut milk.....10
 fish (swordfish, shrimp and Khmer chives).....10
 chicken breast and Khmer chives.....9
- TREY BOM PONG pan fried whole fish [GF]** pan fried whole sea bass. Crispy on the outside, soft and moist on the inside. Served with lettuce wraps, sweet tamarind sauce and a mixed salad, great for sharing.....23
- SUPA KETEU/ MIE noodle broth** huge bowl of chicken broth. Garnished with bean sprouts, salad, lime and two different sauces (served on the side) with egg noodles or rice.
 slow cooked chicken.....16.5
 [add chicken sate skewer +3]

DISHES ARE SERVED TAPAS STYLE AS COOKED.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not contain all ingredients. If you have a food allergy or intolerance, please let us know in advance.

Fish dishes may contain bones.

Our vegetables, fish and shell fish are sourced locally from Kent where possible.

[GF] Gluten Free. [V] Vegan. [VG] Vegetarian.

- BOBOR rice broth porridge** huge bowl of chicken broth. Garnished with bean sprouts, salad, lime and a special soy bean sauce. Served with white jasmine rice.
 Slow cooked chicken broth.....16.5
 [add chicken sate skewer +3]
- KOR JEAM slow cooked lamb curry noodles** cooked in coconut and it's own juices with a mixture of herbs and spices. Served with carrots on a bed of bean sprouts, Khmer style with egg noodles.....10/ 20
- KOR SAT JEROUK pork caramel ginger** pork belly sauteed in palm sugar caramel with crispy ginger, boiled duck eggs and spring onions. Served with a light, crispy bean sprout salad..... 18
- SAT PROLAK sate [GF]** marinated and grilled served with sweet tamarind or mango peanut sauce and salad with:
 swordfish.....11/ 21
 chicken.....10/ 19

VEGETABLES / EXTRAS

- Coconut ginger squash curry [GF, V]**.....7.5
- Bok choy in ginger soy sauce [GF, V]**.....5.5
- White Khmer rice [GF, V]**.....3
- Black sticky rice [GF, V]**.....4.5
- Neang's garlic and chilli pickle [GF, V]**.....3
- Cabbage and carrot salad in lime & sweet chilli dressing [GF, V]**.....4.5
- Sweet cucumber salad, marinated in lime and ginger [GF, V]**.....4.5

DESSERTS

- NOM JEK JAM HUOY Khmer banana cake [GF, V]** steamed sweet banana cake with tapioca flour and served with coconut sauce.....7.5
- BOR BOR LPOV pumpkin with coconut and tapioca [GF, V]** chunks of Khmer pumpkin slowly braised in a sweet coconut tapioca soup, garnished with nuts and seeds.....7.5
- VEGAN & DAIRY ICE CREAM three scoops** please ask for available flavours.....7

VEGAN / VEGETARIAN

- NOUM KA CHAY Khmer dumplings [GF, V]** served with three different types of Asian salads and sweet chilli dipping sauce. Two rice flour dumplings steamed and shallow-fried, for a crunchy outside and squidgy inside, filled with your choice of: chives, onions and cabbage.....8
- SUPA KETEU/ MIE noodle broth [V]** huge bowl of slow cooked vegetable broth with root vegetables and choice of noodles. Garnished with bean sprouts, salad and lime. With egg noodles or rice noodles.....16.5
 [add tofu skewer +3]
 [add seitan mushroom skewer +3.5]
- BOBOR rice broth porridge [V]** huge bowl of slow cooked vegetable broth with root vegetables. Garnished with bean sprouts, salad, lime and special soy bean sauce.....16
 [add tofu skewer +3]
 [add seitan mushroom skewer +3.5]
- KURI TAKEO KRA HOM Takeo yellow vegetable curry [GF, V]** yellow coconut curry flavoured with lemon grass and star anise with toasted shallots, aubergines, sweet potato and carrots.9/ 15.5
- KURI TAKEO SEITAN Takeo red seitan curry [V]** medium heat, red coconut curry flavoured with galangal and lemon grass with toasted shallots, sweet potatoes and carrots.....10/ 18.5
- TOFU BROLAC KNIEY ginger tofu sate [GF, V]** ginger marinated tofu fried "sate style" and served with salad and peanut sauce.9.5/ 17.5
- SEITAN BROLAC mushroom seitan sate [GF, V]** seitan marinated in vegan mushroom oyster style sauce with button mushrooms and served with salad and peanut sauce.....10/ 19