

SUPPER

KHMER KITCHEN

BRUNCH

SUPPER MENU: THURSDAY - SUNDAY 1800-2130 BRUNCH MENU: SATURDAY - SUNDAY 1200-1630

SUPPER MENU

- SAT KHO NIET Khmer jerky [GF]** marinated, air dried and sauteed beef with garlic and oyster sauce.....10
- 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

SMALL PLATE / LARGE PLATE

- SAT PROLAK sate [GF]** marinated and grilled served with sweet tamarind or mango peanut sauce and salad with:
 - swordfish.....11/ 21
 - shrimp marinated in ginger.....12/ 22
 - chicken.....10/ 18.5

DESSERTS

- NOM JEK JAM HUOY Khmer banana cake [GF, V]** steamed sweet banana cake with tapioca flour.....7.5
- HOMEMADE VEGAN ICE CREAM three scoops of either: [GF, V]**
 - coconut.....7.5
 - mango.....7.5
 - ginger.....7.5

SMALL PLATE / LARGE PLATE

- NEORM NOUM BANH CHOK noodle salad [GF]** chilled noodle salad with thin rice noodles mixed with julienne of green, red and yellow bell peppers, carrots and cabbage in lemon and sesame oil dressing. Topped with:
 - triple cooked belly of pork.....10/ 18.5
 - salmon.....10/ 18.5
 - shrimp marinated in ginger.....12/ 22
 - chicken.....10/ 18.5
- 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
- KURI TAKEO SAT TRE Takeo yellow fish curry [GF]** yellow coconut curry flavoured with lemon grass and star anise with pumpkin and Prahok (Khmer fish paste).....10/ 19
- LAAB SALAT marinated in lime, garlic lemon grass and Prahok [GF]** Khmer ceviche served with black sticky rice and boiled quail egg with:
 - salmon.....9/ 17.5

VEGETABLES / EXTRAS

- Bok choy in ginger soy sauce**.....5.5
- Red Khmer rice**.....4.5
- White Khmer rice**.....3
- Black sticky rice**.....4.5
- Neang's garlic and chilli pickle**.....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

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
 - jack fruit slow cooked with sweet mango.....10
- 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/ 16.5
- 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 KNIIEY ginger tofu sate [GF, V]** ginger marinated tofu fried "sate style" and served with salad and peanut sauce.9.5/ 17.5

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

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. All of our paper products and the inks used are environmentally friendly using sustainable sources.