

KROYA

By Chef Chanrith - Modern Cambodian Cuisine

- LUNCH: 11AM - 3PM -

STARTERS

Khmer Fresh Spring Rolls (V-VG-N-GF) 5
Filled with bean sprouts, onion, carrots, toasted coconut served with a lime and palm sugar dip
Add minced pork with Kampot ocean prawns +\$1.5

Banh Chaev (V-VG-N-GF) 6
Turmeric rice crepe filled with bean sprouts, onion, carrots, bean sprouts, tofu, toasted fresh coconut, lime and a palm sugar dip
Add minced pork with Kampot ocean prawns +\$1.5

Bok Moan Salad (N-SF) 8
Roasted and pounded chicken with green mango, crushed peanuts and local herbs

Battambang Pomelo Salad (V-GF) 7
Bell peppers, peanuts and toasted dry coconut
Add Tonle Sap river prawn +\$ 5

Siem Reap Sour Soup (GF) 9
Grilled freshwater fish, winter melon, pineapple, lotus root, tamarind broth, garlic chips and rice paddy herbs

Roasted and Glazed Chicken Wings (S) 6
Marinated with a tamarind sauce and chili flakes

MAIN DISHES

Steamed Kampot Seabass Fillet (GF-S) 15
Served with a spicy lime sauce or Amok sauce

Grilled Kampot Seabass Fillet (GF) 15
Served with Khmer mango pickles

Khmer Green Curry (V-GF) 10
Green curry paste, Banteay Srie purple eggplant, string beans yellow pumpkin and Khmer basil
Add baby pork ribs +\$2

Kor-Ko Soup (V-VG) 7
Traditional vegetable soup, lemongrass paste, coconut milk and toasted ground rice
Add Sanday fish + \$3

Khmer Roasted Duck Curry (GF) 18
Red curry paste, coconut cream, pineapple, sweet potatoes, onion string beans and Khmer basil

Grilled Chicken (half or whole) (SF) 12/20
Sauces: Lime pepper dip, Prahok and Koh Kong sauce

Fried Rice (V-VG-GF-N) 7
Kale, carrot and green onion
Add Kampot crabmeat and egg +\$3

Wok-Fried Mee Katang Noodle (SF) 7
Rice noodles, egg, kale and abalone mushrooms
Add beef or Kampot ocean prawns +\$3

Stir-Fried Seafood (SF) 15
Kampot ocean prawns, squid, oyster sauce and fresh Kampot pepper

Prahok Ktis Platter (GF-SF-S) 18
Curry dip with minced spicy pork and grilled Tonle Sap river prawn, tamarind, chili paste, coconut cream and served with vegetable crudites and rice crackers

Stir-Fried Banteay Srei Eggplant (V-SF) 6
Soy sauce with crispy shallots

Slow-Cooked Pork Rib (SF) 18
Boiled broccoli rabe with a Khmer spicy BBQ sauce

Chicken Lok Lak Baguette (SF) 11
Wholegrain baguette, onion, egg and chicken

Khmer Beef Skewer Baguette (N-SF) 10
Served in a garlic baguette and with papaya pickles

DESSERTS

Cha-Houy Tuek (V-D-GF) 5
Egg custard, palm fruits, boiled black beans, coconut jelly served with honeycomb ice cream

Spicy Chili Banana (V-VG-GF-S) 5
Tamarind and coconut caramel sauce with coconut sorbet

Mango Sticky Rice (V-VG-GF) 5

Baked Tapioca Cake (D-V-GF) 5
Served with black passionfruit ice cream

Khmer Sesame Balls (VE) 5
Served with homemade coconut sorbet

(SF) Seafood & Shellfish | (S) Spicy | (V) Vegetarian | (VG) Vegan | (N) Nut | (D) Dairy | (GF) Gluten Free

All prices are in US dollars and subject to 10% service charge & 10% VAT