

# KROYA

By Chef Chanrith - Modern Cambodian Cuisine

## LUNCH

11 am-3 pm

### STARTERS

#### Khmer Fresh Spring Rolls (V-VG-N-GF)

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)

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)

Roasted and pounded chicken with green mango, crushed peanuts and local herbs

#### Battambang Pomelo Salad (V-GF)

Bell peppers, peanuts and toasted dry coconut

Add Tonle Sap river prawn +\$ 5

#### Siem Reap Sour Soup (GF)

Grilled freshwater fish, winter melon, pineapple, lotus root, tamarind broth, garlic chips and rice paddy herbs

#### Roasted and Glazed Chicken Wings (S)

Marinated with a tamarind sauce and chili flakes

### MAIN DISHES

#### Steamed Kampot Seabass Fillet (GF-S)

Served with a spicy lime sauce or Amok sauce

#### Grilled Kampot Seabass Fillet (GF)

Served with Khmer mango pickles

#### Khmer Green Curry (V-GF)

Green curry paste, Banteay Srie purple eggplant, string beans yellow pumpkin and Khmer basil

Add baby pork ribs +\$2

#### Kor-Ko Soup (V-VG)

Traditional vegetable soup, lemongrass paste, coconut milk and toasted ground rice

Add Sanday fish + \$3

#### Khmer Roasted Duck Curry (GF)

Red curry paste, coconut cream, pineapple, sweet potatoes, onion string beans and Khmer basil

#### Grilled Chicken (half or whole) (SF)

Sauces: Lime pepper dip, Prahok and Koh Kong sauce

#### Fried Rice (V-VG-GF-N)

Kale, carrot and green onion

Add Kampot crabmeat and egg +\$3

#### Wok-Fried Mee Katang Noodle (SF)

Rice noodles, egg, kale and abalone mushrooms

Add beef or Kampot ocean prawns +\$3

#### Stir-Fried Seafood (SF)

Kampot ocean prawns, squid, oyster sauce and fresh Kampot pepper

#### Prahok Ktis Platter (GF-SF-S)

Curry dip with minced spicy pork and grilled Tonle Sap river prawn, tamarind, chili paste, coconut cream and served with vegetable crudités and rice crackers

#### Stir-Fried Banteay Srei Eggplant (V-SF)

Soy sauce with crispy shallots

#### Slow-Cooked Pork Rib (SF)

Boiled broccoli rabe with a Khmer spicy BBQ sauce

#### Chicken Lok Lak Baguette (SF)

Wholegrain baguette, onion, egg and chicken

#### Khmer Beef Skewer Baguette (N-SF)

Served in a garlic baguette and with papaya pickles

### DESSERTS

#### Cha-Houy Tuek (V-D-GF)

Egg custard, palm fruits, boiled black beans, coconut jelly served with honeycomb ice cream

#### Spicy Chili Banana (V-VG-GF-S)

Tamarind and coconut caramel sauce with coconut sorbet

#### Mango Sticky Rice (V-VG-GF)

#### Baked Tapioca Cake (D-V-GF)

Served with black passionfruit ice cream

#### Khmer Sesame Balls (VE)

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