APPFTI7FRS

Summer Roll [GF]

Prawns, lettuce, rice vermicelli, mint and sweet basil wrapped in rice paper, served with house special sauce

12

Avocado Rolls [V*] [GF]

Avocado, lettuce, rice vermicelli, mint, and sweet basil wrapped in rice paper, served with sweet chili sauce

12

Shrimp and Crabmeat Spring Roll

Shrimp, crabmeat, glass noodle, black fungus, carrot, and taro, wrapped in spring roll skin, deep fried and served with plum sauce

12

Khmer Fish Cake [S]

Deep fried cakes of fish, shrimp, string beans and curry powder, served with Khmer style sauce

12

Fried Calamari

Deep fried squid rings, served with sweet and spicy sauce

12

Charcoal-Grilled Chicken or Beef Skewers

Sliced steak or chicken breast marinated in herbs, coconut milk, and lemongrass, served with peanut sauce

12

Fried Dumplings

Pork, shrimp, crabmeat and herbs, stuffed in paper-thin egg roll sheets, served with chili sauce

12

Steamed Dumplings

Pork, shrimp and herbs, stuffed in paper-thin egg roll sheets, served with homemade soy sauce

12

Fried Vegetable Dumplings [V*] [GF*] Oriental-style fried dumplings garnished

with chives, served with ginger soy sauce

12

Nem Nuong

Khmer style barbecue pork hash, served with sticky rice dipping sauce

12

Steamed Mussels

Mussels with sweet basil, lemongrass, galangal, and white wine

15

SOUPS

Khmer Sweet and Sour Soup [S] [GF]

Prawns, pineapple, tomato, young lotus stems, tamarind juice, sweet basil, lime leaves, lemongrass, and sautéed garlic in simmering Khmer home-style broth

Seafood Lemongrass Soup [S]

Prawns, clams, mussels, and calamari in spicy lemongrass & tamarind broth

9

Shrimp and Crabmeat Fresh Corn Soup (Serves Two)

Prawns, crabmeat, fresh corn, and egg cooked in homemade chicken broth

14

SALADS

Papaya Salad (Gnoam L'hong) [S] [V*] [GF]

Chopped green papaya, with chili pepper, crispy dried prawns, and crushed peanuts, soaked in lime juice and fish sauce

14

Mango Salad (Gnoam Svay) [V*] [GF]

Chopped green mango with avocado, dried coconut and roasted and crushed peanut, soaked in lime juice and fish sauce

14

Grilled Beef Salad (Gnoam Sach Koh) [S]

Sliced steak soaked in lime juice with chili pepper, mint, onions, tomatoes, cucumber and lettuce

24

KHMFR CURRIES

Red Curry [S] [GF]

Red curry sauce, pumpkin, long beans, chili pepper, bamboo shoots and coconut milk, served with rice

Green Curry [S] [GF]

Green curry cooked with green peas, long beans, eggplant, bamboo shoots and coconut milk, served with rice

Yellow Curry [S] [V*] [GF]

Yellow curry cooked with pumpkin, long beans, eggplant in coconut milk, served with fresh baked French bread or rice

Choice of

Chicken/Beef/Pork/Vegetables/Tofu 20 Shrimp 24 Seafood 27

DUCK

Duck Salad [S]

Sliced duck, pineapple, tomatoes, cucumbers, red onions, chili peppers, and cashew nuts soaked in citrus lime-juice, served with rice

26

Phnom Penh Roast [S] [GF]

Boneless roast duck with long beans, red bell peppers, and basil, in a red curry coconut milk sauce, served with rice

27

Tamarind

Deep fried roast duck topped with pineapple in tamarind sauce, served with a side of steam vegetables and rice

26

FISH

Baked Amok (Traditional) [S] [GF]

Fish stuffed with prawns and scallops baked in red curry sauce and eggs, topped with coconut cream, lime leaves and red bell peppers in a banana leaf cup, served with rice

25

Grilled Amok (Chef's Special) [S]

Fish stuffed with prawns, scallops, lemon grass wrapped with banana leaf topped with red curry sauce, served with rice

28

Ginger Fish

Deep fried filet of tilapia topped with ginger, scallions, mushrooms, peppers, and soy sauce, served with rice 22

Sweet and Sour Fish

Deep fried filet of tilapia topped with Phnom Penh style sweet and sour sauce, served with rice

22

Grilled Salmon

Choice of fried onion tamarind sauce or fresh basil onion and pepper sauce, served with side of steam vegetables, mango salad, and rice

22

Grilled whole Fish

Whole fish wrapped in banana leaf prepared country style, served with tamarind-pineapple sauce, steamed vegetables, and rice

25

FROGIEGS

Basil and Lemongrass (Cha K'dow) [S]

Sautéed frog legs with fresh basil, ginger, lemongrass, chili pepper and onion, served with rice

24

Garlic and Black Pepper (Bompong M'rech)

Deep-fried frog legs sautéed with ground black pepper, onion, and garlic, served with rice

24

Red Curry (Cha Cari) [S] [GF]

Frog legs cooked in red curry and coconut milk, chili pepper, bamboo shoots, pumpkin and long beans, served with rice

22

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SIEM REAP SPECIALS

Sautéed Eggplant

Sautéed eggplant with fresh basil, garlic, chili peppers, in a rich soybean sauce, served with rice

Choice of: Vegetables, tofu, chicken, or pork 20 Shrimp or Beef 24

Sautéed Mixed Vegetables [V*] [GF*]

Stir-fried seasonal vegetables with ginger soy sauce, served with rice

19

Banh Chao

Siem Reap style crepe with ground shrimp, chicken, onions and bean sprouts, served with peanuts, fish sauce, and hot sauce, with lettuce, sweet mint, and cucumbers on the side

22

Barbecued chicken

Charcoal-grilled boneless chicken, marinated in hers, curry powder, soybean oil, oyster sauce, served with sweet chili sauce and rice

20

Shrimp and Scallops [S]

Sautéed shrimp & scallop with fresh mushroom, zucchini, and chili paste in white wine sauce, served with rice.

26

Shrimp and Avocado Curry [S] [GF]

Shrimp and avocado cooked with coconut milk and basil leaves in red curry sauce, served with rice

25

Jumbo Shrimp Curry [S]

Broiled jumbo shrimp with grilled eggplant and pineapple, topped with Cambodian style basil red curry, served with rice

25

Loc Lac [S]

Stir-fried beef with a side of lime black pepper dipping sauce, on a bed of lettuce, cucumber and tomato, served with rice

26

KHMER FRIED RICE

Spicy Basil Fried Rice [S] [V*]

Choice of Chicken, Beef, Pork, or Vegetables stir-fried with peas, eggs, carrots, onions, scallions and rice in spicy Cambodian-style basil sauce

Shrimp and Crabmeat Fried Rice [GF]

Shrimp and crabmeat stir-fried with peas, eggs, onions, scallions, cashew nuts, lettuce and rice

Shrimp and Pineapple Fried Rice [GF]

Shrimp and pineapple, stir fried with peas, eggs, carrots, onions, cashews, served in a pineapple

KHMER NOODLES

Kuythiew Cha [V*] [GF*]

A famous Cambodian noodle dish of skinny rice noodles sautéed with shrimp, scallion, eggs, and bean sprouts in tamarind sauce

19

Spicy Siem Reap Noodle [S] [V*]

Choice of beef, chicken or vegetable sautéed with flat rice noodle, fresh basil leaves, scallions, eggs, onion and chili with soybean paste

18

Nyoam [S] [GF]

Traditional Khmer simple and tasty dish. Rice Vermicelli cooked with ground fish, red curry sauce, served with cucumber, long beans, bean sprouts, sweet mint and fish sauce

Cari Noodles [S] [V*]

Choice of beef, chicken, or vegetables sautéed with flat rice noodles, yellow curry powder, egg, onion chili pepper and broccoli

18

Sides

White Rice | Brown Rice | Coconut Rice | French Bread

3

[S] – Spicy Dish, spice level may be tailored $[V^*]$ – Vegetarian option available [GF] – Gluten Free Dish $[GF^*]$ – Gluten Free option available Please notify your server of any food allergies, dietary needs, or additional preferences

DESSERTS

Old-Fashioned Pudding

Sweet sticky rice and young corn topped with coconut milk

6

Pumpkin Custard

Coconut flan topped with shredded pumpkin, served chilled with palm sugar

6

Banana Crepe

Banana wrapped in rice paper, deep-fried, topped with honey and sesame seeds

6

Mochi Ice Cream

Vanilla ice cream wrapped in pounded sticky rice

Sweet mango with sticky rice (seasonal)

10