

KHMER food MENU

EAT IN - TAKE AWAY - COOKING CLASSES



VISIT US ONLINE @ SMOKIN-POT.COM
SMOKIN' POT, STREET NO. 1, NIGHT MARKET, BATTAMBANG

DRINKS

THIRSTY? HERE'S OUR COLD DRINKS

WATER (COLD)

SMALL WATER..... \$0.25
LARGE WATER (1L)..... \$1.00

BEER (ICE COLD)

ANGKOR (BOTTLE)..... \$1.00
ANGKOR (CAN)..... \$0.75
ANGKOR (LARGE BOTTLE)..... \$2.00

COFFEE (ICED)

KHMER STYLE ICED COFFEE..... \$0.75
(CHOOSE WITH OR WITHOUT MILK)

COLD DRINKS

COKE (REGULAR)..... \$0.75
COKE (LIGHT)..... \$1.00
FANTA..... \$0.75
SPRITE..... \$1.00
TONIC WATER..... \$1.25
SODA WATER..... \$0.75
LEMON ICE TEA..... \$1.00
PASSION FRUIT SODA..... \$1.00
PASTIS..... \$1.00

\$1 FRESH SHAKES

ALL OF OUR FRUIT SHAKES ARE MADE BY USING FRESHLY PICKED FRUIT, CONDENSED MILK, ICE & SUGAR.
(OUR ICE IS MADE FROM PURE WATER - NOT TAP WATER!)



COCONUT SHAKE



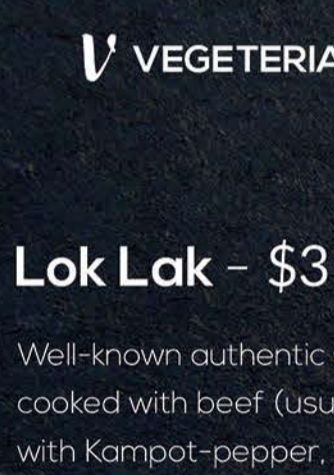
BANANA SHAKE



PINEAPPLE SHAKE



PAPAYA SHAKE



MANGO SHAKE



JACK FRUIT SHAKE



WATERMELON SHAKE



LEMON SHAKE



Traditional Khmer Cuisine

Mango Salad - \$1.25

Freshly shredded green Mango with peanut, sweet basil, fish sauce, chili, garlic and shallot (red garlic).

- Not spicy
- A little spicy
- Medium heat
- Very spicy

✓ VEGETERIAN DISH



Fried Pineapple - \$2

Simple stir-fried meal with garlic, oyster, soya and sweet chili sauce with fresh pineapple, garnish with spring rolls

- Fish
- Chicken
- Pork
- Beef



Amok - \$3

Famous traditional Cambodian dish, steamed in banana leaf with marinated coconut cream, palm sugar, fish sauce and red curry paste.

- Fish
- Chicken
- Pork
- Beef

✓ VEGETERIAN OPTION - \$2

Traditional Khmer Cuisine

Kymer Curry - \$3

Soupy coconut milk dish, based on cumin, anis, and coriander seed, cooked with potato, sneak bean and onion.

- Chicken
- Pork
- Beef

✓ VEGETERIAN OPTION - \$2



Lok Lak - \$3

Well-known authentic Cambodian dish, cooked with beef (usually), marinated with Kampot-pepper, fish sauce and garlic. Served with fresh salad (onion, tomato, lettuce) and garlic pepper sauce.

- Fish
- Chicken
- Pork
- Beef



Chha Khney - \$2.75

Stir fried meal with fresh ginger and garlic from our garden, a meat of your choice, garnished with fresh spring onion.

- Beef
- Chicken
- Pork
- Fish

✓ VEGETERIAN OPTION



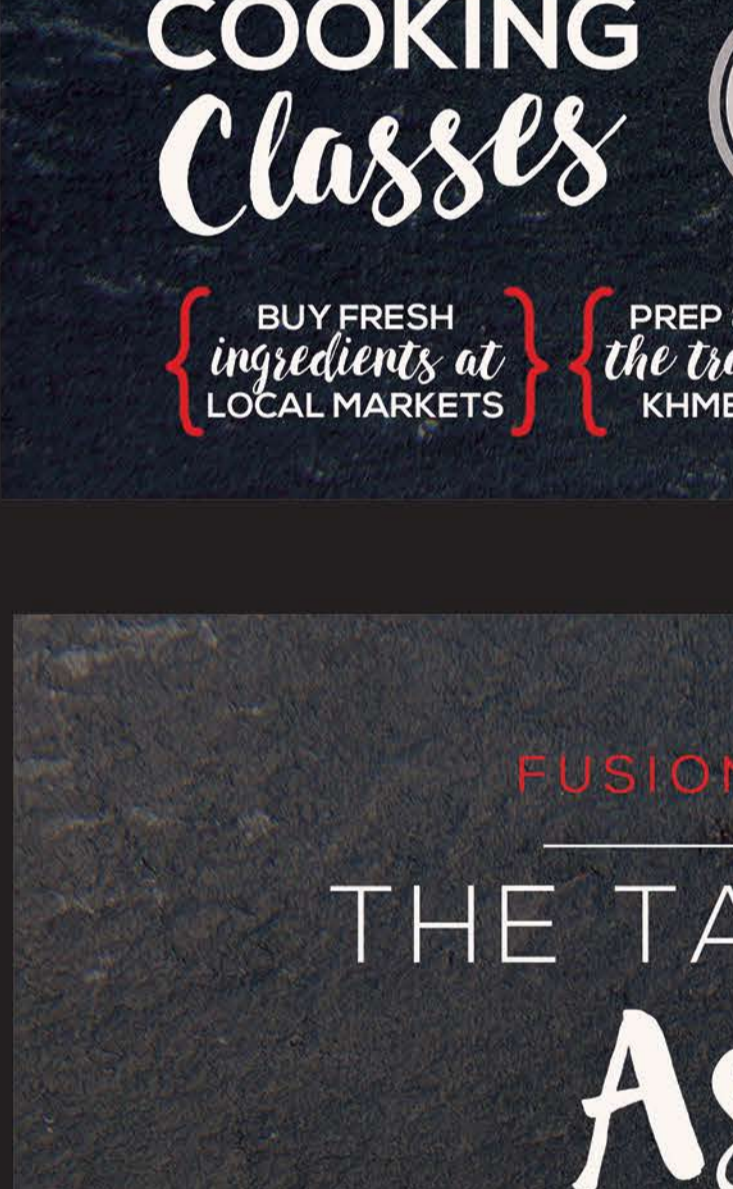
Traditional Khmer Cuisine

Chha Mareas Prov - \$2.75

Your chosen meat, cooked with lemon grass, spicy basil, morning glory or green beans or cauliflower, garlic & chili

- Fish
- Chicken
- Pork
- Beef

✓ VEGETERIAN OPTION - \$2



Chha Psoet - \$2.75

Combination of young mushrooms, cauliflower and straw baby corn, all of it marinated fish sauce, palm sugar and chili sauce and garnish (w/ or without coriander)

- Beef
- Chicken
- Pork
- Fish

✓ VEGETERIAN OPTION

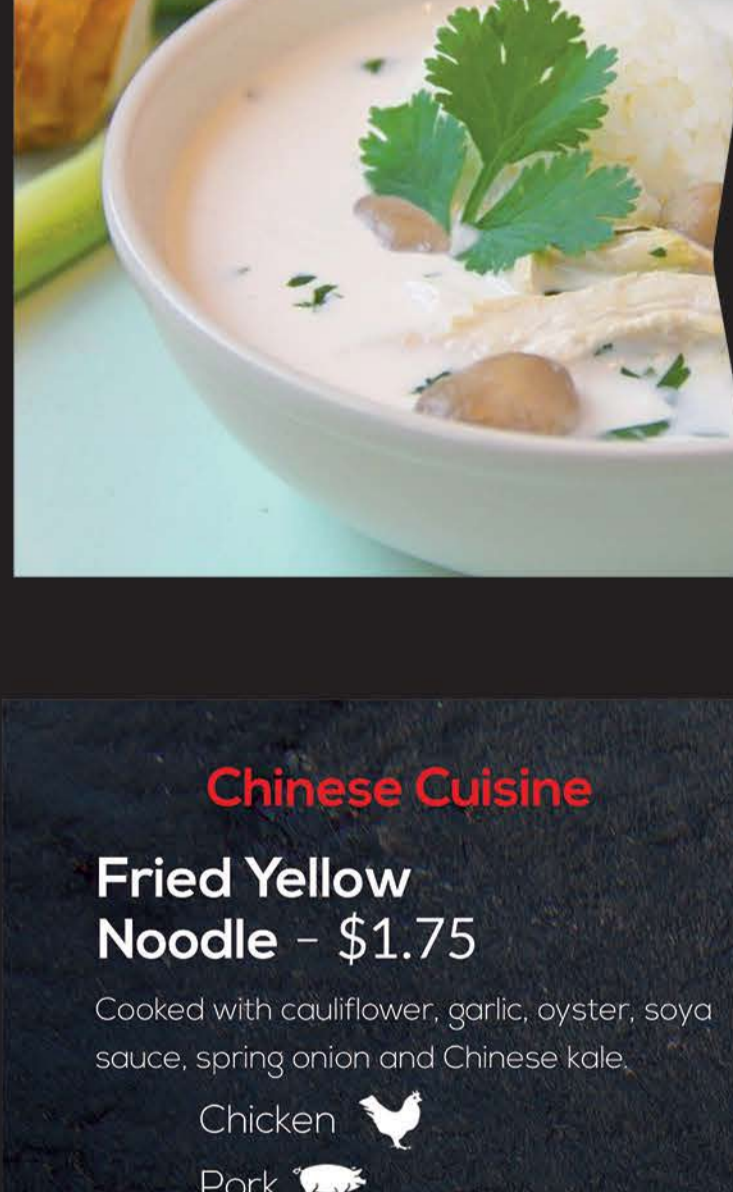


Fish Sour Soup - \$2.75

Soup known as 'Sam Law Machu' locally in Cambodia, cooked with tamarind paste and morning glory.

- Fish
- Chicken
- Pork
- Beef

✓ VEGETERIAN OPTION - \$2



Fried Morning Glory - \$1

A local stir fry cooked with garlic, fish sauce (or oyster sauce) and morning glory.

Morning glory, a tropical plant grown as a vegetable for its tender shoots and leaves has a similar taste to Spinach.

✓ VEGETERIAN OPTION



Spring Rolls - \$1 (4pc)

Served with sweet and sour sauce, with optional roasted peanut on top.

- Fried
- Fresh

✓ VEGETERIAN FRIENDLY



WANT TO LEARN HOW TO COOK OUR DISHES?

COOKING Classes

\$12 PER PERSON

- BUY FRESH ingredients at LOCAL MARKETS
- PREP & COOK the traditional KHMER WAY
- ENJOY YOUR freshly cooked DELICIOUS MEALS

FUSION ASIAN THE TASTE OF Asia

Thai Cuisine

Tom Yam - \$3

Soup with lemongrass, kaffir lime, galangal, garlic, fresh lemon, mushroom, and tomato, coriander on top optional.

- Fish
- Seafood
- Chicken
- Pork

✓ VEGETERIAN OPTION - \$2



Tom Kha - \$3

Coconut milk soup cooked with lemon grass, shallot, kaffir lime, mushroom and tomato. Garnished with kaffir lime.

- Chicken
- Pork
- Beef
- Fish
- Shrimp



Chinese Cuisine

Fried Yellow Noodle - \$1.75

Cooked with cauliflower, garlic, oyster, soya sauce, spring onion and Chinese kale.

- Chicken
- Pork
- Beef

- Add a fried egg on top for \$0.25

✓ VEGETERIAN OPTION - \$1.50

Glass Noodles - \$1.75

Cooked with garlic, oyster, soya and chili sauce, mixed with eggs.

- Chicken
- Pork
- Beef

✓ VEGETERIAN OPTION - \$1.50

Fried Rice - \$1.75

Cooked with cauliflower, cabbage and snake bean, basil on the top optional.

- Beef
- Chicken
- Pork
- Seafood

✓ VEGETERIAN OPTION

WELCOME WHERE IT ALL BEGAN

WELCOME TO MY RESTAURANT, MY NAME IS VANNAK PHOU, HERE'S A LITTLE BIT ABOUT ME.

I AM A PROUD FATHER OF MY WONDERFUL FAMILY AND A VERY PASSIONATE COOK. WE LIVE IN A MODEST HOUSE IN THE COUNTRYSIDE, A SHORT RIDE AWAY FROM BATTAMBANG CITY, WHICH IS ALSO WHERE MY COOKING CLASS TAKES PLACE.

HAVING GROWN UP IN BOTH CAMBODIA AND THAILAND WITH A FAMILY FULL OF COOKS, I HAVE BEEN A STUDENT OF MY PARENTS FROM A VERY YOUNG AGE. THAT'S WHERE MY PASSION FOR FOOD BEGAN AND MY STUDIES IN COOKING TRADITIONAL KHMER CUISINE STARTED.

HAVING LEARNED ALL OF MY PARENTS' RECIPES, AND BEING SO GRATEFUL FOR THIS HERITAGE, I WANTED TO SHARE MY KNOWLEDGE AND THE LEGACY OF TRADITIONAL KHMER CUISINE BY TEACHING PEOPLE FROM AROUND THE WORLD HOW TO COOK THESE AUTHENTIC DISHES.

THUS, BEGAN MY SMOKIN' POT COOKING SCHOOL.

AS THE SUCCESS OF OUR COOKING SCHOOL CONTINUES TO GROW, I DECIDED TO OPEN A FOOD STALL IN THE BATTAMBANG NIGHT MARKET, WHERE PEOPLE ARE ABLE TO TASTE OUR AUTHENTIC DISHES MADE BY MYSELF AND MY FAMILY.

HELP OUR FAMILY GROW!

AS A SMALL, FAMILY RUN BUSINESS EVERY ONLINE REVIEW MEANS THE WORLD TO US AND ALLOWS ME TO SUPPORT MY FAMILY.

IF YOU'VE ENJOYED YOUR TIME AT THE SMOKIN' POT, PLEASE FIND 30 SECONDS TO LEAVE AN HONEST REVIEW ON TRIP ADVISOR, FACEBOOK OR GOOGLE

YOUR REVIEW WILL HELP BRING MORE PEOPLE TO THE RESTAURANT, WHICH KEEPS OUR BUSINESS AND TRADITIONAL FOOD ALIVE.

SMOKIN' POT

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