



VISIT US ONLINE @ SMOKIN-POT.COM

SMOKIN' POT, STREET 1.5 KRONG BATTAMBANG

DRINKS

THIRSTY? HERE'S OUR COLD DRINKS



SMALL WATER	\$0.50
LARGE WATER (IL)	\$1

BEER (ICE COLD)

ANGKOR (BOTTLE) \$1	.25
ANGKOR (CAN)	1
ANKOR (LARGE BOTTLE). \$	2.50

COFFEE (ICED)

KHMER ST	YLE ICED	COFFEE	\$1
(CHOOSE	WITHOR	WITHOUT	ILK)

COLD DRINKS \$1

	4
COKE (REGULAR)	7//
COKE (LIGHT)	
FANTA	
SPRITE	
TONIC WATER	
SODA WATER	
LEMON ICE TEA	
PASSION FRUIT SODA	
PASTIS	

\$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 WATERII)



COCONUT SHAKE



BANANA



PINEAPPLE



PAPAYA SHAKE



MANGO SHAKE



JACK FRUIT



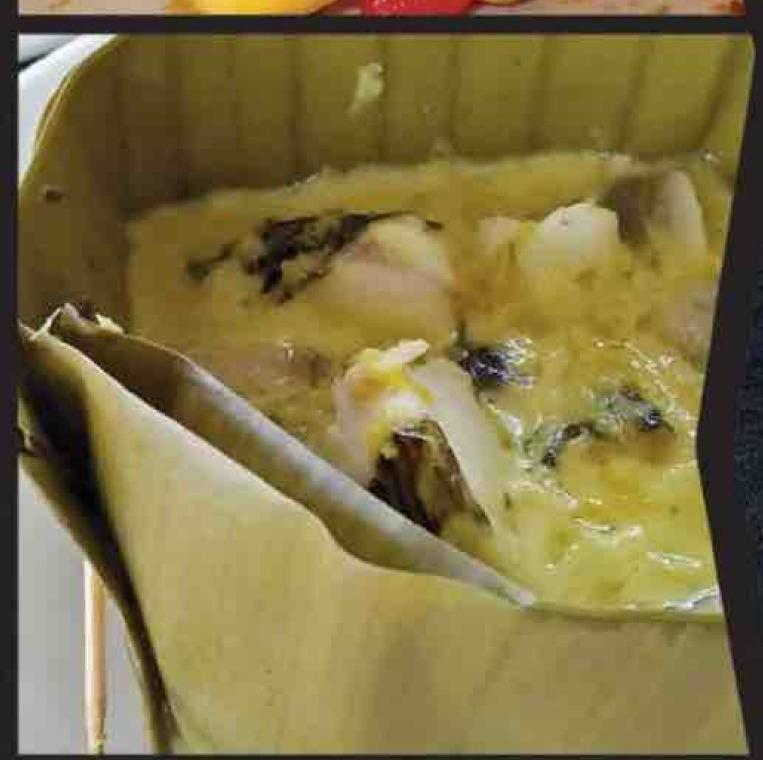
WATERMELON SHAKE



LEMON SHAKE







Traditional Khmer Cuisine

Mango Salad - \$1.25

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

Not spicy
A little spicy
Medium heat
Very spicy

V VEGETERIAN DISH

Fried Pineapple \$3

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

Fish Chicken Y

Chicken Y

Pork R

Beef

Amok - \$3.50

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

Fish Chicken or or Beef

VEGETERIAN OPTION - \$2.50

Traditional Khmer Cuisine

Kymer Curry - \$3.50

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

Chicken or or seef

V VEGETERIAN OPTION - \$2.50



Lok Lak - \$3.50

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

Fish Chicken Chicken
Pork R



Chha Khney-\$3.50

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

Beef Fish Fish Pork Pork











Traditional Khmer Cuisine

Chha Mareas Prov-\$3.50

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

Fish D

Chicken 💜

Pork Tear

Beef 🦙



VEGETERIAN OPTION \$2.50

Chha Psoet - \$3.50

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



Fish 🕽

Chicken 💜

Pork Tour

VEGETERIAN OPTION

Fish Sour Soup \$2.75

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

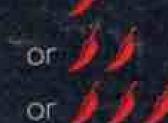


Chicken 💙



Pork The







VEGETERIAN OPTION - \$2

Fried Morning Glory - \$1

A local stirfry coaked 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.

V VEGETERIAN OPTION



Spring Rolls - \$1 (4pc)

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



VEGETERIAN FRIENDLY



WANT TO LEARN HOW TO COOK OUR DISHES?

COOKING Classes



BUY FRESH ingredients at LOCAL MARKETS

PREP & COOK the traditional KHMER WAY



FUSION ASIAN

THE TASTE OF ASM



Thai Cuisine

Tom Yam -\$3.50

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

Seafood 54 s4
Chicken or or



Tom Kha-\$3.50

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

Chicken Fish Shrimp 54

Beef M

Chinese Cuisine

Fried Yellow Noodle - \$2

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

Chicken 💙





- Add a fried egg on top for \$0.25

VEGETERIAN OPTION - \$1.75



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

Chicken 💙





Beef 🦷

VEGETERIAN OPTION - \$1.75

Fried Rice-\$2

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



Chicken 💙

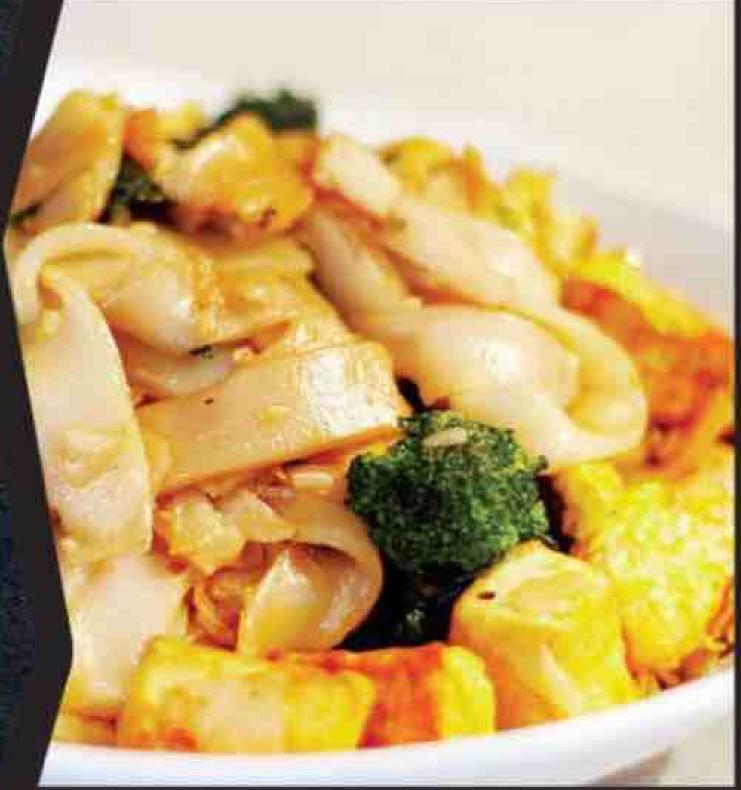




Seafood \$ \$3









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 FROL BATTAMBANG CITY, WHICH IS ALSO WHERE MY COOKING CLASSES TAKE PLACE.

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

AFTER LEARNING ALL OF MY PARENTS RECIPES AND BEING GRATEFUL FOR THIS HERITAGE, I WANTED TO SHARE MY KNOWLEDGE OF THE KHMER DISHES THROUGH TEACHING PEOPLE AROUND THE WORLD HOW TO COOK THESE AUTHENTIC RECIPES. THUS BEGAN MY SMOKIN' POT COOKING SCHOOL.

AS THE SUCCESS OF OUR COOKING SCHOOL CONTINUES TO GROW, I DECIDED TO OPEN A RESTAURANT IN THE HEART OF BATTAMBANG CITY WHERE PEOPLE ARE ABLE TO TASTE OUR DISHES MADE BY MYSELF AND MY FAMILY.

HELP OUR FAMILY GROW!

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

IF YOU'VE ENJOYED YOUR TIME AT THE SMOKIN POT, PLEASE FIND 30 SECONDS TO LEAVE AN HONEST REVIEW ON GOOGLE, TRIPADVISOR AND FACEBOOK. YOUR REVIEW WILL HELP BRING MORE PEOPLE TO OUR RESTAURANT WHICH KEEPS OUR BUSINESS AND TRADITIONAL FOOD ALIVE! THANK YOU









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