

amok

restaurant

modern cambodian

Hello. (formal)
chum reap suor

Hello. (informal)
sous-dey

Gently join your palms in front of your heart and lower your head as you greet the person.



amokrestaurant.com.au

small (touck)

Freshly shucked Australian oyster, mango boba, Kampot black pepper, truffle oil (gf) 3.90 each

Phnom Penh grilled corn cob, truffle oil mayo, balsamic spring onion dressing (2 per serve) (v) (gf) 6.90

Yarra Valley zucchini flower, ricotta, toasted peanuts, fresh pomelo & pomegranate, honey yoghurt (v) (gf) 9.90

Crispy soft-shell crab, brioche roll, sweet Asian coleslaw, preserved lime mayo 9.90

chef's signature Crispy king prawn, brioche roll, chocolate bacon, gherkin, smoked paprika mayo 9.90

Free range BBQ glazed pork belly, steamed bao, pickled daikon, Vietnamese mint, cucumber, sweet chilli jam 8.90

Chargrilled lamb neck and shoulder kroeung skewers in roasted peanut butter marinade, hoisin sauce, pickled carrot, green papaya (2 per serve) 9.90

side (bontorb-bonsom)

Compressed watermelon, fresh pomegranate, pomelo, crispy taro chips, pickled ginger, crispy Cambodian dried anchovy (gf) 8.90

Deep fried spiced cauliflower, fresh pomegranate, honey yoghurt, coconut cream, mint (v) (gf) 8.90

Eggplant chips, grilled sweet corn, spices, toasted Battambang jasmine rice, chilli yoghurt dip (v) (gf) 9.90

Steamed Battambang jasmine rice with toasted coconut (vegan) (v) (gf) 3.20

to share (chek-knea)

House cured Tasmanian salmon in ginger lemon lime zest, lychee liquer & aperol, fresh pomegranate, pomelo, toasted coconut dressing served in a fresh betel leaf (4 per serve) (gf) 18.90

Scotch beef fillet lok lak, Kampot black pepper, avocado oil, Australian fingerlime, cherry tomatoes, watercress, grilled onion butter, cashew nuts, poached free range egg (gf) 18.90

chef's signature Sihanoukville grilled market fresh squid, lemongrass pork & wild mushroom stuffing, crispy squid tentacles, orange watercress salad (gf) 19.90

Fish popcorn in galangal, chilli, kaffir lime leaves, wrapped in crispy betel leaf, served with angry birdseye chilli sauce (6 per serve) (gf) 18.90

Crispy vermicelli, chargrilled tofu, Cambodian red kroeung kari sauce, crispy taro chips (vegan) (v) (gf) 18.90

seasonal Cambodian red kroeung garden vegetable kari & coconut juice (vegan) (v) (gf) 19.90

new Slowcooked & panfried crispy pork belly, pink lady apple salad, pine nuts, crispy tofu & grated fresh coconut chilli galangal dressing 19.90

new School prawn green papaya salad with chargrilled spatchcock in chilli marinade, apple chilli jam dressing (gf) 19.90

Cambodian crispy fried chicken ribs with spicy lemongrass, sweet potato chips, sweet chilli dressing, green tea mayo dip (8 per serve) (gf) 18.90

Medium rare grilled Wagyu beef salad, fresh morning glory & banana blossom, spiced cashews, chilli jam dressing (gf) 19.90

big (thom)

Cambodian fish amok (Tasmanian salmon) (gf) 30.90

12-hour, twice cooked tender beef ribs, caramelised coconut, grilled pickled pineapple, morning glory (gf) 32.90

chef's signature Cambodian duck curry (gf) 32.90

new Medium rare grassfed scotch fillet steak served with avocado oil mayonaise sauce, confit garlic Kampot pepper sauce & lime chilli coriander sauce (gf) 32.90

sweet (bong-aem)

Vanilla coconut creamacotta, spiced ginger crumb, caramelised compressed pineapple, amokmade pineapple ice cream & honeycomb 12.90

chef's signature Sweet crunchy red rice ball, amokmade creamy avocado ice cream, mango boba, toasted coconut 13.90

seasonal Amok surprise (gf available) 13.90

Avocado parfait, tempered chocolate, seasonal fruit puree, honeycomb, butterscotch sauce (gf available) 12.90

PLEASE ADVISE OF ANY DIETARY REQUIREMENTS.
ALL DISHES ARE MSG FREE.

our recommendation

Can't decide?

Enjoy our popular **chef's sharing menu** (min. 2 persons) and indulge in **8 courses** from the small, side, share, big & sweet menu.

58 pp