



*A DISCRETIONARY
10% SERVICE CHARGE
IS ADDED TO ALL BILLS.



Cambodian Cuisine

WWW.CAMBODIANCUISINE.CO.UK

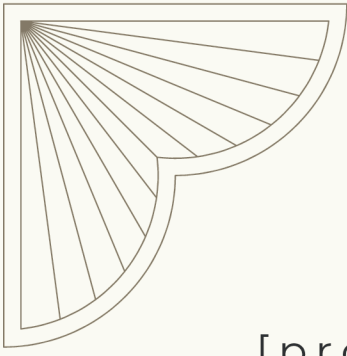
MENU

Thank you for choosing to dine with us.

As a family owned and operated business and we endeavour to represent the cuisine and hospitality of Cambodia to our customers to the highest standard. If you have enjoyed your meal, or if you have other feedback, please do let us know. We appreciate your thoughts.

Boroth & Vuthea Sue





ជំ រា ប សួ រ

cham reap sour

[pronounced: cham reap suwah]
(HELLO)

Our Story

Boroth and Vuthea both come from small villages in Cambodia. Boroth grew up helping her mum with her business, making ready made meals for her food stall, and cooking food to order, and Vuthea comes from a farming background. Since settling in England, Boroth and Vuthea both missed the food of their homeland and decided to set up Witney's first Oriental shop where they could introduce Oriental foods and ingredients to the locals and recreate the dishes they missed at home with ingredients that were hard to find in local supermarkets. Sue Shop was founded in 2012 and is located at 53 Market Square, Witney.

Come and see what we have to offer!

Encouraged by how much interest there was in Oriental foods, they decided to take the risk and massive undertaking of opening their own Cambodian restaurant in the former pub, The Carpenter's Arms. After the huge job of renovating and converting the old pub into a restaurant, Cambodian Cuisine opened it's doors in 2018.

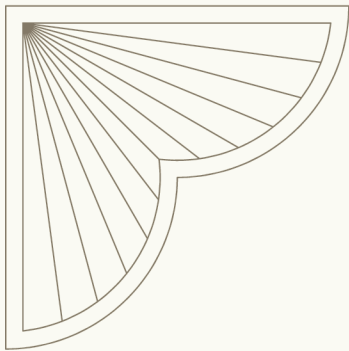
Boroth and Vuthea offer you the opportunity to enjoy a taste of their native Cambodia, alongside excellent wines, beers, and traditional drinks, with top notch service.

All of our Cambodian meals are prepared in our kitchen using quality ingredients, fresh herbs, and vegetables, accompanying our home-made recipes and sauces.

We welcome you to a taste of Cambodia at Cambodian Cuisine.



Cambodian Cuisine



Allergen Notice:

While we do our best to ensure cross contamination does not occur, we do use ingredients that may contain cereals containing gluten, nuts, peanuts, sesame seeds, celery, lupin, mustard, eggs, milk, soya, fish, crustaceans, molluscs and sulphites in our kitchen. If you are unsure about any of our dishes, their ingredients or if you have specific allergies or intolerances then please speak to a member of staff.

Chilli heat level: /Mild //Medium ///Hot

(VE) = Vegan | (VG) = Vegetarian | (GF) = Gluten Free

STARTERS

ROLLS

SUMMER ROLLS

6.50

MEAT (2)
(GF)

Rice paper roll filled with prawn, pork, rice noodles, vegetables and herbs served with Tirk Trey (sweet and sour fish sauce) and chopped peanuts.

***Contains: fish, crustaceans, peanuts**

Wine match: Sauvignon Blanc

VEG (13)
(VE)(VG)

Rice paper rolls filled with tofu, rice noodles, carrot, cucumber, lettuce, and mint. Served with vegan Tirk Trey sauce (water, sugar, vinegar and salt). ***Contains: soya *May contain: gluten**

Wine match: Sauvignon Blanc, Rosé

AVOCADO SPRING ROLLS (VE)(VG) (5.)

6.50

Deep fried avocado filled spring rolls, served with sweet cashew dipping sauce.

***Contains: gluten, nuts**

Wine Match: Sparkling Wine, Rosé

CRISPY KHMER ROLLS

6.50

MEAT (6)

Deep fried spring rolls filled with minced pork, onion, carrot, mushrooms and glass noodles. Served with Tirk Trey dipping sauce and topped with roasted peanuts.

***Contains: fish, gluten, molluscs, peanuts**

Wine match: Sparkling Wine, Rosé

VEG (15)
(VE)(VG)

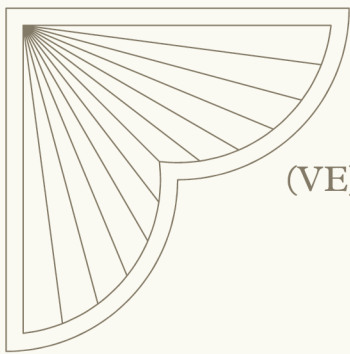
Deep fried spring rolls filled with cabbage, sweet potato, carrot, spring onion, mushrooms and glass noodles. Served with Vegan Tirk Trey dipping sauce and topped with roasted peanuts.

***Contains: gluten, peanuts**

Wine match: Sauvignon Blanc, Rosé



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STARTERS

- CONTINUED -

MEAT

MOUN (1) 7.95
Chicken pieces marinated in lemongrass, served with pickled carrots, cucumber, and peanut hoisin sauce.
***Contains: fish, crustaceans, gluten, molluscs, peanuts**
Wine match: Rosé, Sauvignon Blanc

CHICKEN WINGS
SRIRACHA WINGS (GF)(8) /// 7.95
Chicken wings coated with cornflour and glazed with sticky sriracha sauce.
Wine match: Gewürztraminer
CRISPY CHICKEN WINGS(12) 7.50
Floured and seasoned deep fried chicken wings.
***Contains: gluten**
Wine match: Chardonnay

TEMPURA PRAWNS (16) 8.95
Deep-fried tempura coated prawns. Served with chilli sauce.
***Contains: crustaceans, gluten, molluscs**
Wine match: Gewürztraminer, Sauvignon Blanc

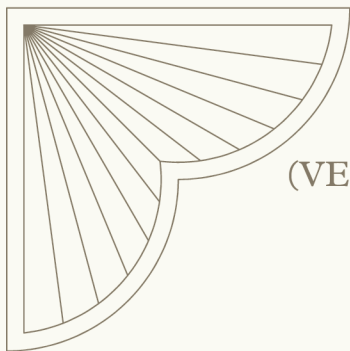
VEG

ANGKOR CAULIFLOWER (VE)(VG)///(3) 7.95
Battered cauliflower with sticky sriracha sauce.
***Contains: gluten, sesame**
Wine match: Pinot Gris, Gewürztraminer, Viognier

SWEETCORN FRITTERS (VE)(VG)(9) 6.95
Sweetcorn fritters served with sweet chilli sauce.
***Contains: gluten**
Wine match: Sparkling Wine

TOFU WITH HOISIN AND PEANUT SAUCE (VE)(VG)(10) 6.95
Crispy tofu served with pickled cucumber and hoisin peanut sauce.
***Contains: soya, peanuts**
Wine match: Sparkling Wine, Sauvignon Blanc





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STARTERS

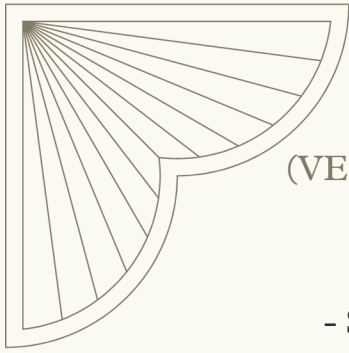
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SALADS

- PLEAH** /
BEEF
(GF)(4) 8.95/14.95 (main)
Traditional Cambodian beef salad with Kaffir lime leaves, lemongrass, herbs, chilli, bean sprouts, onion, peppers, spinach, lettuce, and rocket with lime dressing and topped with crispy shallots and peanuts.
***Contains: peanuts**
Wine match: Sauvignon Blanc, Rosé, Malbec
- TOFU**
(VE)(VG)(14) Crispy tofu salad with Kaffir lime leaves, lemongrass, herbs, chilli, bean sprouts, onion, peppers, spinach, lettuce, and rocket with lime dressing and topped with crispy shallots and peanuts.
***Contains: soya, peanuts *May contain: gluten**
Wine match: Sauvignon Blanc, Viognier
- BOK LAHONG (GF) //**(11) 9.95
Salad with shredded green papaya, carrots, chilli, garlic, tomatoes, and green beans. Dressed with a sweet seafood dressing. Topped with roasted peanuts, sweet basil, and mint.
***Contains: fish, crustaceans, peanuts**
Wine match: Sauvignon Blanc, Viognier
- PRAWN CRACKERS (GF)**
THAI (17) Thai crackers are slightly spicy. 4.50
CHINESE (18) ***Both contain: crustaceans *May contain: nuts** 3.50



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MAINS

- SOMLOR (CAMBODIAN CURRY) -

Please order your choice of rice separately

SOMLOR KARI (RED CURRY)(GF) // (20) 12.50

A medium spicy red curry made with our homemade lemongrass paste, red curry paste, coconut milk, and vegetables.

***May contain: crustaceans, peanuts, fish**

Beef +2.00 | Chicken +1.00 | Duck +2.00 | Pork +1.00 | Prawn +2.00

Wine match: Gewürztraminer, Sauvignon Blanc

SOMLOR BROHER KTISS (GREEN CURRY)(GF) /// (21) 12.50

A Cambodian green curry made with our homemade lemongrass paste, green curry paste, coconut milk, and vegetables.

***Contains: fish *May contain: crustaceans**

Chicken +1.00 | Fish +2.00 | Pork +1.00 | Prawn +2.00

Wine match: Pinot Gris, Sauvignon Blanc

SARAMAN SACHKOO (GF) / (22) 13.50

Stewed beef with Massaman curry sauce, coconut milk, cinnamon, cardamom, potatoes and peanuts.

***Contains: peanuts**

Wine match: Shiraz/Cabernet Sauvignon

LAMB RENDANG (GF) / (23) 15.50

Dry South-East Asian style tender lamb curry slow-cooked in lemongrass paste, spices, roasted desiccated coconut and coconut milk.

***Contains: fish**

Wine match: Rosé, Carmenere

AMOK KHMER (GF) // (24) 13.50

Traditional Cambodian fish curry with coconut milk, lemongrass, chilli paste, spinach, Kaffir lime leaves and sweet basil.

***Contains: peanuts, fish**

Wine match: Sauvignon Blanc, Gewürztraminer

VEGAN CAMBODIAN KARI (VE)(VG)(GF) / (25) 12.50

Homemade Cambodian curry with coconut milk, cooked with vegetables, peanuts, and finished with sweet basil.

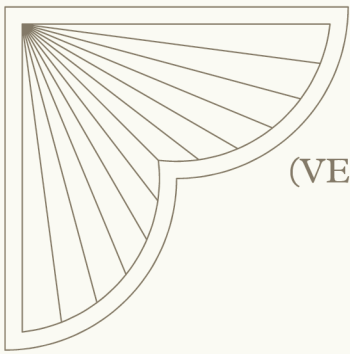
***Contains: peanuts *May contain: gluten, soya**

Tofu | Seitan | Chickpeas

Wine match: Pinot Gris, Sauvignon Blanc



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MAINS

- CHA (STIR FRIED) -

Please order your choice of rice separately

CHA KROEUNG (VE & VG OPTIONS)(28) Choose / level **11.50**

Sautéed lemongrass paste with chilli, peppers, onions, long beans, sweet basil and roasted peanuts. Vegan option available with Tofu or Seitan.

**May contain: fish, crustaceans, gluten, soya, molluscs*

Beef +2.00 | Chicken +1.00 | Pork +1.00 | Prawn +2.00 | Seitan | Tofu

Wine match: Viognier, Garnacha

CHA JHU AEM (GF)(29) **11.50**

Sweet and sour stir fry with peppers, onions, pineapple and tomatoes.

**May contain: fish, crustaceans*

Chicken +1.00 | Pork +1.00 | Prawn +2.00

Wine match: Viognier, Garnacha

KAMPOT BEEF / (30) **13.50**

Classic French Cambodian dish of sautéed beef in garlic, green peppercorns, butter and black peppers with a splash of lemon. Rich, slightly saucy and peppery, but not spicy. Served with Pak Choi.

**Contains: milk, fish, crustaceans, molluscs and gluten*

Wine match: Shiraz/Cabernet Sauvignon

KOH KONG SEAFOOD /// (31) **16.50**

Sautéed mixed seafood with lime leaves and homemade chilli sauce, butter, onions, peppers, green beans, baby corn, and coriander.

**Contains: fish, crustaceans, molluscs, dairy, and gluten*

Wine match: Gewürztraminer, Sauvignon Blanc

GINGER TAMARIND DUCK (32) **13.50**

Roasted duck breast sautéed with ginger, pepper, onions, basil, chilli paste, and homemade tamarind sauce.

**Contains: gluten, molluscs, fish, and soy*

Wine match: Passimento

CHA MARASH PRAV (33) Choose / level **11.50**

Sautéed garlic, chilli, holy basil and long beans with homemade sauce.

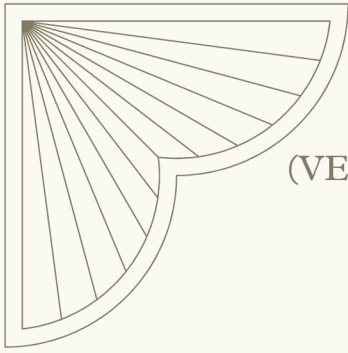
**May contain: crustaceans, fish, molluscs, soya and gluten*

Beef +2.00 | Chicken +1.00 | Pork +1.00

Wine match: Gewürztraminer, Chardonnay



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MAINS

- CONTINUED -

- CHA (STIR FRIED) -

Please order your choice of rice separately

CHA KDAO SIEM REAP (34)

Choose / level

11.50

Stir fried garlic, chilli, vegetables, krachai (relative of ginger with lemony flavour), Kaffir lime leaves topped with holy basil.

**Contains: fish, crustaceans, molluscs, soya and gluten*

Beef +2.00 | Chicken +1.00 | Pork +1.00 | Prawn +2.00

Wine match: Garnacha

CAMBODIAN LOC LAK (35)

14.50

French Colonial dish of steak pieces caramelised in sweet soy sauce and garlic.

Cooked at an extremely high temperature to seal in the flavours. Served alongside a green salad, and black pepper & lime sauce on the side.

Try in Khmer style by adding a crispy fried egg for an extra 1.00

**Contains: fish, crustaceans, gluten, molluscs*

**May contain: egg*

Wine match: Garnacha, Malbec

CHA SVAY CHANTY / (36)

10.50

Stir fried garlic, cashews, peppers, onions, glazed with sweet and spicy sauce.

**Contains: fish, crustaceans, molluscs, nuts and gluten*

Chicken +1.00 | Pork +1.00 | Duck +2.00

Wine match: Rosé

GINGER SAUTÉ (VE OPTION)(37)

11.50

For the ginger lover. A traditional Khmer dish with lots of young ginger sautéed with garlic, bell peppers, green beans, baby corn, and spring onions.

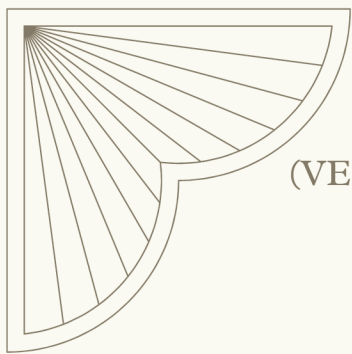
**May contain: gluten, soya*

Seitan | Tofu | Chicken +1.00

Wine match: Passimento



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MAINS

- CONTINUED -

- CHA (STIR FRIED) -

Please order your choice of rice separately

LON NOL (VE & VG OPTIONS) // (39)

11.50

Sautéed with garlic, ginger, cashews, bell peppers, and onion with sticky sriracha sauce.

**May contain: gluten*

Crispy Tofu | Crispy Seitan | Crispy Cauliflower | Chicken + 1.00

Wine match: Sauvignon Blanc, Gewürztraminer

MAINS

- RICE DISHES -

CHA BAI (VE & VG OPTIONS)(38)

9.95

Fried rice with vegetables and soy sauce. Topped with spring onion.

**Contains: soy *May contain: gluten*

Beef +2.00 | Chicken +1.00 | Mixed Vegetable | Pork +1.00 | Prawn +2.00 |

Seitan +1.00 | Tofu +1.00

Wine match: Sauvignon Blanc, Malbec, Garnacha

MAINS

- NOODLE DISHES -

BATTAMBANG NOODLES / (41)

13.50

Sautéed rice noodles with garlic, red onion, carrot, cauliflower and baby corn, with palm sugar, soy sauce, bean sprouts and chilli paste. Topped with fried shallots & peanuts.

**Contains: fish, crustaceans, peanuts*

Beef +2.00 | Chicken +1.00 | Prawn +2.00 | Pork +1.00

Wine match: Sauvignon Blanc

KOCHKONG NOODLES (42)

Choose / level

14.50

Sautéed flat rice noodles with garlic, courgette, broccoli, palm sugar, oyster sauce, cooking wine, soy sauce, chilli, sweet basil, krachai (relative of ginger with lemony flavour), Kaffir lime leaves and bean sprouts.

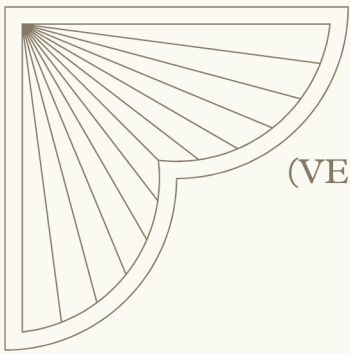
**Contains: soya, crustaceans, molluscs and gluten*

Beef +2.00 | Chicken +1.00 | Pork +1.00 | Prawn +2.00

Wine match: Passimeto



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MAINS

- CONTINUED -
- NOODLE DISHES -

PAD THAI (43) Choose / level **12.50**

Sautéed rice noodle with fish sauce, palm sugar, tamarind juice, vinegar, sriracha sauce, bean sprouts, fine beans, spring onion and your choice of chicken, pork or prawn. Topped with peanuts.

**Contains: fish, gluten, and peanuts*

Chicken +1.00 | Pork +1.00 | Prawn +2.00

Wine match: Sauvignon Blanc, Gewürztraminer

LOT CHA (46) **11.50**

Stir fried udon noodles with bean sprouts and spring onions served with Tirk Trey & sriracha sauce.

**Contains: egg, gluten*

Beef +2.00 | Chicken +1.00 | Pork +1.00

Wine match: Gewürztraminer

CHA KUYTHIEW (VE & VG OPTIONS)(48) **12.50**

Sautéed rice noodles with tofu, garlic, carrots and bean sprouts, palm sugar, and soy sauce.

**May contain: soya, gluten*

Beef +2.00 | Chicken +1.00 | Pork +1.00 | Prawn +2.00 |

Seitan | Tofu | Mixed Vegetable

Wine match: Rosé, Sauvignon Blanc

KOR KOO/// (51) **16.50**

Stewing beef with lemongrass paste and shallots served with rice noodles. Topped with fried garlic, coriander, and spring onion.

**Contains: peanuts*

Wine match: Garnacha, Malbec

RICE

To accompany your main dish (serves 1)

JASMINE RICE (VE)(VG)(GF)(101) **2.95**

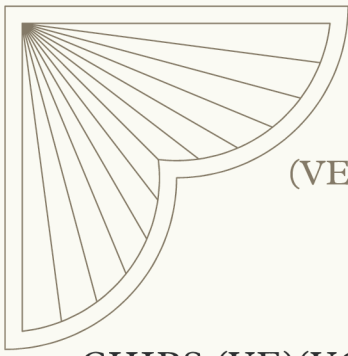
EGG FRIED RICE (VG)(GF)(102) **3.95**

COCONUT RICE (VE)(VG)(103) **3.95**

STICKY RICE (VE)(VG)(GF)(104) **3.60**



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SIDE DISHES

- CHIPS (VE)(VG)(100)** 4.50
**May contain: gluten*
- CHILLI GARLIC FRIES (VE)(VG) / (108)** 5.95
Fries with chilli, garlic, onions, bell peppers, coriander, and spring onion.
**May contain: gluten*
- MIXED STIR FRIED VEGETABLES (VE)(VG)(105)** 7.95
**Contains: gluten, soya*
- STIR FRIED PAK CHOI WITH GARLIC (VE)(VG)(106)** 7.95
**Contains: gluten, soya*
- STIR FRIED MUSHROOMS (VG)(107)** 6.95
Fried with butter, garlic and black pepper
**Contains: dairy*

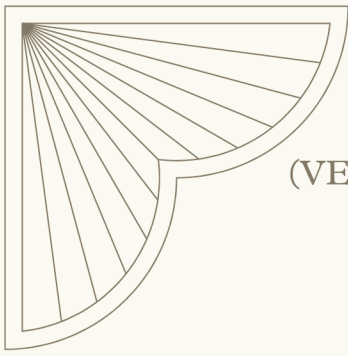
CHILDREN'S MENU

- STARTERS -

- MOUN (1c)** 4.50
Chicken pieces marinated in lemongrass, served with pickled carrots, cucumber, and peanut hoisin sauce.
**Contains: fish, crustaceans, gluten, molluscs, peanuts*
- CRISPY CHICKEN WINGS (12c)** 4.50
Floured and seasoned deep fried chicken wings.
**Contains: gluten*
- CRISPY KHMER ROLLS (x2)** 3.50
- MEAT (6c)** Deep fried spring rolls filled with minced pork, onion, carrot, mushrooms and glass noodles. Served with Tirk Trey dipping sauce and topped with roasted peanuts.
**Contains: fish, gluten, molluscs, peanuts*
- VEG (15c)
(VE)(VG)** Deep fried spring rolls filled with cabbage, sweet potato, carrot, spring onion, mushrooms and glass noodles. Served with Vegan Tirk Trey dipping sauce and topped with roasted peanuts.
**Contains: gluten, peanuts*



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CHILDREN'S MENU

- MAINS -

CHA JHU AEM (GF)(29c)

11.50

Sweet and sour stir fry with peppers, onions, pineapple and tomatoes.

*May contain: fish, crustaceans

Chicken +0.50 | Pork +0.50 | Prawn +1.00 | Jasmine rice +1.50

CHA BAI (VE & VG OPTIONS)(38c)

5.95

Fried rice with vegetables and soy sauce. Topped with spring onion.

*Contains: soy *May contain: gluten

Beef +1.00 | Chicken +0.50 | Mixed Vegetable | Pork +0.50 | Prawn +1.00 |
Seitan +0.50 | Tofu +0.50

PAD THAI (43c)

Choose / level

12.50

Sautéed rice noodle with fish sauce, palm sugar, tamarind juice, vinegar, sriracha sauce, bean sprouts, fine beans, spring onion and your choice of chicken, pork or prawn. Topped with peanuts.

*Contains: fish, gluten, and peanuts

Chicken +0.50 | Pork +0.50 | Prawn +1.00

MIXED STIR FRIED VEGETABLES (VE & VG OPTIONS)(105c)

4.95

*Contains: gluten, soya

Beef +1.00 | Chicken +0.50 | Mixed Vegetables only | Jasmine rice +1.50



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