

Amok

By Chef Kimsan in Pub Street

THE BEST

AMOK

IN CAMBODIA

TASTE THE AUTHENTIC
NO MSG
ADDED

COOKING CLASS BY
**RENOWNED
CHEF**

Savory Journeys with
KIMSAN POL



អាហារ
គ្មានប៊ីចេត
No MSG

We also take care of your health

pure ice filtered water western standards



Traditional Cambodian Cuisine



THE BEST OF SIEM REAP : HEART, FLAVOR, ART

The meal was incredible.

The ingredients, preparation, and skill of Chef Kimsan were such a delicious gift. My 10 and 13 year old loooooooved the amok. The starters, main course, desert, and service were next level.

We are excited to take a cooking class with chef tomorrow!
A must stop on your trip to Siem Reap.



Welcome to Amok by Chef Kimsan

It is my great pleasure to share with you the true taste of Cambodia, right here on Pub Street.

Together with my talented all-lady team, I craft each dish using fresh local ingredients, honoring the traditions of Khmer cuisine while adding a touch of artistry.

From our beloved national dish, amok, to other timeless flavors, every plate is prepared with passion and tells a story of Cambodia's culture, flavors, and heartfelt hospitality.

I invite you to enjoy this journey of taste with us.

— Chef Kimsan Pol



AMOK COOKING CLASS \$19⁺ /PERSON

Welcome Drink and Cold towel
Recipe Book + Amok Paste to go home

(10:30am - 12:30pm)

PROGRAM



10:30 AM
Tour at local market



11:15 AM
Cooking Class



12:15 PM
Enjoy your own lunch

- Each person has their own cooking station
- Enjoy eating Cambodian cuisine cooked by yourself

All prices are subjected to 7% service charge

DRINK

SOFT DRINK

D.01	Coke	330ml	\$ 2.00
D.02	Coke Light	330ml	\$ 2.00
D.03	Sprite	330ml	\$ 2.00
D.04	Tonic	330ml	\$ 2.00
D.05	Soda	330ml	\$ 2.00
D.58	Giner Ale	330ml	\$ 2.00

WATER

D.06	Kulen	500ml	\$ 1.80
D.07	Kulen	1500ml	\$ 3.50
D.08	Perrier	750ml	\$ 5.50

FRESH FRUIT JUICE

D.09	Orange Juice	\$ 4.50
D.10	Mango	\$ 4.50
D.11	Watermelon Juice	\$ 3.50
D.12	Fresh Lime Juice	\$ 2.50
D.13	Fresh Coconut	\$ 2.50
D.59	Ice Lemon Tea	\$ 2.50
D.60	Passion Soda	\$ 4.50
D.61	Lime Soda	\$ 3.50
D.62	Pineapple Juice	\$ 4.50

FRUIT SHAKE

D.14	Mixed Fruit	\$ 3.50
D.15	Banana	\$ 3.50
D.16	Mango	\$ 3.50


COFFEE

D.17	Espresso	\$ 2.50
D.18	Americano	\$ 2.50
D.19	Regular Coffee	\$ 2.50
D.20	Cappuccino	\$ 3.50
D.21	Latte	\$ 3.50
D.22	Decaffeinated	\$ 3.75

TEA BY HARNEY & SONS

D.23	Jasmine	\$ 3.00
D.24	Earl Grey Organic	\$ 3.00
D.25	Japanese Sencha Green Tea	\$ 3.00

BEER

D.26	Tiger Beer	 Btl 330 m	\$ 3.25
D.27	Heineken	Btl 330 ml	\$ 3.75
D.28	Angkor	Btl 330ml	\$ 2.75
D.29	Angkor	Btl 650ml	\$ 4.80

ALL PRICE \$ 4.50 / MIXERS 1\$

APERITIF 6CL

D.30	Ricard 4cl
D.31	Campari
D.32	Martini Dry & Ross

RUM 4CL

D.33	Samai Pepper Gold
D.34	Samai White
D.35	Samai Gold

WHISKY 4CL

D.36	Jameson, Jack Daniel's
D.37	Johnie Walker Black Label

GIN 4CL

D.38	Seekers
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VODKA 4CL

D.39	Greygoose
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TEQUILA 4CL

D.40	Tequila Silver Sauza
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COCKTAILS

MADE FROM PREMIUM BRANDS

ALL PRICE \$ 5.00

D.41	Mai Tai <i>White rum, Amber rum, orange Curaçao, lime juice, Orgeat syrup, sugar cane syrup</i>	D.44	Classic Mojito <i>White rum, gold rum, fresh mint leaves, fresh lime wedges, brown sugar, topped with soda</i>
D.42	Classic Margarita <i>Tequila, cointreau, lime juice, rimmed with salt</i>	D.45	Passion Fruit Mojito <i>White rum, gold rum, passion fruit, fresh lime wedges, sugar cane syrup, fresh mint leaves, topped with soda</i>
D.43	Piña Colada <i>White rum, Malibu, Coconut cream, Pineapple juice, Sugar cane syrup</i>		

COCKTAILS CRAFTED WITH
PREMIUM KHMER LIQUEUR
ALL PRICE \$ 5.50



- D.46 Sombai Ginger Mojito
Sombai ginger-red chili, triple sec, lime juice, mint leaves
- D.47 Sombai Blue
Sombai lemon - lemongrass, blue Curaçao, lime juice, and sprite

MOCKTAILS
ALL PRICE \$ 4.00

- D.48 Amok Sunset
Watermelon juice, Mint Leaves, Lime juice, Watermelon syrup
- D.49 Love Passion
*Mango juice, Fresh passion fruit, Pineapple juice
Topped with Grenadine syrup*
- D.50 Virgin Piña Colada
Coconut milk, Coconut cream, Pineapple juice, Sugar cane syrup

WINE LIST

WHITE WINE



- WCD.₀₇ AG Forty Seven, Pinot Grigio \$ 23.00
Argentina
- JEM.₀₁ Chardonnay Yvan & Co \$ 5.75 \$ 28.00
IGP Pays d'Oc France
- WFS.₀₁ La Ciboise, Chapoutier, \$ 29.50
*Grenache Blanc-Vermentino-Roussane-Viognier,
Lubéron, France*
- WCD.₀₆ Purato, Cattarrato-Pinot \$ 30.00
Grigio, Sicilia, Italia
- WFS.₀₇ Riesling "Troocken", \$ 38.00
Shieferkopf, Germany
- WFS.₀₃ Picpoul de Pinet "An 1618", \$ 38.50
*Picpoul, Gérard Bertrand,
Languedoc Roussillon,
France*

ROSE WINE

- JEM.₀₅ Cuvée Fleur de Vigne, \$ 30.00
Bernard Cazade, *Malbec-Cabernet Sauvignon*, IGP
Atlantique France ORGANIC

RED WINE



- WCD.₀₈ AG Forty Seven, Malbec, \$ 4.75 \$ 23.00
Mendoza, Argentina
- WCD.₀₅ Merlot, de Bortoli Family \$ 27.00
Selection, Australia
- JEM.₀₂ Cabernet Sauvignon, Yvan & Co, IGP Pays d'Oc, France \$ 27.50
- WFS.₀₅ "Samorèns", Ferraton Père & Fils, Syrah-Grenache-Cinsault, Côtes du Rhône, France \$ 6.50 \$ 32.00
- WFS.₀₄ Le Paria, Maison Ventenac, \$ 32.50
*Grenache, Languedoc,
France*
- JEM.₀₄ Ma Vigne des Moulins de \$ 34.00
Rambaud, *Malbec-Syrah*,
Atlantic, France, BIOLOGIC

○ Dry ● Round ● Aromatic

○ Light Body ● Medium Body ● Full Body

All prices are subjected to 7% service charge

CHEF SPECIAL



F43 ឈុតពិសេសប្រចាំហាង
SPECIAL CHEF DEGUSTATION

- Vegetable Fried Spring Roll
- Pomelo Salad with Prawn
- Siem Reap Beef Sour Soup
- Steamed Fish Amok
- Chicken Skewer
- Steamed Rice
- Traditional Khmer Crêpe

76,000 R | \$18.50

All prices are subjected to 7% service charge

STARTER



F05 ញ៉ាំត្រយូងចេកសាច់មាន់
BANANA BLOSSOM SALAD WITH CHICKEN

Sliced fresh banana blossom, capsicums, pan-fried chicken, combined with homemade light sweet and sour dressing

22,600 R | \$ 5.50



F04
ញ៉ាំសាច់គោត្រកូនស្រួយ
CAMBODIA BEEF SALAD

Sliced beef mixed with Koh Kong dressing, crispy morning glory, cabbage, local herbs and roasted peanut

27,700 R | \$ 6.75



F50
ប្រហិតត្រីបំពង
DEEP-FRIED FISH CAKE

Deep-fried river fish paste mixed with Kreoung Khmer, served with vegetable pickle

21,600 R | \$ 5.25



F48
ញ៉ាំស្វាយខ្ចី ជាមួយសាច់មាន់
MANGO SALAD WITH CHICKEN

Grated green mango mixed with grilled chicken, Khmer dressing, roasted peanut and fresh herbs

22,600 R | \$ 5.50



F47
ណាតាំង
NATANG

Minced prawn and pork cooked with fresh coconut milk, tamarind juice, dry sweet chili, served with rice crackers

19,500 R | \$ 4.75



F51
ដំឡូងបារាំងបំពង
FRENCH FRIES

12,500 R | \$ 3.00

All prices are subjected to 7% service charge



F06 ណែម និង ឆៃយ៉ី
SPRING ROLLS DEGUSTATION

. Fresh Spring Rolls Prawn and Pork . Vegetable Fried Spring Rolls

27,700 R | \$ 6.75



F07

ណែមសាច់ជ្រូក និងបង្កា | សាច់មាន់
FRESH SPRING ROLLS

Choice of meat (pork & prawn or chicken)
 Fresh vegetables wrapped in rice paper,
 served with a mild spicy sauce

Pork & Prawn 22,600 R | \$ 5.50 | **Chicken** 16,500 R | \$ 4.00



F08

ឆៃយ៉ី
FRIED SPRING ROLLS

Choice of meat (chicken or vegetable)
 Fried chicken or vegetables wrapped in
 rice paper, served with peanut sauce

18,500 R | \$ 4.50



F52

ការីសាច់មាន់បំពង
DEEP-FRIED CHICKEN WONTON

Minced chicken mixed with taro,
 yam bean, carrot wrapped
 with wonton skin

19,500 R | \$ 4.75



F49

ញាំក្រូចផ្លែឈូងជាមួយបង្កា
POMELO SALAD WITH PRAWN

Pan-seared Sihanoukville prawn mixed
 with pomelo, roasted dry coconut, crunchy
 vegetables, Khmer dressing and fresh herbs

28,700 R | \$ 7.00

All prices are subjected to 7% service charge

SOUP



F53 ស្ពោរសាច់មាន់ប្រេងកំពត
CHICKEN WITH KAMPOT PEPPER SOUP

Slow-boiled chicken with Kampot pepper, lotus root, taro, Chayote, coriander leaf

31,000 R | \$ 7.50



F11 សម្ព័ន្ធក្រឿងសាច់មាន់

SIEM REAP CHICKEN SOUR SOUP

Free-range chicken cooked in lemongrass, kaffir lime leaf, galangal and shallot broth with morning glory, round eggplant, tamarind juice and holy basilis

32,000 R | \$ 7.75



F54 ស្លោកជ្រូកសាច់មាន់ | សាច់គោ | បង្កា

SOUR SOUP CHICKEN | BEEF | PRAWN

Aroma sour clear soup with local fresh herbs, mushroom, onion

Chicken	Beef	Prawn
32,000 R \$ 7.50	33,000 R \$ 8.00	36,000 R \$ 8.75

MAIN COURSE



F14 អាត្រប់សាច់មាន់ចិញ្ច្រាំ
STIR-FRIED CHICKEN WITH EGGPLANT
 Wok-fried minced chicken, char-grilled eggplant, oyster sauce and spring onions
 24,600 R | \$ 6.00



F55
ស្តេកសាច់មាន់
GRILLED CHICKEN
 Grilled boneless chicken, served with Kampot green pepper sauce, mixed salads and French fries
 43,000 R | \$ 10.50



F56
អាត្រឿងសមុទ្រម្រេចខ្លី
KAMPOT PEPPER SEAFOOD
 Wok-fried seafood with green Kampot pepper corn, bell pepper, onion and oyster sauce
 43,000 R | \$ 10.50



F57
ការិខ្មែរសាច់មាន់
KHMER CHICKEN CURRY
 Bonelesse chicken simmered in coconut milk and curry broth with sweet potatoes, onions, long beans
 36,000 R | \$ 8.75



F17
ស្លាបមាន់ដុត
ROASTED CHICKEN WINGS
 Chicken wings marinated lightly spicy garlic paste, served with Kampot black pepper and lime sauce
 32,000 R | \$ 7.75



F58
សាច់ចង្កាក់ (សាច់មាន់ | សាច់គោ)
BBQ CHICKEN | BEEF
 Marinated chicken or beef with homemade BBQ sauce, mixed vegetables, served with lime and black pepper dip
Chicken 36,000 R | \$ 8.75 **Beef** 43,000 R | \$ 10.50

All prices are subjected to 7% service charge



F12 ពាយ័ន
SIEM REAP FRIED RICE

Wok-fried with Siem Reap Jasmine rice, carrots, long beans, kale, served on a lotus leaf

Seafood	Chicken
40,000 R \$ 9.75	27,700 R \$ 6.75



F13

ឡូកឡាក់សាច់គោ
KHMER BEEF LOK LAK

Local beef fillet cooked with local wine, served with lettuce, onions, tomatoes, lime and pepper dip

40,000 R | \$ 9.75



F59

ស្តេកសាច់គោអូស្ត្រាលី
AUSTRALIAN BEEF RIB-EYE STEAK

Grilled rib-eye steak, served with Kampot green pepper sauce, mixed salads and French fries

77,000 R | \$ 18.75



F60

ចៀនចូនត្រីឆ្កែ
GRILLED RIVER FISH WITH GINGER SAUCE

Pan-seared river fish fillet, topped with fermented soya bean, ginger, spring onions

39,000 R | \$ 9.50



F16

ទ្រូងទាអាំង ទឹកជ្រលក់កួយ
GRILLED DUCK BREAST

Duck breast marinated with pounded chil and sea salt, served with Kuoy sauce

52,500 R | \$ 12.75

All prices are subjected to 7% service charge



AMOK DEGUSTATION

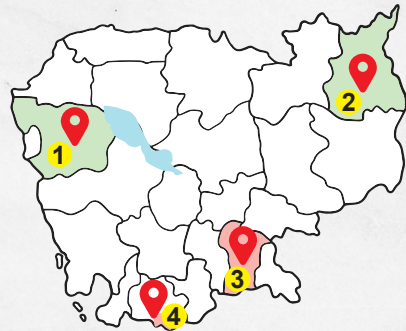
*WE USE ONLY THE FINEST EGGS, SOURCED WITH CARE BY EGGSCLELLENT.

F18 ឈុតហង្សក ៤មុខ (សម្រាប់១នាក់)

CAMBODIA DISCOVERY AMOK 4 kinds (For 1 person)

1. North-Western "Battambang Snakehead fish from Tonle sap lake"
2. North-Eastern "Ratanakiri Beef"
3. Eastern "Prey Veng Chicken"
4. South-Western "Kep King Prawn"

67,700 R | \$ 16.50



F19 ឈុតហង្សក ៥មុខ (សម្រាប់១នាក់)

AMOK DEGUSTATION 5 kinds (For 1 person)

- . Chicken . Snakehead fish . Catfish
- . Beef . King Prawn

80,000 R | \$ 19.50

F20 ឈុតហង្សក ៦មុខ (សម្រាប់២នាក់)

TASTING MENU AMOK DEGUSTATION

6 kinds (For 2 persons)

- . Chicken . Snakehead fish . Catfish
- . Beef . King Prawn . Vegetables & Tofu

121,000 R | \$ 29.50

All prices are subjected to 7% service charge

TRADITIONAL AMOK

*WE USE ONLY THE FINEST EGGS, SOURCED WITH CARE BY EGGSCELLENT.

F21 ហ្មតុកត្រីអណ្តែង

CATFISH AMOK 40,000 R | \$ 9.75

Must-try Khmer delicacy "Catfish", fried with noni leaf, amok gravy, served with steamed jasmine rice

F22 ហ្មតុកត្រីស៊ីស

SNAKEHEAD FISH AMOK 40,000 R | \$ 9.75

A traditional dish "Tonle Sap Snakehead fish" straw mushroom, noni leaf, amok gravy, steamed in banana basket served with steamed jasmine rice



CREATION AMOK

*WE USE ONLY THE FINEST EGGS, SOURCED WITH CARE BY EGGSCELLENT.

F23 ហ្មតុកបន្លែ



VEGETARIAN

VEGETABLE AMOK 32,000 R | \$ 7.75

Local tofu, mix mushrooms, long bean, cabbage, noni leaf, amok gravy, steamed in banana basket, served with steamed jasmine rice

F24 ហ្មតុកបង្កា

KING PRAWN AMOK 51,500 R | \$ 12.50

"Fresh water lobster" straw mushroom, noni leaf amok gravy, steamed in banana basket, served with steamed jasmine rice

F25 ហ្មតុកសាច់មាន់

CHICKEN AMOK 36,000 R | \$ 8.75

A must-try Khmer delicacy Chicken boneless, mixed mushrooms, gooseberry leaf, amok gravy, steamed in banana basket, served with steamed jasmine rice

F26 ហ្មតុកសាច់ទា

DUCK BREAST AMOK 40,000 R | \$ 9.75

"Kralanh District Duck Breast" gooseberry leaf, noni leaf, strawmushroom, amok gravy, steamed in banana basket, served with steamed jasmine rice

All prices are subjected to 7% service charge

DESSERT



F45 ប្រេចកំពត និង ស្ករក្រហម

WAT CHOCOLATE & KAMPOT PEPPER MOUSSE

22,600 R \$ 5.50



F44 នំអំបែង និងកាវ៉ែមធាសិន

KHMER TRADITIONAL CRÊPE AND PASSION FRUIT SORBET

19,500 R \$ 4.75



F61 ដំឡូងឆីង និងកាវ៉ែមគ្រាប់ស្នាយចន្ទី

CARAMELIZED SWEET POTATO

Served with cashewnut ice-cream

19,500 R \$ 4.75



F29 ចេកពងមាន់ច្រៀន ទឹកជ្រូលកំផាសិន

SPECIAL FRIED BANANA

Fried yellow banana with honey, passion fruit and coconut milk

16,500 R \$ 4.00

SORBET & ICE CREAM

HOMEMADE ICE CREAM SERVED WITH FRESH FRUITS AND BISCUITS

កាវ៉ែមមួយដុំ 8,200 R

1 SCOOP \$ 2.00

- I01. Chocolate
- I02. Coconut
- I03. Lime Sorbet
- I04. Mango Sorbet
- I05. Passion Fruit Sorbet



All prices are subjected to 7% service charge



Embassy រស្មី
BY CHEF KIMSAN ភ្នំ



N° 1 Restaurants in Siem Reap

Embassy Restaurant earns rave reviews for its fine dining experience, where exquisite Khmer cuisine meets artful presentation and authentic flavors. Many travelers consider the value great for the high-end dining it offers, despite some reports of longer wait times.

The warm and elegant atmosphere, alongside the attentive, personalized service, is frequently highlighted by guests who appreciate the staff's dedication to detail and their readiness to accommodate special requests, all contributing to the restaurant's inviting ambiance.



N° 2 Theater & Concerts in Siem Reap

Kanell Restaurant has created a beautiful Apsara theatre to enjoy a unique and traditional dance show in Siem Reap. Alongside the stunning performance, you'll also have a delicious Asian Fusion set menu which also features traditional Cambodian cuisine. The menu has been prepared by the famous Kimsan Pol, who is the head chef at Embassy Restaurant – known for its fine dining experience in Siem Reap.



Contact: +855 (0) 76 283 9497 | Street 8, Siem Reap Cambodia