



# Chankiri

R E S T A U R A N T

- F O O D M E N U -



# Chankiri

R E S T A U R A N T

*Bienvenue, Som Svakoum in Chankiri!*

*Honored guests of Samanea Beach Resort, we would like to share with you our passion for the French and Khmer cuisine. Let you experience a light, colorful version of our gastronomy with a local touch. This morning we visited the Kep and Kampot markets for spices, vegetable, and fresh seafood, and ordered from Europe the best meat and wines to build an enchanting bridge between our two nations. Feel welcome at Chankiri.*

*Bon appetit! Som Rikreay!*



All prices are quoted in US Dollar and inclusive of tax & service charge

# Snacks & Appetizers

Vegetable spring rolls <i>Fresh vegetables in crispy skin with plum sauce</i>	6
Crab cakes <i>Kep crab with green mango salad and sweet chilli sauce</i>	8.5
Scallops <i>Thai red coconut curry, risotto, seasonal vegetables</i>	7.5
Chicken Crepe <i>Peas, spinach, creamy parmesan sauce, salad</i>	7.5
Beef Bavette <i>French fries, roasted tomatoes, salad, kampot pepper sauce</i>	8
Japanese Ramen (pork or duck breast) <i>Slow cooked egg, mushroom broth, bean sprouts, carrots, egg noodles</i>	8.5
Grilled Seafood <i>Kep Seafood, creamy pastis sauce, parsley puree, confit potatoes, sauce vierge</i>	9
Avocado Toast (seasonal) <i>Homemade bread, pickled shallots, cherry tomatoes, lime, poached egg, micro-herbs</i>	6
Samanea Sandwich <i>Chicken breast, bacon, ham, cheese, tomato, lettuce, cucumber Served with French fries or green salad</i>	8.5
Fried Chicken Burger <i>Spicy mayonnaise, slaw, Served with French fries or green salad</i>	8
Cheeseburger <i>Beef patty, mozzarella, tomato, lettuce, red onions, ketchup, mayonnaise Served with French fries or green salad</i>	9
Ham & Cheese Pizza	10
Seafood Pizza (squid & shrimps)	12

All prices are quoted in US Dollar and inclusive of tax & service charge

## Salads

Spicy Beef Salad	6
<i>Bell pepper, cucumber, carrot, peanuts, long leaves, basil, coriander</i>	
Seafood Salad	7
<i>Squid, shrimps, bell pepper, cucumber, carrot, peanuts, long leaves, basil, coriander</i>	
Green Papaya and Shrimps Salad	7
<i>Bell pepper, onions, chili, Nuoc Man dressing</i>	
Pomelo and Crab Meat Salad	8
<i>Green onions, chili, coconut, coriander dressing</i>	
Samanea Salad	8
<i>Chicken breast, Bacon, slow cooked egg, garlic croutons, tomato, lettuce, Cucumber, olives, feta &amp; parmesan cheese, dressing</i>	

## Kids

French Fries	4.5
Veggie Sticks with yoghurt dip	5
Macaroni with cheese or tomato sauce	6
Tagliatelle Bolognese	7
Chicken satay and rice	6
Chicken fingers with French fries <b>OR</b> mashed potatoes	6
Fish fingers with French fries <b>OR</b> mashed potatoes	7

All prices are quoted in US Dollar and inclusive of tax & service charge

# Khmer Cuisine

## Khmer Soup

*lemongrass, shallots, chilli and onions, served with steamed rice*

Chicken, Pork, Fish	6	Beef, Seafood	7
---------------------	---	---------------	---

## Fried Chicken Leg

7.5

*Khmer papaya pickle, steamed rice, carrot, cucumber, Khmer Salad*

## Fried Rice or Fried Noodle

Chicken, Pork, Fish	6	Beef, Seafood	7	Duck, Crabmeat	9
---------------------	---	---------------	---	----------------	---

## Chicken Char Kroeung

8

*Chicken in Khmer curry sauce, coconut cream and peanuts, served with steamed rice*

## Beef Lok Lak

9

*The most popular Khmer dish, served with fried egg, steamed rice and pepper sauce*

## Tom Yam Soup

*Kep sea food, lemongrass, lime leaf, galangal, mushrooms and Thai chilli paste, served with steamed rice*

Chicken, Pork, Fish	8	Beef, Seafood	9
---------------------	---	---------------	---

## Amok

*The most famous Khmer dish, served with steamed rice*

Chicken, Pork, Fish	9	Beef, Seafood	10	Crabmeat	12
---------------------	---	---------------	----	----------	----

## Fried with Sweet & Sour (chicken, pork or fish)

9

*Crispy battered selected meat, with sweet & sour sauce and vegetables, served with steamed rice*

## Fried with Kampot Pepper

*Stir fry of selected meat, with Kampot pepper and vegetables, served with steamed rice*

Squid	10	Shrimp	12	Crab	15.50
-------	----	--------	----	------	-------

All prices are quoted in US Dollar and inclusive of tax & service charge

# Main Courses

Harissa Chicken	12
<i>Yoghurt puree, orange &amp; ginger gastrique, carrot textures, cumin bread</i>	
Dukkah Crusted pork tenderloin	13
<i>Sweet and sour capsicum, chickpea cassoulet, garlic and thyme scalloped potatoes</i>	
Char Siu Glazed Duck Breast	14
<i>Scallion pancake spiced pumpkin puree, red cabbage</i>	
Miso beef fillet	15
<i>Hoisin layu sauce, seasonal vegetables, steamed rice, pea &amp; mushroom puree</i>	
<i>kampot pepper crisps</i>	
Tagliatelle with shrimps & scallops	16
<i>Shrimps, scallops, carrot, green onions, ginger, creamy coriander sauce</i>	
Pan Seared Salmon	16
<i>Pea &amp; mint risotto, herb butter, seasonal vegetables, crispy gremolata crumb</i>	
Curried Snapper	17
<i>Prawns, crab, scallops mango relish, curried cauliflower puree,</i>	
<i>burnt noisette cauliflower, black sesame rice balls</i>	
Pan seared lamb loin	24
<i>creamy cheese pomme puree, red wine sauce, rosemary and coriander puree,</i>	
<i>root vegetables</i>	
Samanaea Steak	28
<i>300g Prime New Zealand Beef Ribeye, red wine demi glaze, salad &amp; French fries</i>	

# Vegetarian

Creamy Potato soup <i>With soft-boiled egg and mushrooms</i>	5
Pumpkin Curry <i>In a spicy coconut sauce, served with steamed rice</i>	6
Fermented Mushroom <i>Mushroom puree, pan fried mushrooms, bruschetta, poached egg, chive &amp; mushroom crumble</i>	6.5
Japanese Vegetarian Ramen <i>Slow cooked egg, mushroom broth, bean sprouts, carrots, egg noodles</i>	7
Sauteed Vegetables <i>Mixed vegetables with herbs and oyster sauce, served with steamed rice</i>	7
Couscous Salad <i>Chickpeas, roasted vegetables, yoghurt dressing</i>	7.5
Vegetarian Tagliatelle <i>Basil pesto, zucchini, confit tomatoes, lemon zest</i>	8
Forest Mushroom Risotto <i>Mushroom textures, cheese &amp; mushroom bavaroise, parmesan shavings</i>	8.5

(Our chef is at your disposal for more vegetarian and vegan options)

# Desserts

## Fresh Fruit Platter

Small	4	Medium	7	Big	12
-------	---	--------	---	-----	----

Panna Cotta 6

*Served with tropical fruits, almond flakes, vanilla ice cream*

Tropical Mille Feuille 6

*Coconut & White Chocolate mousse, pineapple & basil sorbet*

Deconstructed Vanilla Cheesecake 6

*Honey & walnut crumble, passionfruit curd, mango, passionfruit sorbet*

Baked Apple Terrine 7

*Blueberry sorbet, raspberry compote, hazelnut crumble, vanilla mousse*

Dark Chocolate Bavarois 8

*Strawberry sorbet, strawberries, vanilla Chantilly cream, chocolate shards, mint*

## Ice Cream and Sorbet

One scoop: 2.5

### The Classics

Vanilla  
Dark chocolate  
Strawberry sorbet  
Blueberry sorbet  
Passionfruit sorbet

### Asian Style

Kampot Pepper  
Lemongrass  
Pineapple & basil  
Mango sorbet

All prices are quoted in US Dollar and inclusive of tax & service charge



## Barbecue

To avoid disappointment, please order one day in advance. All items based on availability.

Your choice of marinate/flavor, steamed rice & sauces included. Minimum order USD 50

## From the Land

Chicken Breast	20 / kg
Chicken Legs	20 / kg
Whole Chicken	30 / pcs
Pork Tenderloin	25 / kg
Beef Tenderloin	35 / kg
Beef Ribeye	20 / 300g
Lamb Loin	20 / 250g
Duck Breast	10 / 300g

## From the Sea

Snapper	25 / kg
Stingray	35 / kg
Salmon fillet	15 / 300g
Squid	25 / kg
Shrimp	30 / kg
Scallop	20 / 300g
Snail	15 / kg
Blue Crab	35 / kg
Rock Crab	35 / kg

## Extras

Mixed Vegetables	15 / kg
Plain Porridge	25 / pot (10 portion)
Chicken, Pork or Fish Porridge	50 / pot (10 portion)

All prices are quoted in US Dollar and inclusive of tax & service charge