

CHANKIRI
KITCHEN & BAR

MENU

Dear Valued Guests,

Welcome to Chankiri Kitchen & Bar – we're delighted to have you with us.

At Chankiri, food is more than just a meal – it's a story we love to share. Our kitchen celebrates the best of traditional Khmer flavors and international favorites, always prepared with the freshest ingredients. Much of what we serve comes straight from our community – from the daily catch at the local crab market, to seasonal fruits, herbs, and vegetables grown nearby, and the world-renowned Kampot pepper and traditional salt fields that make this region a true culinary treasure. For certain dishes, we also bring in carefully selected premium meats from abroad, to ensure the highest quality and variety for our guests.

The same care goes into our drinks – from cocktails and craft beers to teas and fresh juices – all thoughtfully crafted with local ingredients whenever possible. To complement these, our wine selection features carefully chosen premium imports from renowned regions around the world.

Thank you for choosing Chankiri. We look forward to sharing good food, refreshing drinks, and wonderful moments with you.

The **Chankiri** Team



SNACKS & APPETIZERS

French Fries - ជំទូងបំពង	5
Crispy golden fries, served with ketchup & mayonnaise	
Veggie Sticks - បន្លែស្រស់ជាមួយនិងយ៉ាអ៊ូ	5
Fresh seasonal vegetables, served with creamy yoghurt dip	
Vegetable Spring Rolls - សាយបំពង	7
Crispy vegetable spring rolls, served with sweet plum sauce	
Chicken Satay and Rice - សាច់មាន់សាតេ	7
Grilled marinated chicken skewers, served with peanut sauce, pickles, and steamed rice	
Smashed Avocado Toast - នំប៉័ងជាមួយនិងផ្លែប៉េរ	7
Homemade bread, smashed avocado, pickled shallots, cherry tomatoes, lime, poached egg, herbs	
Mushroom Toast - ផ្សិតជាមួយនំប៉័ង	7
Homemade bread, mushroom puree, pan-fried mushrooms, poached egg, chive & mushroom crumble	
Chicken Fingers - សាច់មាន់បំពង	7
Crispy chicken strips, served with French fries or mashed potatoes	
Fish Fingers - ត្រីបំពង	8
Golden fried fish fingers, served with French fries or mashed potatoes	
Veggie Wrap - បន្លែក្តាប់	7
Chickpea balls, lettuce, tomato, cucumber, red cabbage, yoghurt sauce, served with French fries	
Chicken Wrap - សាច់មាន់ក្តាប់	8
Grilled chicken breast, lettuce, tomato, cucumber, red cabbage, yoghurt dressing, served with French fries	
Crab Cakes - ប្រហិតសាច់ក្តាមបំពង	10
Kep crab cakes, served with green mango salad and sweet chilli sauce	
Beef Bavette	11
សាច់គោចៀនជាមួយទឹកជ្រលក់ប្រេចខ្ចី	
Australian beef bavette, served with French fries, roasted tomatoes, salad, and Kampot pepper sauce	
Scallops - សាច់ខ្យងតាគ្រឿងការី	13
Pan-seared scallops in Thai red coconut curry, served with risotto and seasonal vegetables	

SANDWICHES

All sandwiches served with French fries or green salad

Grilled Ham & Cheese Sandwich	8
សាំងវ៊ីចហែមនិងឈ័រ	
Cooked ham and mozzarella cheese, tomato, toasted to perfection	
Grilled Chicken & Pesto Sandwich -	9
សាំងវ៊ីចសាច់មាន់និងប៉េស្តូ	
Grilled chicken breast, basil pesto, tomato, cucumber, mozzarella, fresh basil	
Samanea Club Sandwich - សាម៉ានេអាសាំងវ៊ីច	10
Chicken breast, bacon, cooked ham, cheese, tomato, lettuce, cucumber	
Smoked Salmon Sandwich - សាលម៉ុនសាំងវ៊ីច	11
Smoked salmon, lettuce, tomato, cucumber, shallots, capers, cream cheese, mayonnaise	

SALADS

Green Salad - សាឡាដ៍	5
Fresh lettuce, tomato, cucumber, carrot, cabbage, olive & balsamic dressing	
Couscous Salad - សាឡាត់ហ្គូសហ្គូស	8
Roasted vegetables, chickpeas, and yoghurt dressing	
Spicy Beef Salad - ញ៉ាំសាច់គោ	9
Sliced beef, bell pepper, cucumber, carrot, peanuts, fresh herbs	
Pomelo and Crab Meat Salad	9
ញ៉ាំត្រូចថ្លុងជាមួយសាច់ក្តាម	
Pomelo, crab meat, tomato, carrot, long leaves, basil, peanut, coconut milk & Khmer dressing	
Samanea Salad - សាម៉ានេអាសាឡាដ៍	9
Grilled chicken breast, bacon, slow-cooked egg, garlic croutons, tomato, lettuce, cucumber, olives, parmesan, dressing	
Seafood Salad - ញ៉ាំគ្រឿងសមុទ្រ	10
Squid, shrimps, bell pepper, cucumber, carrot, peanuts, fresh herbs	
Green Papaya and Shrimps Salad	10
ញ៉ាំល្អុងជាមួយបង្កា	
Green papaya, shrimps, bell pepper, carrot, red cabbage, peanuts, herbs, Khmer dressing	



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តម្លៃទាំងអស់ត្រូវបានរាយនៅក្នុងដុល្លារអាមេរិក និងជាប់ការបង់សេវាកម្ម ១០% ។

BURGERS

All burgers served with French fries or green salad

Fried Chicken Burger - ប៊ីហ្គីសាច់មាន់បំពង	9
Crispy fried chicken, spicy mayonnaise, coleslaw	
Veggie Burger - ប៊ីហ្គីប្លង់	9
Vegetable patty, mozzarella, tomato, lettuce, red onions, burger sauce	
Cheeseburger - ប៊ីហ្គីសាច់គោ	10
Australian beef patty, mozzarella, tomato, lettuce, red onions, ketchup, mayonnaise	
Bacon Jalapenos Burger - ប៊ីហ្គីបែកខននិងសាច់គោ	12
Australian beef patty, bacon, jalapenos, mozzarella, tomato, lettuce, red onions, ketchup, mayonnaise	
Bacon Avocado Burger - ប៊ីហ្គីបែកខននិងផ្លែប៊ីនិងសាច់គោ	12
Australian beef patty, bacon, avocado, mozzarella, tomato, lettuce, red onions, ketchup, mayonnaise	
Crab Meat Burger - ប៊ីហ្គីសាច់ក្អម	14
Crab meat patty, spicy mayonnaise, coleslaw	

PIZZA

Cheese Pizza - ឈីសក៏ហ្សា	9
Tomato sauce, mozzarella	
Veggie Pizza - ក៏ហ្សាប្លង់	10
Tomato sauce, mozzarella, onion, capsicum, olive, tomato, fresh basil	
Ham & Cheese Pizza - ហែមនិងឈីសក៏ហ្សា	11
Tomato sauce, mozzarella, cooked ham	
Pizza Hawaii - ក៏ហ្សាហាវី	12
Tomato sauce, mozzarella, cooked ham, pineapple	
Sausage & Mushroom Pizza - ក៏ហ្សាសាច់ត្រក	12
Tomato sauce, mozzarella, sausage & mushroom	
Seafood Pizza - ក៏ហ្សាត្រៀងសមុទ្រ	13
Tomato sauce, mozzarella, squid & shrimps, green kampot pepper	
Beef & Egg Pizza - ក៏ហ្សាសាច់គោនិងពងមាន់	13
Tomato sauce, mozzarella, minced Australian beef & egg	

PASTA & RISOTTO

Choose between Penne, Spaghetti or Macaroni.
Served with freshly grated parmesan cheese and bread

Cheese Sauce - មីអីតាលីនិងទឹកជ្រលក់ឈីស	7
Creamy Cheese Sauce	
Tomato Sauce - មីអីតាលីនិងទឹកជ្រលក់ប៉េប៉ា	7
Classic Tomato Sauce	
Bolognese - មីអីតាលីនិងទឹកជ្រលក់ប៉េប៉ានិងសាច់គោ	8
Minced Australian Beef, tomato sauce	
Homemade Pesto - មីអីតាលីនិងប៉េស្តូ	9
Basil pesto, zucchini, confit tomatoes, lime zest	
Homemade Pesto & Chicken - មីអីតាលីប៉េស្តូនិងសាច់មាន់	11
Grilled chicken breast, basil pesto, zucchini, confit tomatoes, lime zest	
Creamy Sausage & Mushroom - មីអីតាលីសាច់ត្រកនិងផ្សិត	13
Pork Sausage, Mushrooms, creamy sauce	
Creamy Crab Meat - មីអីតាលីសាច់ក្អម	17
Crab Meat, carrot, green onions, ginger, creamy coriander sauce	
Creamy Shrimps & Scallops - មីអីតាលីបង្កានិងសាច់ខ្យង	21
Shrimps, scallops, carrot, green onions, ginger, creamy coriander sauce	
Mushroom Risotto - បាយអីតាលីជាមួយផ្សិត	9
Three types of mushrooms, creamy cheese, parmesan	
Shrimp Risotto - បាយអីតាលីជាមួយបង្កា	12
Shrimps, creamy cheese, parmesan	

RAMEN & SOUPS

Creamy Potato Soup - ស៊ុបដំឡូងបារាំង	7
Served with soft-boiled egg, mushrooms, and bread	
Creamy Broccoli Soup - ស៊ុបប្លាខាត់ណា	7
Fresh broccoli, walnut crumble, and bread	
Creamy Tomato Soup - ស៊ុបប៉េប៉ា	7
Fresh tomatoes and basil, served with bread	
Vegetarian Ramen Bowl - មីស៊ីប ប្លង់	8
Slow cooked egg, mushroom broth, bean sprouts, carrots, egg noodles	
Pork Ramen Bowl - មីស៊ីប	10
Slow cooked egg, mushroom broth, bean sprouts, carrots, egg noodles	

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KHMER CUISINE

All dishes (except fried rice/noodles & Kor Ko) served with steamed rice. Regular size only; large size +50% surcharge.

STIR-FRIED & GRILLED

Fried Morning Glory- តាក្រូកូនប្រេងខ្យង	7
stir-fried morning glory (water spinach) with garlic and oyster sauce	
<i>With Pork</i>	9
Fried Rice or Fried Noodles - បាយតា ឬ មីតា	
Stir-fried rice or noodles with your choice of protein	
<i>Chicken, Pork, Tofu</i>	7
<i>Beef (Australia), Fish, Seafood</i>	8
<i>Duck (France), Crabmeat</i>	10
Sauteed Vegetables - តាបន្លែ	8
Stir-fried seasonal vegetables with herbs and oyster sauce	
<i>With Tofu</i>	10
Fried Chicken Leg - ត្នោតមាន់បំពង	8
Crispy fried chicken leg with papaya pickle, tomato, cucumber, lettuce, and Koh Kong sauce	
Lok Lak - ឡុកឡាក់	
Tender meat sautéed in savory-sweet sauce served with a fried egg and Kampot pepper	
<i>Chicken</i>	9
<i>Beef (Australia)</i>	10
Fried Hot Basil - តាប្រះប្រេល	
Minced meat stir-fried with holy basil, garlic, and chili served with a fried egg	
<i>Chicken, Pork</i>	9
<i>Beef (Australia)</i>	10
Fried Straw Mushroom with Beef	10
តាជ្រូតចម្អើងសាច់គោ	
Beef stir-fried with straw mushrooms, garlic, and onions served with a fried egg	
Fried with Sweet & Sour - តាជូអែម	
Crispy meat or tofu in sweet and sour sauce with vegetables	
<i>Chicken, Pork, Tofu</i>	10
<i>Fish</i>	11
Fried With Ginger - តាខ្នុំ	
Meat or fish stir-fried with ginger, onions, and herbs	
<i>Chicken, Pork</i>	10
<i>Fish</i>	11

Trey Chean Choun - ត្រីចៀនជួន	12
Snapper fillet stir-fried with ginger, garlic, onions, chilies, and fermented soybeans	
Fried with Kampot Pepper - តាប្រេចខ្ចី	
Stir-fried with Kampot pepper and vegetables	
<i>Squid</i>	11
<i>Shrimp</i>	14
<i>Crab</i>	17

SOUPS, CURRIES & STEWS

Kor Ko - ខ័រគោ	7
Traditional Cambodian beef stew served with noodles or bread	
Khmer Soup - ស្ករព្រីក់	
Fragrant broth with lemongrass, shallots, chili, and onions	
<i>Chicken, Pork</i>	7
<i>Beef (Australia), Fish, Seafood</i>	9
Tom Yam Soup - តុំយ៉ាំ	
Soup with lemongrass, lime leaf, galangal, mushrooms, and chili paste	
<i>Chicken, Pork</i>	9
<i>Beef (Australia), Fish, Seafood</i>	10
Char Kroeung - តាគ្រឿងកាវី	
Meat or tofu cooked in Khmer curry sauce with coconut cream and peanuts	
<i>Chicken, Pork, Tofu</i>	9
<i>Beef (Australia)</i>	10
Lemongrass Beef Sour Soup - សម្ផម្ភគ្រឿងសាច់គោ	10
Beef soup with lemongrass, lime leaves, tamarind, morning glory, and coconut cream	
Amok - អាម៉ុក	
Traditional Coconut curry with lemongrass and galangal	
<i>Chicken, Pork, Tofu</i>	10
<i>Beef (Australia), Fish, Seafood</i>	11
<i>Crabmeat</i>	13
Samlor Korko - សម្លក្រូច	11
Vegetable stew with fish, coconut cream, and green curry paste	



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FROM THE LAND

Harissa Chicken សាច់មាន់ចៀនជាមួយទឹកជ្រលក់ក្រូច	13
Grilled chicken with harissa, orange and ginger sauce, and carrot textures	
Dukkah Crusted Pork Tenderloin សាច់ជ្រូកចៀនជាមួយទឹកជ្រលក់ជូរអែម	14
Pork tenderloin with sweet and sour capsicum, chickpea cassoulet, and scalloped potatoes	
Char Siu Glazed Duck Breast ទ្រូងទាចៀនជាមួយទឹកជ្រលក់ប្រៃផ្អែម	15
Pan-seared duck breast with char siu glaze, pumpkin puree, and red cabbage	
Miso Beef Fillet សាច់គោចៀនជាមួយទឹកជ្រលក់ប្រៃផ្អែម	17
Beef tenderloin with miso hoisin sauce, seasonal vegetables, rice, and pea & mushroom puree	
Pan Seared Lamb Tenderloin សាច់ចៀមចៀន	27
Lamb tenderloin with red wine sauce, creamy cheese pomme puree, rosemary puree, and root vegetables	
Rib Eye Steak - សាម៉ាណេអាស្តែក	35
300g Prime Australian beef ribeye with red wine demi-glaze, salad, and French fries	

FROM THE SEA

Butter & Lemon Fish - ប៊ីនិងត្រីក្រូចឆ្មារ	15
Grilled snapper with butter and lemon sauce, seasonal vegetables, and pomme puree	
Grilled Seafood គ្រឿងសមុទ្រចៀនទឹកជ្រលក់ស្រាប៉ាស្ទ័រ	16
Assorted grilled seafood with creamy pastis sauce, parsley puree, and confit potatoes	
Pan Seared Salmon - សាច់ត្រីសាម៉ុនចៀន	19
Salmon fillet with pea and mint risotto, herb butter, and seasonal vegetables	
Curried Snapper - តាគ្រឿងកាវីត្រី	20
Snapper with prawns, crab, squid, mango relish, curried cauliflower puree, and black sesame rice balls	

BARBECUE

All sets served with rice or French fries, green salad, bread, and sauces

ឈុតទាំងអស់ត្រូវបានបម្រើជាមួយបាយ ឬ ជំនូនបំពង់ សាឡាត់បៃតង នំប៉័ង និងទឹកជ្រលក់

Meat BBQ Set Chicken Leg, Pork Tenderloin, Beef Skewers, Chicken Breast	27 pp.
Seafood BBQ Set Shrimp, Squid, Blue Crab, Snapper, Scallops	38 pp.
Mixed BBQ Set 1 Squid, Snapper, Pork Tenderloin, Chicken Breast, Beef Skewers	33 pp.
Mixed BBQ Set Shrimp, Blue Crab, Scallops, Beef Steak, Chicken Leg	44 pp.

Additional Items can be ordered by quantity.

Your choice of marinate/seasoning. Steamed rice & sauces included. **Minimum order USD 50**

ជម្រើសនៃ ការប្រឡាក់ទៅតាមរសជាតិរបស់អ្នក។ មានបូកបញ្ចូលជាមួយ បាយសនិងទឹកជ្រលក់។ រាល់ការបញ្ជាទិញចាប់ពី ៥០ ដុល្លារ ឡើងទៅ។

From the Land	
Chicken Breast - ទ្រូងមាន់	22/kg
Chicken Legs - ភ្លើងមាន់	22/kg
Pork Tenderloin - សាច់ជ្រូក	28/kg
Whole Chicken - មាន់ដុត	38/pcs
Beef Tenderloin (AUS) - សាច់គោ	45/kg
Lamb Tenderloin (AUS) - សាច់ចៀម	88/kg
Duck Breast (FRA) - ទ្រូងទា	88/kg
Beef Prime Ribeye (AUS) - សាច់គោស្តែក	90/kg

From The Sea	
Cockle - គ្រែង/ងាវ	17/kg
Snapper - ត្រីឆ្មារ	28/kg
Squid - មីក	32/kg
Shrimp - បង្កា	34/kg
Stingray - សាច់ត្រីបបែល	38/kg
Blue Crab - ក្តាមសេះ	38/kg
Rock Crab - ក្តាមថ្ម	50/kg
Salmon fillet (Norway) - ត្រីសាម៉ុន	65/kg
Scallop (USA) - សាច់ខ្យង	90/kg

Extras	
Mixed Vegetables - បន្លែស្រស់	17/kg
Plain Porridge (10 portion) - បបរសរ	28/pcs
Porridge with meat (10 portion) - បបរគ្រឿង	55/pcs
Chicken, Pork or Fish	

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DESSERTS

Fresh Fruit Platter - ផ្លែឈើ				
Assorted seasonal fresh fruits				
Small	5	Medium	8	Big 13
Tapioca Pudding - បង្អែមចេកខ្ចី៖				
Coconut milk pudding with stewed bananas and tapioca pearls				
Banana & Chocolate Crepe				
នំចេកស្ករក្នុងក្រប				
Thin crepe filled with banana and chocolate				
Mango & Sticky Rice				
បង្អែមស្វាយជាមួយបាយដំណើប				
Sweet sticky rice served with mango, passion sorbet, and peanuts				

Panna Cotta - បង្អែមភ័ន់នីឡាជាមួយផ្លែឈើ		7
Creamy vanilla panna cotta served with tropical fruits, almond flakes, and vanilla ice cream		
Baked Apple Terrine - បង្អែមផ្លែប៉ោមដុត		8
Baked apple terrine with raspberry sorbet, berry compote, almond flakes, and Chantilly cream		
Deconstructed Vanilla Cheesecake		9
បង្អែមភ័ន់នីឡាលឺស		
Layers of vanilla cheesecake elements with honey and walnut crumble, passionfruit curd, seasonal fruits, and mango sorbet		
Dark Chocolate Bavaois - បង្អែមស្ករក្នុង		9
Dark chocolate mousse with strawberry sorbet, strawberries, Chantilly cream, and chocolate shards		

ICE CREAM & SORBET

One scoop: 3

Ice Cream Flavors

- Vanilla - វ៉ានីល្លា
- Dark chocolate - ស្ករក្នុង
- Caramel Cashew Nuts - កាកាវម៉ែរកាសេវ និងគ្រាប់ស្វាយចន្ទី
- Kampot Pepper - ប្រៃ ចក់ពិត
- Mint Chocolate - ជីអង្កាមនិងស្ករក្នុង

Sorbet Flavors

- Strawberry - ផ្លែ រ៉ៃប៊ី
- Coconut - ដូង
- Hibiscus Mango & Pineapple - ម្សៅរ៉ៃប៊ី ស្វាយ និង ម្នាស់
- Raspberry - រ៉ាសប៊ែរី
- Mango & Passion - ស្វាយ និង ផាសិន



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SOFT DRINKS & BEER

Soft Drinks

Coca Cola, Coca Cola Light, Sprite, Fanta,
Soda Water, Ginger Ale, Tonic Water

3

កូកាកូឡា, កូកាកូឡាលាយ, ស្រាយ, ហ្វាន់តា
ទឹកស៊ីដា, ជីនដឺអែល, ទឹកតូនិច

Water

Vital 500ml/1500ml - ទឹកវីតាល់

1 | 2.5

Kulen 500ml/1500ml - ទឹកគូលែន

1.5 | 4

San Pellegrino (sparkling) 250ml/750ml
ទឹកសានពេលីត្រីនូ

3 | 7.5

Beers, Hard Ciders & Seltzers

Cambodia (KH | 330ml) - ស្រាបៀរកម្ពុជា

3

Angkor (KH | 330ml) - ស្រាបៀរអង្គរ

3

Tiger (SG | 330ml) - ស្រាបៀរចៃហ្គី

4

Kingdom Craft Beer (KH | 330ml)
Lager, White, IPA, Mango IPA

5

Indochine Craft Beer (KH | 330ml)
Pale Ale, Raspberry White

5

Fizzy Apple Cider (KH | 330ml)

5

Krush Lemon Seltzer (KH | 330ml)

5

Duvel "Original" (BEL | 330ml)

6

Chimay "Blue" (BEL | 330ml)

7

FRUIT & JUICES

Fresh & Homemade

Fruit Juice, Slushy or Milkshake

ទឹកផ្លែឈើស្រស់ ឬ ទឹកផ្លែឈើព្រិល

Pack Juice: Apple, Mango, Pineapple

3

Fresh Fruit: Orange, Passion, Watermelon,
Pineapple, Lime, Apple, Avocado

5

Whole Coconut - ដូងស្រស់

4

Passion Soda - ផាសសិន ស៊ីដា

5

Lime Soda - ទឹកត្រូចឆ្មារ ស៊ីដា

5

Tonic juice - ទឹកតូនិច

5

Orange, carrot & ginger

Detox Juice - ទឹកឌីតក់

5

Cucumber, apple & lemon

Vitaly Drink - ទឹកវីតាលី

5

Banana, pineapple & avocado | seasonal

COFFEE & CHOCOLATE

Hot Classics

Macchiato - កាហ្វេម៉ាឈីតូ

3

Americano - កាហ្វេអាមេរិកាណូ

3

Espresso - កាហ្វេឌ្រែអ៊ីសប្រេសូ

3

Double Espresso - កាហ្វេឌ្រែដបប៊ីលអ៊ីសប្រេសូ

4

Latte - កាហ្វេឡាតេ

4

Flat White - កាហ្វេហ្វឡាត់

4

Cappuccino - កាហ្វេកាពុស៊ីណូ

4

Mocha - កាហ្វេម៉ូកា

4

Hot Chocolate - ស៊ុកូឡាក្តៅ

4

Cold Classics

Iced Chocolate - ស៊ុកូឡាទឹកកក

4

Iced Americano - កាហ្វេឌ្រែទឹកកក

4

Iced Latte - កាហ្វេឡាតេទឹកកក

5

Iced Coffee with condensed milk

5

កាហ្វេទឹកដោះគោទឹកកក

Iced Cappuccino - កាពុស៊ីណូទឹកកក

5

Iced Mocha - ម៉ូកាទឹកកក

5

Frappuccino - ហ្វ្រាប៊ុច្នីណូ

5

Mocha, Coffee, Chocolate, Kampot Pepper,
Strawberry

TEA

Regular Hot Tea - តែក្តៅ

2

Black Tea, Green Tea, English Breakfast Tea

Iced Lemon Tea - តែត្រូចឆ្មារ

3

CHANKIRI Iced Tea - តែប៉ងគីរីទឹកកក

4

Green Tea, Passion Fruit Juice, Lime, Syrup

Refreshing Tea - តែរីប្រេសស៊ីង

4

Pineapple, Kaffir Lime, Mint, Green Tea

Healing Tea - តែសុខភាព

4

Cinnamon, Star Anise, Lemongrass, Ginger

Revitalize Tea - តែរីវីតាលីស

4

Lemongrass, Ginger, Kaffir Lime, Rose Petal,
Green Tea

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CLASSIC COCKTAILS

Mojito - ម៉ូជីតូ	7
Bacardi White Rum, Fresh Lime, Mint, Soda Water, Syrup	
Pina Colada - ប៊ីណាខូឡាដា	7
Bacardi White Rum, Malibu, Pineapple Juice, Coconut Cream	
Margarita - ម៉ាហ្គារីតា	7
Tequila, Cointreau, Fresh Lime	
Gin & Tonic - ជិនតូនីច	7
Bombay Gin, Fresh Lime, Tonic Water	
Pineapple Daiquiri - ផាញនេបផល ដាយគីរី	7
Seekers Mekong Vodka, fresh pineapple, syrup, fresh lime juice	
Long Island Iced Tea - ឡុងអាយលែនអាយដឺ	7
Bacardi White Rum, Absolute Vodka, Tequila, Bombay Gin, Orange Liqueur, Coca Cola, Fresh Lime	
Espresso Martini - អេសប្រេសសូ ម៉ាទីនី	7.5
Seekers Mekong Coffee Liqueur & Vodka, Syrup	
Mekong Negroni - មេគង្គ ណេហ្គ្រូនី	8.5
Seekers Mekong Dry Gin, Martini Rosso, Campari	
Aperol Gold Spritz - អាប៊ីរ៉ូល ហ្គុល ស្រីត	10
Seekers Mekong Gold Gin, Aperol, fresh orange & lime juice, syrup, soda water	
Singapore Sling - ស៊ីងហ្គាពួរ ស្លីង	11
Bombay Gin, Cointreau, Cherry Liqueur, Herbal Liqueur, Pineapple Juice, Fresh Lime, Syrup	

DAILY HAPPY HOUR

🕒 5-7 PM

Enjoy \$2 off all cocktails & mocktails

SIGNATURE COCKTAILS

CHANKIRI Lemongrass Caipirinha	7
Cachaca, Fresh Lime, Fresh Lemongrass, Syrup	
Tamarind Martini	7
Seekers Mekong Vodka, fresh passion fruit, tamarind syrup, fresh lime juice, syrup	
Jason Kong & Tonic	7.5
Jason Kong Mekong Butterfly Gin, Tonic water	
Basil Smash	7.5
Seekers Mekong Dry Gin, Fresh Lime juice, Fresh Basil & coriander, Syrup	
Jason Kong 75	7.5
Jason Kong Mekong Butterfly Gin, syrup, fresh lime juice, sparkling wine	
Lady of Angkor	8.5
Jason Kong Mekong Butterfly Gin, Seekers Mekong Orange Liqueur, butterfly pea syrup, fresh lime juice, egg white	
Passionate Distillers	9
Samai Aged Gold Rum, Fresh Passion Fruit Juice, Soda Water, Syrup	
Hibiscus Sour	9.5
Samai Kampot Pepper Rum, hibiscus syrup, lime juice, egg white	
Hibiscus Fizz	9.5
Jason Kong Mekong Hibiscus Gin, fresh lime juice, sugar syrup, fresh mint & cucumber, soda water	

MOCKTAILS

Sunset Cooler	6
Fresh orange juice, pineapple, grenadine, and soda	
Cucumber Mint Fizz	6
Muddled cucumber, lime, and mint, topped with soda water	
Hibiscus Ginger Spritz	6
Homemade hibiscus syrup, fresh ginger, lime, and soda	
Virgin Mojito	6
Classic lime, mint, and sugar, topped with soda water	
Butterfly Pea Coconut	7
Fresh coconut water, butterfly pea syrup, lime, and a splash of soda	



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WINES

All Wines per glass are 150ml. All bottles are 750ml.

RED WINE

**M. Chapoutier "Les Vignes de Bila Haut",
Côtes du Roussillon-Villages AOP** 6 | 27
Syrah/Grenache/Carignan
Languedoc-Roussillon, France

Kaiken "Terroir" 33
Malbec/Bonarda/Petit Verdot
Mendoza, Argentina

Allan Scott 47
Pinot Noir | Marlborough, New Zealand

**Château La Grâce Dieu,
Saint-Émilion Grand Cru AOP** 73
Merlot/Cabernet-Sauvignon
Bordeaux, France

WHITE WINE

The Winery of Good Hope "Bush Vine" 6 | 27
Chenin Blanc | Stellenbosch, South Africa

**Bouchard Père & Fils "La Vignée",
Bourgogne AOP** 40
Chardonnay | Burgundy, France

P. Jolivet, Sancerre AOP 55
Sauvignon Blanc | Loire Valley, France

ROSE WINE

G. Bertrand "Gris Blanc", Pays D'Oc IGP 6 | 27
Grenache Gris/ Grenache Noir
Languedoc-Roussillon, France

G. Bertrand "Art de Vivre", Languedoc AOP 49
Grenache/Cinsault/Syrah
Languedoc, France

SPARKLING WINE

**Charles de Fère "Cuvée Jean Louis
Blanc de Blancs** 6 | 27
Colombard/Ugny Blanc | France

Angas "Premium Moscato" 30
Moscato | South Australia, Australia

Tommasi "Tenuta Filodora", Prosecco DOC 38
Glera | Veneto, Italy

**Champagne Nicolas Feuillatte
"Brut Réserve Exclusive"** 92
Pinot Noir/Chardonnay/Pinot Meunier |
Champagne, France

SPIRITS

All spirits are sold per 5cl / bottle and served neat, up, or on the rocks. All bottles are 1L unless otherwise specified.

Vodka
Stolichnaya Vodka 3 | 48
Absolut Vodka 4 | 64
Seekers Mekong Vodka (0.7l) 4 | 45

Whiskey
Jack Daniel's Old No.7 5 | 80
Johnnie Walker Red label 5 | 80
Johnnie Walker Black label 6 | 96
John Walker & Sons XR 21Yo (0.75l) 12 | 144

Tequila
Jose Cuervo Especial Silver 3 | 48
Cimarron Reposada Tequila 6 | 96

Gin
Bombay Sapphire Gin 4 | 64
Seekers Mekong Dry Gin (0.7l) 5 | 52
Jason Kong Butterfly Gin (0.7l) 5 | 50
Jason Kong Hibiscus Gin (0.7l) 5 | 51
Seekers Mekong Gold Gin (0.7l) 6 | 59

Rum
Bacardi Superior 3 | 48
Malibu 4 | 64
Samai Gold Rum (0.7l) 5 | 55
Samai Kampot Pepper Rum (0.7l) 6 | 68

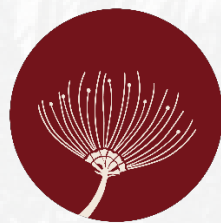
Liqueur
Pastis Arcanis 3
Kahlua 3
Seekers Mekong Coffee Liqueur 4
Baileys Irish Creme (Original) 4
D.O.M Benedictine 5
Campari 5

Cognac & Brandy
Chateau du Breuil,
Fine Calvados Pays d'Auge (0.7l) 6 | 67
Hennessy V.S.O.P (0.7l) 9 | 100
Camus Cognac XO Elegance (0.7l) 14 | 157

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CHANKIRI
KITCHEN & BAR

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