

Bopha Devi

Contemporary Cambodian Dining

little bites

crisp delicate pumpkin filled parcels (6)	8.90
k'dom - chicken & crab meat rolled together in a crispy bread (4)	9.90
stuffed poulet - grilled, partially de-boned chicken wings filled with mince chicken & spices (3)	13.90
garlic chive rice cakes (3)	7.90
sait-gor ang - beef skewers in a lemongrass marinade (3)	10.90
bort chien - sweet corn cakes (3)	9.90
prawn pucks coated in panko then deep fried (3)	12.90
oysters Indochine	3.00
pork spare-ribs - twice cooked & coated in a caramelised palm sugar sauce	9.90
chicken ribs - marinated in our own secret herbs & spices (6)	10.90

wet

k'tieu Khmer

traditional fresh rice noodle soup with bean sprouts, coriander, spring onion, oriental cabbage & a touch of fried garlic

- chicken, beef or tofu
- prawns

14.90
16.90

b'baw

hearty Cambodian-style rice porridge with bean sprouts, a touch of fried garlic, coriander, spring onion & ginger

- chicken or tofu
- fish

12.90
14.90

somlah machou kroeung

spicy tamarind based soup with water spinach & flavours of lemongrass, turmeric & kaffir lime leaves. Served with steamed rice

- chicken, beef or tofu
- fish or prawns

14.90
16.90

s'ngao chrouk

sour soup infused with beaten lemongrass stalks, basil & spring onions. Served with steamed rice

- chicken or tofu

14.90

salads

pleah saiko

lime-marinated beef with bean sprouts, mint & basil leaves, lemongrass & crushed nuts

13.90

dried shrimp salad

shredded carrot & green papaya

10.90

banana blossom salad

shredded chicken, bean sprouts & mint

10.90

smoky grilled eggplant salad

with coconut & mustard dressing

10.90

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mains

amok	24.90
traditional steamed fish curry with coconut cream, lemongrass, turmeric & lime leaves. Served with fanning cucumbers	
lort char	15.90
rice drop noodles wok tossed with Asian broccoli, bean sprouts & egg	
- chicken, beef or tofu	17.90
- prawns	
mee galar	15.90
steamed rice noodles lightly glistened with garlic oil & soy sauce, snuggled together with pickled cucumber, crushed peanuts, chopped pickled radish, shredded dried shrimps, bean shoots & a boiled egg	
char kroeung	16.90
wok cooked protein of your choice with lime leaves, lemongrass, turmeric, onions, bean shoots & capsicum. Served with fresh mint, cucumber, lettuce, vermicelli, sweet fish sauce & crushed nuts	
- chicken, beef or tofu	18.90
- prawns	
mouan ang	16.90
chargrilled chicken & onion meatballs served with vermicelli, lettuce, mint leaves, cucumber, crushed nuts & fish sauce.	
somlah ga gor	15.90
exotic mix of stewed green papaya, beans, pumpkin, eggplant & Asian broccoli, blended with crushed pan roasted rice, lemongrass & turmeric	
- chicken or tofu	
trei char k'nyei	19.90
pan fried fish fillet with julienne ginger & salted soy beans	
k'nyei stir fry	20.90
a mass of julienne ginger stir fried with your choice of protein	
- chicken, beef or tofu	22.90
- prawns	
bai mouan	15.90
classic Cambodian-style chicken rice. Served with shredded lettuce, sliced cucumber & a lively garlic & lemon sauce	
saramann	17.90
your choice of protein cooked with coconut cream, onion, broccoli flowers, 5 spices, lemongrass, turmeric, lime leaves & crushed peanuts	
- chicken, beef or tofu	19.90
- prawns	
bai k'daing nataing	15.90
crispy rice cakes served with pork based dipping sauce	
kari Khmer	17.90
a light coconut curry with onions, carrots, beans, Asian broccoli & potatoes	
- chicken, beef or tofu	19.90
- prawns	
bai char	13.90
our very own fried rice with Asian cabbage & broccoli, bean shoots, carrots, spring onions & egg	
- chicken or tofu	15.90
- prawns	
grilled marinated chicken Maryland	16.90
in lemongrass, turmeric & lime leaves	
braised kroeung beef strips	16.90
beef marinated with lime leaves, lemongrass & turmeric. Pan browned with onions & served with salad	
steamed rice (per person)	3.00
side seasonal vegetables	7.00