



MENU

Cambodia's First
99% Plastic Free Restaurant

Since 2014

OUR GOAL

Facing One Of Cambodia's Biggest Challenges—The Rising Amount Of Single-Use Plastic And Waste Throughout The Country—We Adhere To A Strict No-Plastic Policy At Our Restaurants. All Packaging Materials Are Biodegradable, And Drinking Straws Are Made From Bamboo Or Paper.

Over The Years, We Have Become The Caterer Of Choice For Many Organizations In Phnom Penh, Thanks To Our Wide Variety Of Delicious Khmer And Western Dishes. These Are Catered In Stainless Steel Trays And Served On Real Plates, With Real Cutlery And Glasses At The Location. Zero (Plastic) Waste Is Our Goal! Why? Because We Care About Your Health And The Health Of Our Planet.

WHO ARE WE

Founded In 2014, Eleven One Kitchen Is Cambodia's First 99% Plastic-Free restaurant. With A Trendy New Location In Toul Tompong, Eleven One Kitchen Has Established Itself As A Favorite Among Expats And Locals Alike, Thanks To Its Environmentally Friendly

Business Focus And Exquisite Khmer Dishes Made With Local Ingredients Whenever Possible, All Free Of Msg.



ភោសជ្ជៈ BEVERAGES

Coffee

អ៊ិចប្រេសសូ Espresso	2.75
អាមេរិកាណូ Americano	2.75
កាពូឈីណូក្តៅ ទឹកកក Hot / Iced Cappuccino	2.75
កាហ្វេទឹកដោះគោទឹកកក Iced Coffee With Milk	2.75
កាហ្វេឡាតតេក្តៅ ទឹកកក Café Latte Hot / Iced	3

Tea

តែក្តៅ / ទឹកកក House Tea Hot / Iced	2
តែម្លប់រំព្រឹកក្តៅ / ទឹកកក Hibiscus Tea Hot / Iced	3
តែបៃតង / តែក្រហម Green / Red Milk Tea	3.25
តែក្រូចឆ្មារស្រស់ Iced Lemon Tea	2.5
ថែមជីអង្កាម Add Mint For Free	

Soft Drinks

ទឹកតែកាំបូចា Kombucha	3.5 (Check Availability Of Flavors With Our Team)
ទឹកស្កាដាត្រូចឆ្មារ Lime Soda	2.75
ផាសិនសូដា Passion Soda	3.25
កូកា ត្រៃស្ត ទឹកស្កាដា តូនិច Coca / Sprite / Soda / Tonic	2.5
ទឹកស្កាកលីងធំ Sparkling Water Bottle (Perrier 750ml)	5.5
ទឹកស្កាកលីងតូច Sparkling Water Bottle (Perrier 330ml)	2.75

Homemade Drink

ភោសជ្ជៈធ្វើខ្លួន

ទឹកក្រូចឆ្មារស្រស់ Fresh Lemonade	3.25
ស្ករឡាតតេ / ត្រជាក់ Hot / Iced Chocolate	3.5

No Dairy No Problem

Fresh Cashew Nut Milk + 0.5
Our Plant Based Milks Are Sugar-Free

Be Healthy, Drink Fresh Organic Aloe Vera Juices!

100% Natural

5 Flavors of Juices

- ORIGINAL
- CLASSIC
- SWEET & SOUR
- ROSELLE
- LONG'AN LIFE
- PLAIN ALOE VERA
- WITH MONEY
- WITH MONEY & LIME
- WITH HIBISCUS
- WITH LONGAN FRUIT & HONEY



\$ 2.75 | 300ml



ទឹកផ្លែឈើស្រស់ និងទឹកក្រឡក

FRESH JUICES & SHAKES

Fresh Juice

ទឹកក្រូចផ្កាស្រស់	
Fresh Lemon Juice	2.5
ទឹកផ្លែឈើស្រស់ចម្រុះប្រចាំថ្ងៃ	
Fresh Juice	3.5
(Choice Of Apple, Pineapple, Watermelon, ...)	
ទឹកផ្លែឈើល្បឿង	
Super Juice	3.75
(Orange, Watermelon, Ginger & Turmeric)	
ផាស៊ីនទឹកដោះគោ	
Passion Milk Juice	3.5
ទឹកផ្លែឈើបៃតងសុខភាព	
Green Super Juice	3.75
(Apple, Guava, Banana, Orange, Greens & Lime)	
ទឹកផ្លែឈើសុខភាព	
Health Booster	3.75
(Carrot, Appl, Ginger & Betroot)	
ទឹកម្កាក់ជាមួយត្រប់ក	
June Plum Guava Juice (Apple)	3.5
ផ្លែដូងស្រស់	
Fresh Coconut	2.75
ផ្លែដូងក្រអូប	
Perfume Coconut	3.25
ទឹកត្រាប់ស្វាយចន្ទី	
Glass Of Cashew Nut Milk	3.25

Fruit Shake

អំពិលទំជាមួយត្រប់កក្រឡក	
Sweet Tamarind & Guava	3.75
ស្វាយ ជាមួយម្នាស់	
Mango Pineapple	3.75
ឡើបបារាំងជាមួយល្អុង	
Soursop & Papaya	3.75
(Available Seasonal Only)	
ផ្លែប៊ែរ	
Avocado	3.75
ដូង	
Coconut	3.75
ដូងជាមួយកាហ្វេ	
Add Coffee	3.75
ចេកជាមួយត្រាប់ស្វាយចន្ទី	
Banana Cashew Nut	3.75
ស្វាយជាមួយផាស៊ីន	
Mango Passion Fruit	3.75
ផ្លែឈើត្រប់មុខ	
Mixed Shake	3.75
ដូងខ្លឹះក្រឡកជាមួយតាប៉េ	
Coconut & Sweet Fermented Rice Shake	3.75
តាប៉េក្រឡក	
Sweet Fermented Rice Shake	3.75



3.5

ទឹកកកឈូសបៃបុណ្ណ

KHMER SNOW

Shaved Ice Topped With Basil Seeds, Sweet Potato, Mung Bean, And Durian Sugar Syrup

ភេសជ្ជៈកំពុងពេញនិយម TRENDY DRINK

Matchas

ម៉ាតាមៀនគ្រឹម	Longan Matcha Cream	3.5
ម៉ាតាស្វាយ	Mango Matcha	3.5
ម៉ាតាដូងគ្រឹម	Matcha Coconut Cream	3.5
ម៉ាតាការ៉េមតែបៃតង	Matcha Latte with Green Tea Ice Cream	3.75
ស្រូប៊ីរីម៉ាតាឡាតេ	Strawberry Matcha Latte	3.5
ម៉ាតាឡាតេ	Matcha Latte	3.5
ម៉ាតាលឺងឡាតេ	Hojicha Latte	3.5

Strawberry Matcha Latte



Must-Try New Drink



Matcha Latte with Green Tea Ice Cream



New Tastes

ស្ករឡា និងដូងក្រឡុក	Chocolate and Coconut Shake	3.75
បាយដំណើបស្វាយក្រឡុក	Mango Sticky Rice Shake	3.75
បាយដំណើបដូងក្រឡុក	Coconut and Green Sticky Rice Shake	3.75
ទឹកស្វដាអំពិល	Sweet & Sour Tamarind Soda	3.5
បាហ្គុយទឹកដោះគោ	Grass Jelly Milk	3.5

គ្រឿងស្រវឹង

ALCOHOLIC BEVERAGE

White Wine

Le Petit Des Celliers, Blend, France	17
Maison Castel - Chardonnay, France	22
Purato Catarratto, Pinot Grigio, Organic, Italy	23
Tagua Tagua Sauvignon Blanc, Chile	16
Tenuta Ulisse Picorino, Italy	33

Red Wine

Le Petit Des Celliers Red, France	17
Intacto Classic Cabernet Sauvignon, Chile	20
Argento Estate Organic Malbec, Organic Argentina	27
Tenuta Ulisse Montepulciano D'Abuzzi, Italy	33

Rose

Maison Castel - Merlot Rose, France	22
Tenuta Ulisse Rose, Italy	33

Sparkling

Prosecco Dea del Mare Extra dry, Italy	24
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By the glass
\$ 3,5



Beer

ថែហ្គ័រដ្រាច Tiger Draugh	2.75	ខេមបូឌាស៊ីប្រីមដប Cambodia Supreme (bottle)	2.75
ថែហ្គ័រគ្រីស្តាល់ដប Tiger Crystal (Bottle)	2.75	ខេមបូឌាដប Cambodia (bottle)	2
ថែហ្គ័រដប Tiger (Bottle)	2.5	អង្គរដប Angkor (bottle)	2
ហេននីកេនដប Heineken (Bottle)	3	យីងដីមដប Kingdome (bottle)	2.75
អាស័រយ័រកំប៉ុង Anchor (Can)	1.75	ក្រាថឃៀរដប Stone head beer	3.5

គ្រឿងស្រវឹង

ALCOHOLIC BEVERAGE

Cocktail 3.5

Cucumber Basil Smash

Gin, Cucumber, Basil,
Lime, Sugar Syrup
& Soda

Pomelo Ginger Fizz

Vodka, Pomelo,
Gingerale, Ginger Syrup
& Soda

Mondulkiri Martini

Vodka, Coffee Liqueur,
Caramel & Espresso

**Passionfruit Sangria
Red or White Wine**

Passionfruit Wine,
Sugar Syrup & Soda

Mai Tai
Dark Rum, Coconut Rum,
Cointreau, Orgeat
& Grenadine

Piña Colada

Dark Rum, Light Rum,
Coconut, Pineapple
& Sugar Syrup

**Mojito
Classic or Coconut**

Light Rum, Lime, Mint,
Sugar Syrup & Soda

**Daiquiri
Classic, Coconut*
Mango or Strawberry***
Light Rum, Lime
& Sugar Syrup

**Margarita
Classic, Passionfruit
or Pineapple & Chili***
Tequila, Cointreau,
Lime & Sugar Syrup
*** frozen (blender)**

Watermelon Rum Punch

watermelon, Rum & Lime

Mango Tequila Sunrise

Mango, Tequila,
lime & sugar

Sour Sop Daiquiri

Sour sop, Rum,
Lime & Sugar

Passion Matini

Passion, Vodka,
Sugar & white Rum



Mixer \$ 3,5

(1SHOT OF LIQUOR, GIN,
TEQUILA, VODKA OR RUM
LIGHT/GOLD/DARK/
COCONUT) + SOFT DRINK

HAPPY HOUR EVERYDAY 4PM TO 8PM
(COCKTAILS, MIXERS & WINE 3.25, BEER 2.25)

អាហារសំរាប់ STARTERS

Starters

សាយបំពងជាមួយសាច់ជ្រូកចិញ្ច្រាវ	
Deep Fried Minced Pork Spring Roll	5.50
តាវបង្កាបំពង	
Crispy Shrimp In Wonton Sheet	6.50
កូននាងបំពង	
Crispy Shrimp In Taro Nest	6.50
សាយបូស	
Deep Fried Vegetarian Spring Roll	5.25
គ្រូងផ្លែស្វាយ ផ្លែប៊ែរ	
Mango / Avocado Spring Roll	4.75
គ្រូងបង្កាជាមួយទឹកត្រីកោះកុង	
Fresh Shrimp Spring Roll With Koh Kong Sauce	6.50

CHISPY SHRIMP IN WONTON SHEET



FRESH SHRIMP SPRING ROLL



FRESH AVOCADO SPRING ROLL



CHRISPY SHRIMPS IN TARO NEST



អាហារសំរាប់ STARTERS

DEEP FRIED SHRIMP IN PUMPKIN FLOWER



CHICKEN, AVOCADO AND FETA ON CUP



DEEP MUSHROOM WITH MUSTARD MAYONNAISE



Starters

បង្ការផ្កាស្ពៅ Deep Fried Shrimp In Pumpkin Flower	6.50
បង្ការមីបំពង Deep Fried Shrimp In Crispy Noodle	6.50
គ្រីសាល់មិនក្រូស្ទីនី Smoked Salmon Crostini	5.75
សាច់មាន់ជាមួយផ្លែប៊ីរ លើសំបករ៉ាប់ Chicken Avocado and feta on cup	5.50
ផ្សិតបំពងជាមួយទឹកម៉ាស្តាតនិងម៉ាយូនេស Deep fried mushroom with mustard mayonaise	5.75

SMOKED SALMON CROSTINI



អាហារពេលព្រឹក KHMER BREAKFAST



STEAMED RICE WITH GRILLED CHICKEN THIGH



SINGNATURE ELEVEN ONE FRIED RICE

Breakfast

បាយសាច់ជ្រូកចៀន	
Steamed Rice With Fried Pork	5.75
បាយសាច់មាន់ចៀន	
Steamed Rice With Grilled Chicken Thighs	5.75
បាយឆាបួសប្រចាំហាង	
Signature Eleven One Fried Rice With Veggie	5.50
បាយឆាគ្រឿងសមុទ្រ / សាច់គោ	
Seafood / Beef Fried Rice	6.75
បាយឆាសាច់មាន់ / សាច់ជ្រូក	
Chicken / Pork Fried Rice	5.50
មីឆា បួស	
Stir Fried Noodle With Veggie & Mushroom	5.50
មីឆា គ្រឿងសមុទ្រ / សាច់គោ	
Seafood / Beef Fried Noodle	6.75
មីឆា សាច់មាន់ / សាច់ជ្រូក	
Chicken / Pork Fried Noodle	5.50



STIR FRIED NOODLE WITH VEGGIE AND MUSHROOMS

ញ៉ាំបែបខ្មែរ KHMER SALAD

Salads

ញ៉ាំបង្កាត់ពតជាមួយមីបំពង	
Kampot Shrimp Crispy Noodle Salad	6.75
គ្រឿងសម្របំពងជាមួយក្រូចថ្លុង ទឹកអពិលហាលនិងដូងដុត	
Deep Fried Seafood & Pomelo Salad with Spicy Tamarind Sauce	6.75
ញ៉ាំស្វាយខ្ចីជាមួយត្រីឆ្អែរ	
Green Mango With Smoked Fish & Dried Shrimp Salad	6.50
ញ៉ាំសាច់គោបំពងជាមួយត្របួយ្លងចេក	
Deep Fried Beef with Banana Flower Salad	6.50
ញ៉ាំត្រអៅល្អិតជាមួយសាច់ជ្រូកបំពង	
Lotus Root Salad With Crispy Pork Belly	5.75

DEEP FRIED SEAFOOD AND POMELO SALAD



BANANA FLOWER & BEEF SALAD



KAMPOT SHRIMP CRISPY NOODLE SALAD



ញ៉ាំបែបខ្មែរ KHMER SALAD

AVOCADO SALAD WITH SMOKED SALMON



GREEN MANGO SALAD WITH PORK EAR



GRILLED BEEF SALAD WITH ASPARAGUS



Breakfast

ញ៉ាំត្រីសាល់ម៉ែនជាមួយផ្លែប៊ែរ Avocado Salad With Smoked Salmon	9.50
បុកល្អុងក្តាមប្រៃជាមួយបង្កា Bok Salted Crab And Shrimp With Papaya Salad	6.75
បុកល្អុងក្តាមសេះ Bok Blue Crab With Papaya Salad	7.50
បុកល្អុងត្រីសាល់ម៉ែន Bok Salmon With Papaya Salad	10.5
ញ៉ាំសាច់គោអាំងជាមួយទំពាំងបាវាឯទឹកស្កររំជង Grilled beef salad with asparagus, galangal dressing	6.75
ញ៉ាំសាច់ជ្រូកអាំងជាមួយដីអង្កាម Grilled pork with mint salad	6.25
ញ៉ាំស្វាយខ្ចីត្រចៀកជ្រូក Green Mango Salad with Pork Ear	6.25

GRILLED PORK WITH MINT SALAD



បុកល្អុងក្តាមសេ:

BOK BLUE CRAB

With Papaya Salad

7.5



ស៊ុប SOUP

MJU TAMARIND LEAF WITH FISH HEAD



KTES PUMPKIN WITH FISH FILET



Soup

ស្មៅជ្រក់ប្រេងម្លេស សាច់មាន់/ គ្រឿងសមុទ្រ
Chicken/ Seafood Chilli Sour Soup 6.5 - 7

សម្លរខ្លឹះត្រីជាមួយទំពាំងសាច់ជ្រូកបីជាន់ និងពងត្រី
Samlor Ktes Fish, Pork Belly, Fish Roe
With Young Bamboo 6.75

សម្លរប្រហើរត្នោតសាច់ត្រី និងសាច់ជ្រូកបីជាន់
Samlor Prohoer Fish, Pork Belly 6.50
With Palm Fruit

សម្លរកេងឆ្អឹងជំនីជ្រូកជាមួយម្នាស់
Samlor Keng
With Pork Ribs & Pineapple 6.75

សម្លរម្លូរគ្រឿងឆ្អឹងជំនីជ្រូកជាមួយត្រកូន
Samlor Mju Kroeng
With Pork Ribs & Morning Glory 6.75

ម្លូរខ្លឹះបៃតងត្រីអណ្តែង
Green Mju Ktes
with Andeng Fish filet 6.75

ការីសារ៉ាម៉ាន់
Saraman Curry 8.50

សម្លរម្លូរស្លឹកអំពិលក្បាលត្រី
Mju Tamarind Leaf
With Fish Head 6.75

SARAMAN CURRY



សម្លរកកូរត្រី សាច់ជ្រូកបីជាន់
Samlor Korkou, pork belly 6.75

ខ្លឹះងារជាមួយស្អំ
Cockle
with Sa Orm
cream soup 6.75

ម្លូរស្រសាច់មាន់ស្លឹកអំពិល
Mju Sre with Chicken
and tamarind leaf 6.75

ស្មៅជ្រក់កន្សោមមាន់
Sngor Jrok chicken egg 8.50

ខ្លឹះងាវជាមួយស៊ុំ

**COCKLE
WITH SA ORM
COCONUT CREAM SOUP**

6.75



ស៊ុប
SOUP



SNGOR JROK CHICKEN EGG 8.5



SAMLOR KTES FISH, PORK BELLY,
FISH ROE WITH YOUNG BAMBOO 6.75



SAMLOR KENG
WITH PORK RIB AND PINEAPPLE 6.75



SEAFOOD
CHILLI SOUR SOUP 7

ម្ហូបខ្មែរ KHMER CUISINE

Khmer

- ឆាមីកជាមួយម្រេចខ្ចីនិងពងទាប្រៃ
Stir Fried Squid With Green Pepper
And Salted Egg 6.75
- ប្រហិតត្រីជាមួយជ្រូកល្អង
Fish Cake With Pickle Papaya 6.50
- ត្រីប្រម៉ាចៀនពងមាន់ជាមួយបន្លែស្រស់
Proma Fish & Pork Belly
and Egg Fried 6.50
- ឆាគ្រឿងសាច់គោ
Stir Fried Beef With Lemongrass 7.50
- ឆាសាច់គោអង្កៀង
Stir Fried Beef
With Grilled Red Tree Ants 8.50
- ឆាសាច់មាន់ជាមួយអំពិលខ្ចីនិងម្រះព្រៅ
Stir Fried Chicken With Tamarind
& Spicy Basil 6.50
- ឆាសាច់គោជាមួយខ្ចី
Stir Fried Beef With Ginger 7.50
- ឆាសាច់គោជាមួយក្រសាំងទាប
Stir fried beef with Krosang Teap 7.50

STIR FRIED SQUID WITH GREEN PEPPER AND SALTED EGG



PROMA FISH & EGG FRIED



FISH CAKE WITH PAPAYE PICKLES



FRIED BEEF WITH GRILLED RED TREE ANTS



STIR FRIED BEEF WITH KROSAND TEAP



ម្ហូបបែបស្រុកកម្ពុជា TASTE OF CAMBODIA

BOK RIVER SHRIMPS WITH LONG BEANS



TOEK KROEUNG WITH FRESH VEGGIE



Provincial

បុកកំពិសសណ្តែកគូរ	
Bok River Shrimps With Long Beans	7.50
អាម៉ុកខ្យង	
Snail Amok (Combination Of Snail And Pork Filet)	6.75
ទឹកគ្រឿងបន្លែស្រស់	
Toek Kroeung With Fresh Vegetable	6.50
សម្មប្រហើរនំបញ្ចក	
Khmer Rice Noodle (Popular Cambodian Soup And A Staple Food Of Cambodian Villages)	6.50
ឆ្អឹងជំនីជ្រូកដាក់ដាំ	
Dak Dam Pork Ribs With Fresh Vegetables 200gr	7.75

SNAIL AMOK



សម្លប្រហើរនំបញ្ចុក
KHMER RICE NOODLE

6.5

Popular Cambodian Soup And A Staple
Food Of Cambodian Villages



ម្ហូបពេញនិយម BEST SELLER

FISH AMOK



CHARGRILLED EGGPLANT WITH PORK



STIR FRIED CHICKEN
WITH MANGO CASHEW NUT



Classics

អាម៉ុកត្រី Fish Amok	6.50
ឆាត្រប់ដុតសាច់ជ្រូក Chargrilled Eggplant With Pork	5.75
ឆាសាច់មាន់ស្វាយជុំ Stir Fried Chicken With Mango Cashew Nut	5.75
អប់សាច់មាន់ / អប់ត្រៀងសមុទ្រ Steamed Chicken / Seafood With Onions	5.75- 6.75
កាវីសាច់មាន់ Chicken Curry	6.50

STEAMED SEAFOOD WITH ONIONS



ម្ហូបតាមតំបន់ REGIONAL

Siem Reap

បុកមាន់សៀមរាប

Bok Chicken Siem Reap (Grilled Chicken, Red Tree Ants, Green Mango, Prahok & Peanuts) 14.0

ប្រហុកដុតសៀមរាប

Wood Roasted Prahok (Fermented Fish (Prahok) Paste, Mince Pork, Krosang, Lemongrass And Chili) 8.50

ទឹកគ្រឿងសៀមរាប

Teuk Kroeng Siem Reap
Minced River Fish With Lime Or Tamarind Juice And Used As A Dipping Condiment For Fresh Or Lightly Blanched Vegetables 6.75

TEUK KROENG SIEM REAP



Kampong Thom

កេនត្រី

Ken Fish In Bamboo (Fish Filet, Fish Roe, Crispy Eggplant, Spicy Basil & Chili) 6.75

ប្រហើរម្សៅ

Prahoeur rice four with mixed fish 6.75

KEN FISH IN BAMBOO



FRIED SVAY RIENG PORK



WOOD ROASTED PRAHOK



Svay Rieng

សាច់ជ្រូកលីងស្វាយរៀង

Fried Svay Rieng Pork With Beansprout Pickle 6.50

សម្ផរកកូរកណ្តៀងឆ្អឹងជំនីជ្រូក

Kor Kou Pork Rib Sloek K Ntie Ng (Cambodian Mixed Sloek K Ntie Ng Soup) 7.50

14

បុកមាន់សៀមរាប
BOK CHICKEN SIEM REAP

Roasted Chicken, Red Tree Ants,
Green Mango, Prahuk & Peanuts



ម្ហូបតាមតំបន់ REGIONAL



MI KOLA

Battambang

៦.១៥

មីកូឡា

Mi Kola
Glass Noodle, Pork Paklov, Dried Shrimp, Egg

Made With Rice Stick Noodles Stir-Fried In Soy Sauce, Served With Bean Sprouts, Crunchy Vegetables, Fragrant Herbs, And Crushed Peanuts

Pailin

សាច់ក្រក្សសាវ
Northeast Sausage 6.50

ត្រីផ្កាឆូដាត់
Plathu Fish Phat 6.75

ស្លាសាច់ជ្រូកជាមួយផ្កាឡែហ៊ាង
Salit flower with pork soup (Seasonal only) 6.25

Prey Veng

សម្លរម្ងូរត្រាកសាច់ទា
Mjou Kreak Duck Filet 7.75

MJOU KREAK DUCK FILET





សាច់ក្រូកឈ្លូសាន
Northeast Sausage
6.5



ត្រីផ្លាចូផាត់
Plathu Fish Phat
6.75

ម្ហូបខ្មែរថែបទំនើប
TRADITION WITH A TWIST

Specials

- បាយរុំភ្លៅមាន់ជាមួយសារាយសមុទ្រ
 Chicken Thigh
 With Seaweed Sushi Rolled 6.50
- មាន់លីងគល់ស្លឹកត្រៃ (2-3 នាក់)
 khmer fried chicken lemongrass
 in clay pot (2-3 Serving) 13.0
- អ៊ីឡេនៃនៃខ្នុមបុ
 Eleven One Kitchen Signature Mix
 (4 Flavor Nom Krok, And Banchev) 7.75



CHICKEN THIGH SUSHI ROLL

KHMER FRIED CHICKEN LEMONGRASS
 IN CLAY POT



អីឡេវេនវ៉ាន់ខុមបុ

**ELEVEN ONE
SIGNATURE MIXED**

(4 Flavor Nom Krok, Banchev)

7.75



ម្ហូបណែនាំពីមេចុងភៅ
CHEF'S RECCOMENDATION

FRIED CHICKEN THIGH WITH PRAHUK KTES



SNGO JROK SPICY BASIL WITH SEABASS



New Menu

- ខ្លឹមត្រាវជាមួយគ្រឿងសមុទ្រនិងស្ករ
 Ktes Taro Tree With Seafood And Saohm 9.50
- ភ្លៅមាន់ចៀនជាមួយទឹកជ្រលក់ប្រហុកខ្លឹម
 Fried Chicken Thighs
 With Prahuk Ktes Dressing,
 & Fresh Vegetable 9.50
- ស្លោជ្រក់ម្រះព្រៅត្រីស្អង់
 Sngo Chruk Spicy Basil With Seabass 12.0
- បង្កងខ្លឹមសជាមួយទឹកសុះអំពិលទឹកឃ្មុំ
 Garlic Lobster With Tamarind
 & Honey Dressing 12.0

KTES TARO TREE WITH SEAFOOD



ម្ហូបណែនាំពីមេចុងភៅ
CHEF'S RECCOMENDATION

បង្កងខ្ចីមសជាមួយទឹកស្កះអំពិលទុំទឹកឃ្មុំ

GARLIC LOBSTER

Garlic Lobster With Tamarind
& Honey Dressing

12



ម្ហូបណែនាំពីមេចុងភៅ

CHEF'S RECCOMENDATION

LOT CHAR BEEF, PORK PATE & EGG



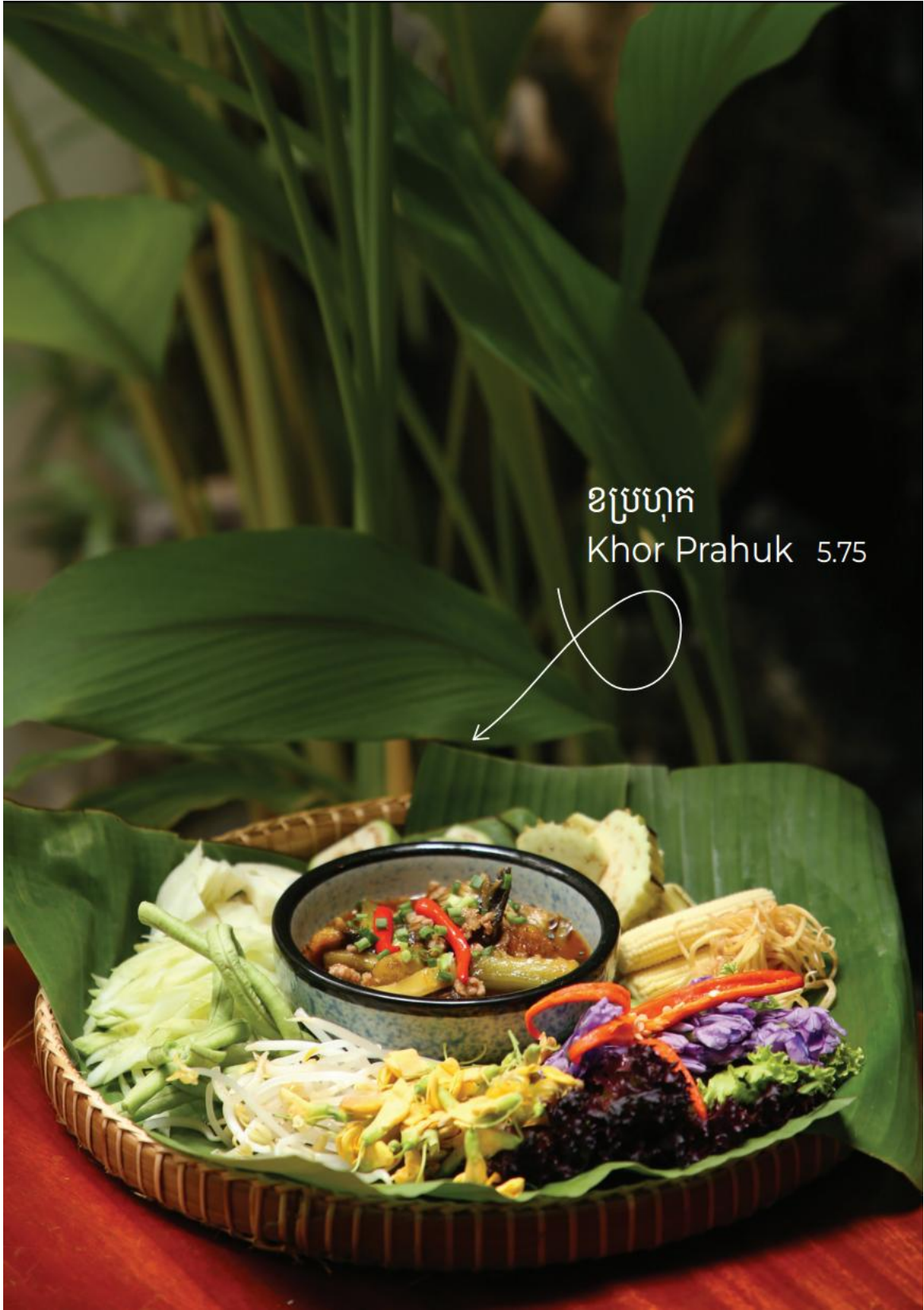
New Menu

មីកូឡាសាស៊ីវី	
Micola sasiev	6.95
លកតា (សាច់គោ ប្រហិតសាច់ជ្រូក ពងមាន់)	
Lot Char beef, pork pate & egg	5.75
ខជើងជ្រូកបែបកូនឪ	
Pork Leg Stew with egg	6.75
ខប្រហុកជាមួយបន្លែស្រស់	
Khor Prahuk with fresh vegetable	6.50

PORK LEG STEW WITH EGG



ខ្រូបហុក
Khor Prahuk 5.75



“SHARING IS CARING —
GOOD FOOD BRINGS PEOPLE TOGETHER.”

DEEP FRIED SEABASS ON KAFFIR LIME LEAF



ROASTED WHOLE FISH WITH SWEET AND SOUR SAUCE



Our Signature

ត្រីដុតអំបិលទឹកត្រីផ្អែម	
Roasted River Whole Fish with Sweet and sour sauce	16
(Pre Order 30-45 mins Beforehand)	
ចៀនជួនត្រីឆ្កែសាច់ជ្រូកចិញ្ច្រាំ	
Chen Chun Seabass, minced pork belly	17
ត្រីល្អុងបំពងស្លឹកក្រូចសើចជាមួយទឹកត្រីបុក	
Deep fried seabass kaffir lime leaf served with 2 sauces	17
ម៉ាន់ដុត និងសាច់ជ្រូកបីជាន់ទឹកត្រីផ្អែម	
Combo Set (Roasted Chicken, Pork Belly) Sweet and sour sauce	18
ឆ្អឹងជំនីជ្រូកដាក់ដាំ	
Dak Dam Pork Ribs With Fresh Vegetables	18

ម្ហូបខ្មែរ
KHMER CUISINE

ចៀនជួនត្រីឆ្កែសាច់ជ្រូកចិញ្ចៀន
**CHEN CHUN SEABASS,
MINCED PORK BELLY**

17

Fried Seabass With Sweet Soy Bean
(2-3 Serving)



ឈុតមាន់ដុត CHICKEN SERIES

To ensure the best taste and freshness,
our chicken dishes are freshly cooked to order.
Please allow at least **1 hour for pre-orders.**

Thank you for your understanding.

Must try

- | | |
|---|----|
| មាន់ដុតត្រយូងចេក | |
| Roasted chicken with banana flower | 20 |
| មាន់ដុតស្ពៃក្តាបទឹកដូងក្នុងឆ្នាំងដី | |
| Roasted chicken cabbage
with coconut juice in clay pot | 20 |
| មាន់ដុតសៀង | |
| Roasted chicken with soy bean | 20 |
| មាន់ដុតម្រេចខ្ចីកំពត | |
| Roasted chicken
with Kompot green pepper corn.... | 20 |
| មាន់ដុត ៥សេដាតិ | |
| Five Flavors Roasted Chicken
with Fresh Vegetables. | 20 |

ROASTED CHICKEN CABBAGE



ROASTED CHICKEN
WITH KOMPOT GREEN PEPPER CORN



FIVE FLAVORS ROASTED CHICKEN
WITH FRESH VEGETABLES.



ROASTED CHICKEN WITH SOY BEAN



មាន់ដុត
និងសាច់ជ្រូកបីជាន់ទឹកត្រីផ្លែម

18

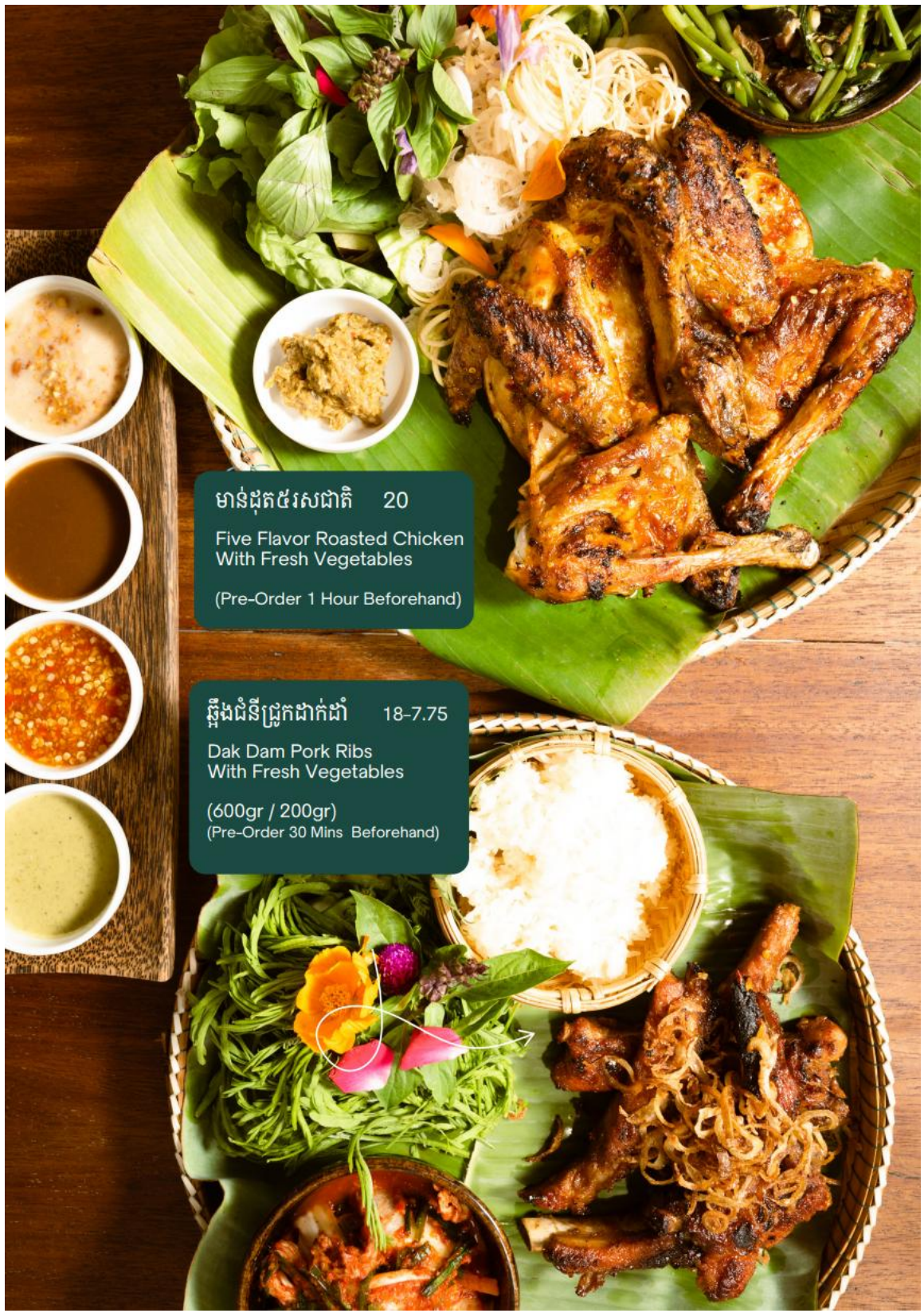
COMBO SET
(ROASTED CHICKEN, PORK BELLY)
SWEET AND SOUR SAUCE



មាន់ដុតត្រយូងចែក
ROASTED CHICKEN
WITH BANANA FLOWER

20





មាន់ដុត៥រសជាតិ 20
Five Flavor Roasted Chicken
With Fresh Vegetables
(Pre-Order 1 Hour Beforehand)

ឆ្អឹងជំនីជ្រូកដាក់ដំ 18-7.75
Dak Dam Pork Ribs
With Fresh Vegetables
(600gr / 200gr)
(Pre-Order 30 Mins Beforehand)

ម្ហូបបែបអាស៊ីកូនកាត់

PAN-ASIAN SELECTION

New Menu

សាច់ជ្រូកអាំងជាមួយទឹកត្រីអង្ករលើង	
Fried pork with sauce	5.75
ត្រប់ចៀនបែបចិនបួស	
Chinese style Fried eggplant	5.75
បាញ់នៃស្នូលបង្កាជាមួយសាច់ជ្រូក	
Classic Banchev with shrimp and Pork belly	6.75
បាញ់ស៊ីងជាមួយសាច់ជ្រូកលើស្វាយរៀង	
Bansung pork svay rieng	6.50
នំត្រក់បូរណ៍ (6 Pieces)	
Classic Nom Krok (Vegeterian / Vegan)	6.50
(Coconut Rice pancakes)	
នំត្រក់បាញ់នៃបង្កា	
House Shrimp Pancakes	6.50

CHINESE STYLE FRIED EGGPLAT



CLASSIC BANCHEV WITH SHRIMP AND PORK BELLY



នំគ្រក់បាញ់នៃវប្បធម៌

6.5

**HOUSE
SHRIMP PANCAKES**



បាញ់ស្ករ
ជាមួយសាច់ជ្រូកលីងស្វាយរៀង
BANSUNG PORK SVAY RIENG

6.5



ប្រភេទបាយ RICE LOVER

Popular Selection

បាយសាច់មាន់តឺរីយ៉ាគី Chicken Teriyaki Rice	6.75
បាយសាច់គោបឺបឃ្យូ Beef BBQ Rice	6.75
បាយសាច់មួយមាន់លឹងជ្រក់ក្រអៅឈូក Steamed rice with fried chicken & lotus root pickle	6.75
បាយសាច់ជ្រូកលឹងស្វាយរៀង Steamed rice with Svay Rieng Pork and bean sprout pickle	6.75
បាយឡូកឡាក់សាច់គោ Beef lok lak with rice	6.75
ត្រីចៀនជាមួយជ្រក់ម្នាស់ Fried fish with pineapple salsa	6.75

STEAMED RICE WITH SVAY RIENG PORK
AND BEAN SPROUT PICKLE



FRIED FISH WITH PINEAPPLE SALSA



PROTIEN OPTIONS

FRESH OYSTER



Fusion

អមស្ទើរស្រស់	
Fresh Oyster (Served With Koh Kong Sauce)	3.00/ Pcs
អមស្ទើរដុតជាមួយឈ្នីស	
Baked Oyster With Cheese	3.50/ Pcs
ស្តេកសាល់មីន	
Grilled Salmon Steak	18.0
ស្តេកសាច់គោ	
Grilled Beef Steak (Local Beef) With Green Pepper Sauce & Cream Sauce	10.5
សាច់គោអាំងទឹកប្រហុក	
Khmer Style Grilled Beef With Prahuk sauce / Tofu koh kong sauce	9.75

GRILLED BEEF STEAK



GRILLED SALMON STEAK





សាច់គោអាំងទឹកប្រហុក
**KHMER STYLE
GRILLED BEEF**
With Prahuk Sauce / Tofu koh kong sauce

9.75

ម្ហូបខ្មែរបែបក្លាយ
FUSION



Burgers

ប៊ីហ្គីសាច់ត្រី	6.75
Fish Amok Burger	
ប៊ីហ្គីសនំពណ៌ក្រហម	6.50
Red Bean Burger	
ប៊ីហ្គីឈឺសស្តេក	6.75
Cheese Steak Burger	
ប៊ីហ្គីទ្រុកទ្រុកសាច់គោ	6.75
Beef Lok Lak Burger	

ម្ហូបប្លង់ VEGETARIAN

STIR FRIED TOFU WITH MUSHROOM



STIR FRIED FLAT NOODLE



All Green

ឆាបន្លែប្លង់	
Stir Fried Veggie With Mushroom	5.50
អាម៉ុកប្លង់តៅហ្វូនិងផ្សិត	
Tofu Mushroom Amok	6.00
ឆាបន្លែប្លង់ជាមួយស្លៀតពោត	
Stir-Fried Tofu With Mushroom & Baby Corn	5.75
ឆាផ្កាខាត់ណាខៀវ ជាមួយផ្សិត	
Stir Fried Broccoli With Mushroom	5.75
ការីប្លង់	
Vegetarian Curry	5.75
ឆាគុយទាវកាត់ជាមួយពងមាន់និងបន្លែ	
Stir fried flat noodle with vegetable and egg	6.25

TOFU AMOK



Popular Choice

ឆាគុយទាវកាត់ជាមួយពងមាន់និងបន្លែ

Stir Fried Flat Noodle With Vegetable And Egg

6.25

បន្លែម
DESSERTS

BROWNIE



NOM KOU



PUMPKIN CAKE



Desserts

នំល្អិត	
Pumpkin Cake	4.75
នំប្រោនីជាមួយការ៉េមវ៉ានីឡា	
Brownie With Vanilla Ice Cream	4.75
សាយស្ករត្រីជាមួយយូធីក	
Chocolate Banana Spring Roll	4.75
បាយដំណើបជាមួយការ៉េមដូង	
Mango Sticky Rice	5
With Coconut Ice Cream (Durian Flavour)	
នំកូរ	
Nom Kou (Sticky Rice Flour Cake)	4.25

MANGO STICKY RICE



បន្លែម
DESSERTS

Desserts

តាប៉េ	
Sweet Fermented Rice	3.75
បន្លែមចំរុះ	
Young coconut dessert	4.75
ត្រប់ដូងខ្លី៖	
Sweet fermented rice and coconut cream	4.75
ចេកសាយៀ	
Banana with tapiocos pearls dessert	4.5

SWEET FERMENTED RICE



YOUNG COCONUT DESSERT



SWEET FERMENTED RICE
AND COCONUT CREAM



BANANA WITH TAPICOS PEARLS DESSERT



ICE CREAM

រសជាតិ កាវ៉ែម FLAVOURS

- ធុបន
Durian
- ម្រេចកំពតវ៉ាន់នីឡា
Vanilla & Kampot Pepper
- តៃហៃតង
Green Tea
- ដូង
Coconut
- ស៊ូតូឡា
Classic Chocolate
- វ៉ាន់នីឡា
Classic Vanilla
- ស្ពេកតូលូស
Speculoos

បន្លែម TOPPINGS

- ស៊ូតូឡាឈឺប
Chocolate Chips
- ប្រោណ តូតី
Brownie Bits
- តូតីស៊ូតូឡា
Chocolate Chip Cookie Crumble
- ស្បៀងខាវម៉ែល
Salted Caramel Sauce
- ស្បៀស៊ូតូឡា
Chocolate Fudge Sauce
- ទឹកដោះគោខាប់
Condensed Milk



1 SCOOP 1.6,- 2 Scoops For 3.0 3 Scoops For 3.5	1 TOPPING 0.75,- 2 Toppings For 1.0 3 Toppings For 1.5
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ម្ហូបបន្ថែម ADDITIONAL

Sides

បាយក្រហម	Side of brown rice	1
បាយស	Side of white rice	0.5
នំប៉័ងបាហ្គុត	Bread baguette	0.75
ដំឡូងបាក់បំពង	French fries	1
ដំឡូងបាក់បំពង	French fries full portion	3
ដំឡូងឈ្មាប់ពង	Sweet potato fried	3

Rice in Banana Leaf



Customised Takeaway



ម្ហូបខ្ចប់ TAKE AWAY

សម្លកាវីសាច់មាន់ជាមួយនំបញ្ចុកឬនំប៉័ង	
Khmer Chicken curry	
with rice noodle / bread	28
សម្លប្រហើនីបញ្ចុក	
Prohoeur green fish with rice noodle	20

អាហារប្រកបដោយ SUSTAINABLE PACKAGING

Price vary By Packaging Type. Please ask our team for details.

Too busy to dine in? Our handcrafted lunchboxes bring authentic Khmer cuisine wherever you are – perfect for office meetings, picnics, charity events, or everyday meals on the go. We offer fully customizable lunchboxes to suit your needs – choose your favorite dishes, portion size, packaging type, and price.

Whether it's a traditional banana leaf-wrapped bay smok, a modern fusion box, or our eco-friendly sugarcane containers, every lunchbox is prepared with care.

We focus on flavor, variety, and supporting local ingredients, with sustainability at the heart of everything we do.

Sugarcane Lunch Box



Bay Smok



Paper Lunch Box



Bay Smok



Rice in Banana Leaf



Healthy Daily Meal Box

A complete, home-style meal including rice, vegetables, protein, and fruit. Carefully cooked for busy parents who want wholesome food for their children.



Healthy Daily Meal Box





CATERING SERVICE



We offer plastic-free service

We use biodegradable take-away boxes, bamboo straws, and we have a strict policy for all our suppliers to deliver food in boxes or metallic containers.

Locally grown ingredients

Whenever possible we source our products from local farmers and make use of seasonal products.

Variety of service

Coffee breaks, canapés, and BBQs for any group size. Zero waste is our main goal, we use only ceramic plates, cutlery, glasses, and professional gastronomy equipment.





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