



MALIS
RESTAURANT



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Malis is a high-end restaurant which boasts a “Living Cambodian Cuisine”
By researching, practicing and promoting Cambodian cuisine,
we aim to safeguard the nation’s food heritage for years to come.

- please let us know if you have any specific food allergies -

DISCOVERY SET MENU All portions are adapted to one person



2 pieces



\$33 per person | 135,300៛

សាច់ក្រូកតាកែវ
TAKEO SAUSAGES (2 pieces)
 Homemade pork sausages flavoured with Malis spices and fine coconut shavings, served with a sweet chili sauce

ញ៉ាំស្វាយខ្ចីត្រីឆ្កើវ
GREEN MANGO AND SMOKED FISH
(individual portion)
 Savoury green mango salad with local smoked-dried fish for a mouthwatering combination of flavours

បាយកាវីចំហុយស្លឹកឈូក
CHICKEN CURRY STEAMED IN LOTUS LEAF
(individual portion)
 Chicken red curry and rice wrapped in a lotus leaf and steamed to bring out vibrant flavours

កាវ៉ែម
CAMBODIAN ICE CREAM (3 scoops)
 Homemade ice cream with seasonal Cambodian fruits (soursop, durian, coconut, Kampot pepper, malis)



\$50 per person | 20,5000៛

ម៉ុកមី

ROYAL MAK MEE (individual portion)
Crispy fried noodles topped with pork slices marinated in kroeung and fragrant lemongrass, then slow-cooked in coconut milk and pan-fried

សម្លប្រហើរស្លឹកម្រៃ

MORINGA SOUP (individual portion)
Nutritional Moringa leaves and pumpkin consomme famous for its medicinal properties

បាយតបង្កង

BANG KANG MALIS FRIED RICE
Mekong river lobster lightly fried in dried chili and lemongrass, served with Malis fried rice

បង្កើមម្លិះ

MALIS MOUSSE
Jasmine flower infused mousse with hints of Cambodian honey and ginger, with fresh seasonal fruits

PREMIUM MALIS SET MENU All portions are adapted to one person



1 piece



\$66 per person | 270,600៛

សាច់គោអាំងចង្កាក់

BEEF SKEWERS (1 piece)

Bite sized piece of tender beef marinated in a blend of kroeung, young peppercorns, chili and brown sauce, then grilled and served with mixed pickles

ញ៉ាំត្រសក់ជាមួយមីកអាំង

GRILLED SQUID WITH CUCUMBER (individual portion)

Perfectly grilled squid chunks and cucumber salad

សម្លទំពាំងត្រីឆ្កែរ

BAMBOO SHOOTS AND SMOKED FISH (individual portion)

A smoky and refreshing vegetable soup made from an age-old Cambodian recipe in which finely sliced bamboo shoots are cooked with baby corn and vegetable broth, with smoked river fish and sa-om

បាយឆាក្លាម

KEP FLOWER CRAB FRIED RICE (individual portion)

Kaffir-flavoured rice cooked in fresh crab juice, then wok fried with fresh flower crab meat from Kep

សារ៉ាម៉ាន់សាច់គោ

SARAMAN BEEF (individual portion)

Rich and delicious, this recipe uses a special blend of kroeung cooked very slowly with coconut cream until the beef is tender and fully infused with flavours

ឆាត្រកូនប្រេងខ្យង

MORNING GLORY (individual portion)

Tasty wok fried morning glory with oyster sauce and fresh garlic

ត្រីមជុតម្រេច

KAMPOT PEPPER BRÛLÉE

Crème brûlée with a green peppercorn twist

APPETIZERS



A2



A3



A1



A4



A5

A1 | សាច់ក្រូកតាតែវី | 45,100៛
TAKEO SAUSAGES | \$11.00
 Homemade pork sausages flavoured with Malis spices and fine coconut shavings, served with a sweet chili sauce

A2 | សាច់គោអាំងចង្កាក់ | 57,400៛
BEEF SKEWERS | \$14.00
 Bite sized pieces of tender beef marinated in a blend of kroeung, young peppercorns, chili and brown sauce, then grilled and served with mixed pickles

A3 | ខ្យងផ្លិតតាម្រេចខ្ចី | 53,300៛
SCALLOPS WITH GREEN PEPPERCORNS | \$13.00
 Fresh pan-fried Sihanoukville's scallops enlivened with fresh off the vine Kampot green peppercorns and crushed garlic

A4 | ក្តាមសក់បំពង | 57,400៛
DEEP-FRIED SOFT-SHELL CRABS | \$14.00
 Daily sourced from Kep's famous crab market, our soft-shell crab is deep-fried for extra crunch and served with a flavourful ground black pepper and lime sauce

A5 | ប្រហិតបង្កា | 45,100៛
PRAWN CAKE | \$11.00
 Deep-fried bite sized pieces of minced prawns and a mix of spices and turmeric

SALADS



SA1



SA4

SA1 | ម៉ុកមី | 53,300៛
ROYAL MAK MEE | \$13.00
 Crispy fried noodles topped with pork slices marinated in kroeung and fragrant lemongrass, then slow-cooked in coconut milk and pan-fried

SA2 | ប្រហិតត្រី | 41,000៛
FISH CAKE WITH TOMATO SALAD | \$10.00
 Deep-fried minced fish fillet with a mix of spices, served with a tomato salad and Cambodian dressing

SA3 | ញ៉ាំត្រសក់ជាមួយមីកអាំង | 45,100៛
GRILLED SQUID WITH CUCUMBER | \$11.00
 Perfectly grilled squid chunks and cucumber salad

SA4 | ត្នាផ្លែប៊ែរសាច់ក្តាម | 57,400៛
AVOCADO AND CRAB | \$14.00
 Tartare of avocado mixed with fresh crab meat

SA5 | ញ៉ាំស្វាយខ្ចីត្រីឆ្អែរ | 45,100៛
GREEN MANGO AND SMOKED FISH | \$11.00
 Savoury green mango salad with local smoked-dried fish for a mouthwatering combination of flavours

SOUPS



S1



S2



S3



S6



S4



S5



S7

S1 | សម្លទំពាំងត្រីឆ្កែរ | 41,000៛
BAMBOO SHOOTS AND SMOKED FISH | \$10.00
 A smoky and refreshing vegetable soup made from an age-old Cambodian recipe in which finely sliced bamboo shoots are cooked with baby corn and vegetable broth, with smoked river fish and sa-om

S2 | សម្លប្រហើរស្លឹកម្រុំ | 41,000៛
MORINGA SOUP | \$10.00
 Nutritional Moringa leaves and pumpkin consomme, famous for its medicinal properties

S3 | ស៊ីបកន្ទុយគោ | 57,400៛
OXTAIL AND BEEF SOUP | \$14.00
 An ancient Cambodian recipe brought back to life. After a few hours cooking in a beef broth, the oxtail, galangal and green papaya combine into a refreshing soup

S4 | ស្បែកជ្រូកមាត់ | 41,000៛
SOUR CHICKEN LEMONGRASS SOUP | \$10.00
 Chicken broth cooked with lemongrass, chicken chunks and straw mushrooms with the tangy sharpness of lemon and lime

S5 | សម្លកក្រូច | 41,000៛
SAMLOR KORKO PORK AND PUMPKIN | \$10.00
 A traditional rich pork and pumpkin stew, infused with green spices and enhanced with bitter gourd leaves and pounded brown rice

S6 | សម្លម្លូត្រៀង | 41,000៛
SAMLOR MCHOU KROEUNG BEEF | \$10.00
 Tender beef slowly cooked in a broth, seasoned with a fresh curry paste and T'ngang leaves, resulting in a hearty soup

S7 | សម្លម្លូខ្លឹះ | 57,400៛
SAMLOR MCHOU SEAFOOD | \$14.00
 Sour and spicy seafood soup with yellow curry paste enhancing the flavours of lime and ripe tamarind

RICE



R2



R3



R1



R4



R5

R1 | បាយតាក្លាម | 73,800៛
KEP FLOWER CRAB FRIED RICE | \$18.00
 Kaffir-flavoured rice cooked in fresh crab juice, then wok fried with fresh flower crab meat from Kep

R2 | បាយតាបង្កង | 127,100៛
BANG KANG MALIS FRIED RICE | \$31.00
 Mekong river lobster lightly fried in dried chili and lemongrass, served with Malis fried rice

R3 | បាយការីបំហុយស្លឹកឈូក | 61,500 ៛
CHICKEN CURRY IN LOTUS LEAF | \$15.00
 Chicken red curry and rice wrapped in a lotus leaf and steamed to bring out vibrant flavours

R4 | បាយតាផ្លែឈើជំនីរជ្រូក | 65,600៛
HONEY BBQ RIBS FRIED RICE | \$16.00
 Delicious pork ribs marinated in honey and garlic purée, grilled and served with fried rice

R5 | បាយតាម្នាស់ | 45,100៛
PINEAPPLE FRIED RICE | \$11.00
 Organic honey pineapple cut into pieces and fried with Malis fragrant rice

VEGETARIAN CORNER



V1



V2



V5



V3



V4



V6

V1 | ពាកូនខាត់ណា | 28,700៛

BABY GAI LAN | \$7.00

Wok fried tender baby gai lan seasoned with oyster sauce and fresh garlic

V2 | ពាត្រកូនប្រេងខ្យង | 28,700៛

MORNING GLORY | \$7.00

Tasty wok fried morning glory with oyster sauce and fresh garlic

V3 | ពាត្រប់ | 32,800៛

EGGPLANTS | \$8.00

Roasted eggplants wok fried with fresh garlic and a shallot vinegar sauce

V4 | ខតោហ្វឹម្រែចខ្លី | 32,800៛

TOFU WITH KAMPOT PEPPER AND GINGER | \$8.00

Braised tofu mixed with spicy Kampot pepper and ginger

V5 | ការឹបន្លែ | 36,900៛

VEGETABLES CURRY | \$9.00

Seasonal vegetables cooked with Malis special curry paste

V6 | អាម៉ុកបន្លែ | 41,000៛

AMOK VEGETABLES | \$10.00

Cauliflower steamed in a banana leaf basket with lemongrass curry paste

CAMBODIAN HIGHLIGHTS



C1



C2



C3



C4



C5



C6

C1 | អាម៉ុកក្លាម | 45,100៛
CRAB WITH KROEUNG | \$11.00
 Steamed fresh crab meat with our traditional blend of herbs and spices curry paste

C2 | ប្រហុកខ្លឹះ | 45,100៛
PRAHOK KTIS PRAWN | \$11.00
 Made from fermented fish, prahok is at the heart of many Cambodian dishes. Combined with kroeung and coconut milk, it is served with a mix of raw vegetables and rice crackers

C3 | អាម៉ុកត្រី | 45,100៛
AMOK FISH | \$11.00
 This traditional dish is made with goby fish fillets marinated in a lemongrass curry paste and steamed in a banana leaf basket

C4 | ទឹកគ្រឿង | 45,100៛
TEK KROEUNG AND VEGETABLES | \$11.00
 "Tek" means water and "kroeung" is a traditional blend of herbs and spices that forms a curry paste. At Malis, our Chefs grind numerous fresh ingredients including lemongrass, chili, turmeric, garlic, shallots and ginger to create a robust kroeung base

C5 | ឥមស្សមត្រីប៉ុក | 45,100៛
ANGSOM RICE CAKE WITH TREY BOK | \$11.00
 Rice cake filled with pork, cut in rolls and pan-fried. Served with tek kroeung as a dipping sauce

C6 | សារ៉ាម៉ាសាច់គោ | 61,500៛
SARAMAN BEEF | \$15.00
 Rich and delicious, this recipe uses a special blend of kroeung cooked very slowly with coconut cream until the beef is tender and fully infused with flavours

GRILL & ROAST



G2



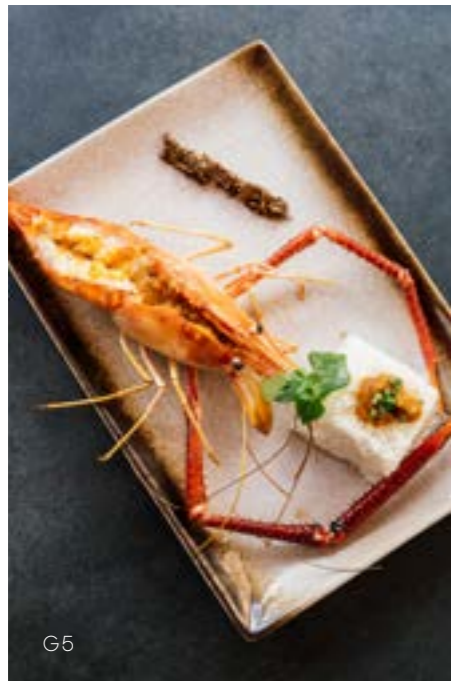
G3



G4



G1



G5



G6



G7

G1 | សាច់គោអាំងទឹកប្រហុក | 266,500៛

ROASTED BEEF STEAK | \$65

Premium beef marinated with kroeing and Malis seasoning, then roasted

G2 | ម៉ាស់ដុត | 114,800៛

ROASTED ORGANIC CHICKEN | \$28

Free-range Angkor style chicken marinated in palm sugar, chili, garlic and homemade seasoning, then roasted and served with your choice of sauce: prahok and garlic, grounded tamarind or black pepper with lime juice

G3 | ត្រីរស់ដុត | 90,100៛

BAKED GOBY FISH WITH YOUNG MANGO DIP | \$22

Whole goby river fish marinated in lemongrass and garlic, then baked in a salt crust and served with green mango dip

G4 | ទាដុតសៀមរាប | 127,100៛

HIDDEN CHREAV DUCK | \$31.00

A traditional Siem Reap recipe of slow-roasted duck marinated in lemongrass, served with fragrant red rice

G5 | បង្កងអាំងទឹកប្រហុក | 127,100៛

BANG KANG MALIS | \$31.00

Mekong river lobster marinated in a prahok and chili paste, then wrapped in foil and grilled until golden for intense flavours

G6 | ផ្លែដំនីប្រឡាក់ស្រាត្នោត | 69,700៛

TAKEO PORK CHOPS | \$17.00

Tender pork chops from Takeo province marinated in a palm wine and Kampot pepper sauce, grilled and served with a fresh banana blossom salad

G7 | ជ្រូកគូលែន | 135,3000 ៛ | 270,600៛

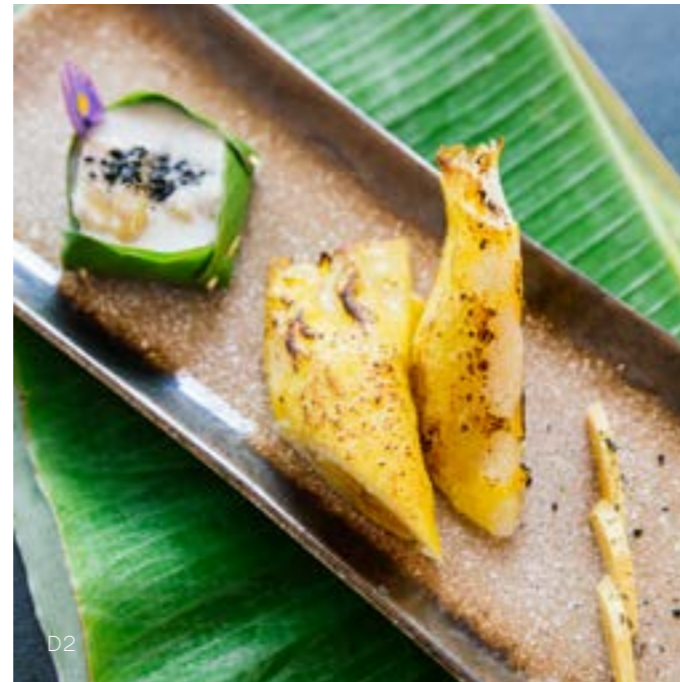
KULEN PIG - SEASONAL | \$330 OR \$66.00 (whole or individual portion)

Organic and sustainable pork meat from Kulen black pigs reared around Phnom Kulen forests, a mountain just 45km northeast from Siem Reap where the first Khmer King was crowned more than 1,200 years ago

DESSERTS



D1



D2



D3



D4



D5

D1 | បង្កើតម្ហូប | 28,700៛
MALIS MOUSSE | \$7.00
 Jasmine flower infused mousse with hints of Cambodian honey and ginger, with fresh seasonal fruits

D2 | សំប៉ែត | 28,700៛
BANANA PANCAKE | \$7.00
 Fresh banana in a light pancake batter served with coconut milk

D3 | បបរក្លោត | 28,700៛
PALM FRUIT IN COCONUT | \$7.00
 Delicious young palm fruit cooked in coconut milk

D4 | គ្រឹមដុតម្រេច | 28,700 ៛
KAMPOT PEPPER BRÛLÉE | \$7.00
 Crème brûlée with a green peppercorn twist

D5 | កាវ៉ែម | 28,700៛
CAMBODIAN ICE CREAM | \$7.00 (3 scoops)
 Homemade ice cream with seasonal Cambodian fruits (soursop, durian, coconut, Kampot pepper, jasmine)

THALIAS
HOSPITALITY

TOPAZ
RESTAURANT

MALIS
RESTAURANT

ARUNREAS
HOTELS & RESORTS

Khéma
SINCE 1997

