



BUFFET CATERING PRICE

PRICE	STARTING FROM £30 PER PERSON INCLUDES 2 STARTERS, 3 MAINS WITH JASMINE RICE (SELF SERVE CATERING BUFFET)
EXTRA CHARGE	10% SERVICE
OPTIONAL	CUTLERIES - DISPOSABLE CUTLERIES AND PLATES - EXTRA £1.50 PER PERSON
	MEAT CHOICE - FOR PRAWN DISH - £2 PER PERSON
	MAIN COURSE CHOICE - FOR RENDANG / SARAMAN : £1/PERSON MAIN COURSE CHOICE - FOR DUCK DISH : £1 PER PERSON
	VEGAN PROTEIN CHOICES - SOY CHICKEN or VEGAN COD £1 PER PERSON
	RICE - CHANGE FROM JASMINE RICE TO GARLIC EGG FRIED RICE : 50p / PERSON
	SERVING STAFF - IF YOU NEED STAFF SERVING AT BUFFET AREA, IT'S OPTIONAL COST £20 per hour / STAFF (MINIMUM 2 STAFF)

DROP OFF & COLLECTION :

DROP OFF - FOOD DROP OFF FREE OF CHARGE WITHIN 5-MILE RADIUS OF OUR RESTAURANT IN MARPLE.
FOR OUTSIDE THE RADIUS WE CHARGE AT £10 PER MILE.

COLLECTION - IF WE DO NOT COLLECT ALL THE POTS, BUFFET TRAYS BACK AFTER THE SERVICE THERE IS £50 CHARGES FOR NEXT DAY COLLECTION.



STARTERS - CHOOSE 2

SACK KO ANG (GRILLED STEAK SKEWERS)

Lemongrass and garlic marinated flank beef skewers

CHICKEN AND PRAWN ON TOAST

Seasoned minced chicken and prawns on sliced baguette and fried - served with plum sauce

CREAMY MUSHROOM TOM YAM (CHOICE OF CHICKEN / FISH)

Spicy lemongrass creamy broth with mushroom and coriander

ANKOR CAULIFLOWER (STICKY SRIRACHA or CHILLI GARLIC)

Deep fried lightly battered cauliflower glazed in our signature sticky sriracha sauce or tossed with chilli garlic

KHMER CRISPY ROLLS

Cambodian spring rolls filled with pork, glass noodles, carrots and wood ear mushroom - served with Tuk Trey sauce

VEGETABLE CRISPY ROLLS

Crispy rolls filled with carrot, onion, wood ear mushrooms and glass noodles - served with Tuk Trey sauce

KFC - KHMER FRIED CHICKEN (STICKY SRIRACHA, CHILLI GARLIC or REGULAR)

Crispy fried chicken pieces of glazed with spicy sriracha sauce - served with Kimchi Mayo

NOM POUT (CORN FRITTERS)

Cambodian style corn fritters with coriander and lime leaves - served with sweet chilli sauce

SALMON SWEET POTATO CAKES

Salmon and sweet potato fish cake, curry paste and spring onion coated in panko - served with Kimchi aioli

ANGKOR WINGS(STICKY SRIRACHA, CHILLI GARLIC or REGULAR)

Crispy marinated wings with choices of sauce

PRAWN SUMMER ROLLS

Fresh rice paper rolls filled with vermicelli noodles, lettuce, carrots, cucumber, mint and prawns - served with hoisin peanut sauce

KAMPOT SQUID

Lightly battered squid - served with sweet chilli dip

CHICKEN YARM SALAD

Classic Cambodian glass noodle salad with shredded cabbage, cucumber, red onions, chillies and mixed herbs dressed in a sweet lime and fish sauce dressing. Topped with roasted peanuts and crispy shallots.

SOME OF THE DISHES CAN BE MADE GLUTEN FREE - PLEASE CONTACT US FOR MORE INFO FOR ANY ALLERGIES



MAINS - CHOOSE 3

PROTEIN CHOICE : CHICKEN, BEEF, PRAWN or DUCK

LOC LAC

Marinated flank steak pieces in dark soy, garlic and black pepper, wok cooked to medium rare in butter - served with salad, black pepper and lime sauce

ORANGE GINGER DUCK

Crispy duck breast cooked with ginger, garlic, asparagus, honey orange sauce - served on top of crispy noodle

GINGER TAMARIND DUCK

Crispy duck sauteed with garlic, ginger, chilli, onion, green beans, red peppers and basil in tamarind sauce

CAMBODIAN KARI

Medium spicy cambodian curry with housemade paste, coconut milk, star anise, sweet potatoes, bamboo shoots, green beans, onion and basil

SPICY LEMONGRASS STIR FRY

Lemongrass stir fry with chilli, onions, green beans, peppers, tamarind and basil

PAD KRAPOW

Chilli and garlic stir fry with sweet basil and green beans

KAMPOT CHICKEN or KAMPOT BEEF

French cambodian dish of green peppercorn, butter, oyster sauce, mushroom and pak choi

LAMB RENDANG **

Malaysian inspired curry of braised lamb, toasted coconut, chilli and cumin

FISH AMOK

National dish of steamed fish curry, coconut milk, lemongrass paste, spinach topped with lime leaves

SARAMAN **

Mild warm curry of braised beef, peanuts, cinnamon, star anise, potatoes and carrots

CHA BAI (FRIED RICE)

Cambodian style fried rice with garlic, carrot, onions and peas

BATTAMBANG NOODLE

Spicy wide rice noodles cooked with chilli paste, garlic, chilli, basil, oyster sauce and mixed vegetable

CHA KUTHIEW

Rice noodle, egg, carrots, tamarind sauce, radish, beansprouts and topped with ground peanut

LORT CHA

Wok cooked udon noodle with garlic, egg, spring green, beansprout and oyster sauce

CHA MEE

Saute wheat noodle, garlic, oyster sauce, house seasoning, egg and mixed vegetable

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VEGAN STARTERS - CHOOSE 2

CREAMY MUSHROOM TOM YAM (CHOICE OF TOFU, VEG OR SOY CHICKEN)

Spicy lemongrass creamy broth with mushroom and coriander

ANKOR CAULIFLOWER (STICKY SRIRACHA or CHILLI GARLIC)

Deep fried lightly battered cauliflower glazed in our signature sticky sriracha sauce or tossed with chilli garlic

VEGETABLE CRISPY ROLLS

Crispy rolls filled with carrot, onion, wood ear mushrooms and glass noodles - served with Tuk Trey sauce

AVOCADO ROLLS

Creamy avocado, onions, coriander, sun dried tomatoes with tamarind cashew sauce

NOM POUT (CORN FRITTERS)

Cambodian style corn fritters with coriander and lime leaves - served with sweet chilli sauce

TOFU SUMMER ROLLS

Fresh rice paper rolls filled with vermicelli noodles, lettuce, carrots, cucumber, mint and tofu - served with hoisin peanut sauce

TOFU WITH HOISIN PEANUT SAUCE

Crispy fried tofu - served with hoisin peanut sauce

CHILLI GARLIC TOFU

Lightly battered tofu tossed with onion, red pepper, chili, garlic, coriander and spring onion

YARM SALAD (CHOICE OF TOFU OR VEG)

Classic Cambodian glass noodle salad with shredded cabbage, cucumber, red onions, chillies and mixed herbs dressed in a sweet lime and fish sauce dressing. Topped with roasted peanuts and crispy shallots.



VEGAN MAINS - CHOOSE 3

PROTEIN CHOICE : TOFU, MIXED VEG, CHICKPEAS, SOY CHICKEN or SEITAN

AUBERGINE WITH BASIL AND GARLIC

Japanese aubergine, garlic, chilli, onion, peppers, vegan oyster sauce, tamarind and sweet basil

CHILLI GARLIC 'SOY CHICKEN'

Soy chicken pieces lightly battered, sauteed in garlic, peppers, onions with spring onion and coriander

VEGAN AMOK (CHOICE OF VEGAN COD or MIXED MUSHROOM)

National dish of steamed curry of coconut milk, lemongrass paste, spinach topped with lime leaves

SPICY LEMONGRASS STIR FRY

Lemongrass stir fry with chilli, onions, green beans, peppers, tamarind and basil

GINGER SAUTE

Lots of julienne ginger, garlic, onion, spring onion with house stir fry vegan sauce

GINGER TAMARIND 'SEITAN DUCK'

Seitan duck sauteed with garlic, ginger, chilli, onion, green beans, red peppers and basil in tamarind sauce

CAMBODIAN KARI

Medium spicy Cambodian curry with housemade paste, coconut milk, star anise, sweet potatoes, bamboo shoots, green beans, onion and basil

GENERAL LON NOL

Sweet and spicy stir fry of cashews, garlic, peppers and onion

SAUTEED MIXED VEGETABLE

Mixed vegetable sauteed in our vegan house stir fry sauce with garlic and light brown sauce

CHA BAI (FRIED RICE)

Cambodian style fried rice with garlic, carrot, onions and peas

BATTAMBANG NOODLE

Spicy wide rice noodles cooked with chilli paste, garlic, chilli, basil, oyster sauce and mixed vegetable

CHA KUTHIEW

Rice noodle, egg, carrots, tamarind sauce, radish, beansprouts and topped with ground peanut

LORT CHA

Wok cooked udon noodle with garlic, egg, spring green, beansprout and oyster sauce

CHA MEE

Saute wheat noodle, garlic, oyster sauce, house seasoning, egg and mixed vegetable

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