

ma hob
by amok

valentine's day

14 february 2023

"let's eat like lovers do"

lover's sharing menu

\$80 pp (min. 2 people)

enjoy nine courses from the starters, sides, sharing & sweetness menu selected by our chef

chandon NV sparkling brut

one glass per person

starters

freshly shucked oysters (one per person)
black truffle oil, kampot pepper, boba & crispy shallot (gf)

phnom penh grilled corn cob (2 pieces)
burnt garlic, balsamic spring onion sauce, white truffle oil mayo (gf, v)

plea trei (one per person)
house cured kingfish, coconut vodka, fresh pomelo, pomegranate, lemongrass & kaffir lime,
coconut milk, wasabi chilli & coriander dressing, fresh betel leaf (gf, v & vegan available)

wild caught tiger prawn brioche roll (one per person)
caramelised onion, chocolate bacon, sweet gherkin & truffle mayo

sides

crispy eggplant chips
with ground toasted rice and lemon honey yoghurt sauce (v)

battambang steamed jasmine rice

salad (choice of)

grilled pork belly & crispy school prawn
banana blossom, julienne cucumber, nim flower, green mango, thai basil, chilli mirin & tamarind
dressing (gf, v & vegan option available)

grilled tiger prawn & green papaya
roasted peanuts, fresh asian mints tamarind, chilli & garlic dressing (gf, v & vegan option available)

main (choice of)

chef's signature cambodian duck kari
duck marylands, house-made red kroeung, hand-cut taro chips (gf)

lamb kari
tender lamb, house-made red kroeung, chilli coconut cream (gf)

slow cooked tender beef ribs
beef ribs, served with pickled fennel & watercress (gf)

sach moan ang (grilled spatchcock)
whole grilled spatchcock marinated in house-made red kroeung, cos lettuce, cashew nuts, radicchio
& orange chilli dressing (gf)

sweetness (choice of)

love from amok
crispy sweet sticky red rice ball, house-made creamy avocado ice cream, mango boba, toasted
coconut (v)

nom l'peouv
organic pumpkin custard flan, pineapple ice cream, ginger crumb & honeycomb (v)