

# mahob

by amok

## welcome back

With every ending, there is a new beginning. With open arms and our warmest hearts, we say sousey (hello) to curious new faces while welcoming back our family and friends joining us for dinner.

We invite you to enjoy a different perspective on what Cambodian mahob (food) is.

**mahob by amok** is the evolution of amok, our first restaurant we opened in Windsor. Supported by our loyal following, and driven by the passion and desire to unite people through sharing a meal together, we're proud to continue showcasing modern Cambodian cuisine with you.

So make yourself cosy in our new pop-up home in Hawthorn East while we're here until December 2023.

Love,  
Woody + Thida

## chef's selection

### sharing menu

75 pp

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

(min. 2 people)

### starters

- amok favourite freshly shucked oysters** 5  
australian oysters, black truffle oil, kampot black pepper, boba & crispy shallot (gf)
- grilled phnom penh corn cob** 10  
grilled sweet corn, burnt garlic, balsamic spring onion sauce, white truffle oil mayo (2 pcs) (gf, v)
- crispy zucchini flower** 13  
organic yarra valley zucchini flower, ricotta, toasted peanuts, fresh pomelo & pomegranate, honey yoghurt (gf, v)
- chef's signature tiger prawn brioche roll** 13  
queensland wild-caught tiger prawn, caramelised onion, chocolate bacon, sweet gherkin, watercress & truffle mayo
- new crispy softshell crab** 13  
crispy softshell crab, apple chilli jam, green chilli, preserved lime & asian slaw

### sides

- crispy eggplant chips** 12  
deep fried crispy organic eggplant chips, ground toasted rice and lemon honey yoghurt sauce (v)
- compressed watermelon salad** 14  
compressed watermelon cubes, pickled ginger, cucumber, fresh pomelo, pomegranate & asian mints, trei ngeat (dried fish), honey, kampot black pepper (gf, v, vegan option available)
- battambang steamed jasmine rice** 5

OUR DISHES ARE MSG-FREE. PLEASE ADVISE OF DIETARY REQUIREMENTS.

### sharing

- plea trei** 26  
house cured kingfish, coconut vodka, fresh pomelo, pomegranate, lemongrass & kafir lime, coconut milk, wasabi chilli & coriander dressing, fresh betel leaf (4 pcs) (gf, v, vegan option available)
- char banle** 24  
stir-fried morning glory, garlic chilli soy sauce (gf, v, vegan)
- grilled sihanoukville squid** 26  
market fresh squid, caramelised palm sugar, pork mince, lemongrass & shitake stuffing, watercress, daikon, chilli bok dressing (gf)
- mahob favourite salt-baked whole fish** mp  
fresh fish of the day, nim flower, pickled bean sprouts, salad, roasted peanuts, tamarind dipping sauce (gf) (allow 40 mins cooking time)
- traditional prahok k'tis** 28  
chargrilled smoked eggplant, caramelised palm sugar, cambodian prahok minced pork, peanuts, coconut cream, served with side of seasonal vegetables & salad (gf)
- amok favourite cambodian fried chicken ribs** 24  
crispy deep fried chicken ribs marinated in house-made kroeung paste, kampot black pepper, green chilli mayo sauce (8 pcs) (gf)
- new sach moan ang** 38  
whole grilled spatchcock marinated in house-made red kroeung, cos lettuce, cashew nuts, radicchio & orange chilli dressing (gf)
- beef lok lak** 32  
grilled black angus scotch fillet, caramelised onion, kampot black pepper sauce, roasted baby shallot, cherry tomato & quail egg
- chef's signature khor sach ko** 39  
slow cooked tender beef ribs, caramelised aromatic beef sauce, pickled fennel & watercress (gf)
- salads**
- grilled pork belly & crispy school prawn** 26  
banana blossom, cucumber, nim flower, green mango, thai basil, chilli mirin & tamarind dressing (gf, v, vegan option available)

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- amok favourite black angus scotch beef salad** 28  
grilled medium rare black angus scotch fillet, fresh morning glory & banana blossom, spiced cashews, chilli jam dressing (gf)

### kari

- samlor korko** 28  
kroeung coconut broth, grilled pumpkin, pine nuts, curry leaf, green papaya, roasted round eggplant (gf, v, vegan)
- seafood amok** 39  
seafood selection of kingfish, barramundi, queensland king prawn, house-made red kroeung, coconut milk, betel leaf & crispy hand-cut sweet potato crisps (gf)
- new cambodian tiger king prawn kari** 39  
queensland wild-caught tiger prawns (4 pcs), house-made sweet & sour red kroeung, holy basil, kampot peppercorn sauce & hand-cut sweet potato crisps (gf)
- chef's signature cambodian duck kari** 39  
duck marylands (2 pcs), house-made red kroeung kari sauce, hand-cut taro crisps (gf)
- new lamb kari** 38  
tender chunky lamb, house-made red kroeung, chilli coconut cream, spiced honey yoghurt (gf)

### sweetness

- amok favourite crunchy red rice** 15  
crispy sweet sticky red rice ball, house-made creamy avocado ice cream, mango boba, toasted coconut (v)
- mahob favourite noum l'peouv** 15  
organic pumpkin custard flan, house-made pineapple ice cream, ginger crumb & honeycomb (v)
- new noum chek chien** 15  
crispy lady finger banana fritter, caramelised palm sugar, chocolate dirt, crunchy puff rice, house-made coconut ice cream (v)