

Noodles and Rice

Angkor Laksa	27
Khmer Laksa soup. Prawns. Mung beans, cucumber, spring onions, peanuts. Rice noodles.	
Vegetable	20

Stir Fry Chow Mein	
Egg noodles. Your choice of meat. Seasonal vegetables.	
Chicken or Beef or Pork	23
Combination <i>(includes prawns, mussels, scallops and squid)</i>	26
Vegetable	20

Crispy Chow Mein	
Crispy egg noodles. Choice of meat. Seasonal vegetables..	
Chicken or Beef or Pork	23
Combination <i>(includes prawns, mussels, scallops and squid)</i>	26
Vegetable	20

Pad Thai (V)	
Khmer style rice noodles. Stir fried. Carrots, onions, mung beans. Peanuts. Lemon	
Chicken or Beef	22
Combination <i>(includes prawns, mussels, scallops and squid)</i>	25
Prawn	27
Vegetable	19

Singapore Noodles (V)	22
Stir fried. Vermicelli rice noodles. Vegetables +curry powder. BBQ Pork.	
Vegetable	19

Fried Rice	
Khmer style stir fried rice. Seasonal vegetables.	
Chicken or Beef	21
Combination <i>(includes prawns)</i>	23
Vegetable	19

Side Dishes/Extra

Steamed Jasmine Rice <i>(Serves 1)</i>	3
Seasonal Vegetables <i>(Stir fry. Oyster sauce)</i>	8
Egg / Rice Noodles <i>(Stir fry. Oyster sauce)</i>	5

GF = Gluten free *GF can be adjusted to GF (V) = Vegetarian
Vegan adjustments can be made also.
Please let our staff know if you have any dietary requirements or allergies.

ANGKOR BANQUETS

\$45 per person Set Menu
Minimum of 4 people

Soup

Chicken sweet corn

Entrée

Spring rolls

Wonton

Chicken nibbles

Stuffed mushrooms

Five spice beef

Satay chicken skewers

Mains

Sweet + Sour Pork

Salt + Pepper King Prawn + Squid

Chicken Cashew Nuts

Mongolian Steak

Choice of Combination Chow Mein / Fried Rice

Drinks

Tea or coffee

ANGKOR
RESTAURANT

4 Coleman Mall • Phone 06 358 8807



Welcome to

ANGKOR
RESTAURANT

Cambodian (or Khmer) cuisine is an exotic fusion of Chinese, Indian & French influences, harmoniously combined into something uniquely Khmer. The food is light, delicate & healthy.

An emphasis is placed on freshness of ingredients & simplicity in cooking, allowing the complex aromas, textures & flavours to shine.

The core flavours are subtle, a blend of salty, sweet & sour utilising lemon grass, galangal, lime leaves, turmeric, tamarind and a range of Asian herbs.

We also cater for vegetarian and gluten free diets, please let us know when ordering if you have any special diet and our chief will be more than happy to see what he can do for you.

Due to the nature and freshness of our cooking, the food will be served as soon as it is prepared. For maximum enjoyment we encourage diners to start their meal when it arrives.

We hope you enjoy the Angkor experience.

Aw Kohn
(Thank you)

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Entrées

Spring Rolls (V) Beef + vegetables. Sweet chili sauce.	8
Wontons Pork + vegetable. Sweet chili sauce.	8
Satay Sticks Choice of chicken / beef. Chicken breast, Rump steak. Satay peanut sauce.	8
Chicken Nibbles Battered chicken wings. Deep fried. Sweet chili sauce. Choice to season with garlic, salt + pepper.	13
Stuffed Chicken Wings Boneless chicken wings. Pork, vermicelli noodles, lemon grass. Khmer dipping sauce. Peanuts.	14
Stuffed Mushroom (V) Battered mushrooms. Pork + vegetable. Deep fried. Sweet chili sauce.	10
Prawn Wraps Marinated prawns. Spring roll wrap. Deep fried. Sweet chili sauce + aioli.	10
Fresh Rolls Rice paper wraps. Chicken, lettuce, mung beans, carrots, vermicelli noodles and shrimps. Khmer dipping sauce. Peanuts.	12
Prawn Toast Khmer style minced prawns. Bread slices. Sesame seeds. Deep fried. Sweet chili + aioli.	9
Salt and Pepper Squid (*GF) Deep Fried, battered squid seasoned with salt and pepper.	12
Garlic King Prawns Stir fried Prawns. Seasonal vegetables. Rice crispy noodles. Sizzling bowl.	13
Five Spice Beef Rump Beef. Stir fried. Asian five spices. Rice crispy noodles. Sesame seeds.	14
Tempura Vegetables (V) Battered. Deep fried. Sweet chili sauce + aioli.	10
Siem Reap Platter Chicken Nibbles, Stuffed Mushrooms, Wontons, Spring rolls, Satay chicken / beef skewers.	36
Angkor Platter Five spice beef, Salt + Pepper prawn, Stuffed mushrooms, Prawn toast, Wontons.	36

Platters (All Platters serve 3. Extra serve 11.00)

Soup

Somlor Marchou Khmer sour soup. Bone broth. Vegetables, pineapple, garlic + tamarind.	
Chicken	10
Fish	12
Vegetable	10
Tom Yum Khmer spicy soup. Lemon juice + lemon grass.	
Chicken	10
Prawn	13
Vegetable	10
Chicken Sweet Corn Chicken. Bone broth. Eggs + sweet corn.	10

Mains

Angkor Sizzling Dishes

Lemon Grass (*GF)(V) 🍴 Mild, Medium or Hot Stir fried. Fresh lemon grass + lime kaffir leaves. Seasonal vegetables.	
Chicken or Beef (Chicken breast, Rump steak)	24
Prawn	27
Vegetable	20
Chili (*GF)(V) 🍴 Mild, Medium or Hot Stir fried. Chili paste. Seasonal vegetables.	
Chicken or Beef (Chicken breast, Rump steak)	24
Fish	27
Prawn	27
Vegetable	20
Ginger and Pineapple (*GF)(V) Stir Fried. Chopped ginger + Pineapple. Seasonal vegetables.	
Chicken or Beef (Chicken breast, Rump steak)	24
Prawn	25
Vegetable	20
Satay Stir fried. Satay peanut sauce. Seasonal vegetables + Pineapple.	
Chicken or Beef (Chicken breast, Rump steak)	24
Vegetable	20
Mongolian Steak 24.00 Sliced rump steak. Carrots, capsicum, onions, spring onions. Cha Siu sauce.	
Singapore Steak (*GF) 25.00 Battered rump steak strips. Sweet and sour sauce.	
Pork Plum (*GF) 25.00 🍴 Mild, Medium or Hot Battered Pork strips. Chili plum sauce.	
Fish Coconut (*GF)(V) 🍴 Mild, Medium or Hot Battered fish fillet pieces. Khmer style chili + coconut sauce.	
Fish	27
Vegetable	20
Garlic King Prawn Stir fried. Seasonal vegetable + garlic.	27

Chicken, Beef, Pork & Combination Dishes

Cashew Nuts (*GF)(V) Stir fried. Seasonal vegetables. Crispy potato basket. Cashew nuts.	
Chicken or Beef (Chicken breast, Rump steak)	24
Combination (includes all meats, prawns, mussels, scallops and squid)	27
Seafood (prawns, mussels, scallops and squid)	27
Vegetable	20
Khmer Omelette (*GF) Eggs. Choice of meat. Vegetables. Angkor soy sauce gravy. Rice crispy noodles.	
Chicken	19
Combination	20
Angkor Grill Chicken (*GF) Grilled chicken breast. Seasonal Vegetables. Angkor soy sauce gravy.	25
Honey Chicken Battered. Chicken breast. Honey. Sesame seeds. Lemon. Rice crispy noodles.	24
Beef Lok Luk (*GF) Rump Steak. Stir fried. Lettuce, cucumber + tomato. Khmer pepper + lemon sauce.	24
BBQ Pork BBQ marinated pork. Seasonal vegetables. Sesame seeds.	25
Sweet and Sour Pork Battered. Capsicum, Pineapple + onion. Sweet and sour sauce. Rice crispy noodle.	24
Green/ Red Curry (*GF)(V) 🍴 Mild, Medium or Hot Green curry with vegetables served with rice.	
Chicken or Beef	24
Prawn or Seafood	27
Vegetable	20
Seafood Dishes	
Salt and Pepper King Prawn and Squid (*GF) Battered. Deep fried. Salt +pepper. Potato basket. Sweet chili sauce + aioli.	28
Seafood Hot Pot Prawn, squid, scallop +mussels. Tofu. Seasonal vegetables.	27
Ginger Fish (*GF) Pan fried. Fish Fillet. Khmer style ginger and soybean paste + onions.	27
Pan-Fried Fish (*GF) Fish Fillet. Seasonal vegetables. Angkor soy sauce gravy.	27
Honey King Prawn Battered. Deep fried. Honey. Sesame seeds. Rice crispy noodles.	25

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