Marum (Khmer: មាស្រុះ)  
Our menu is Khmer style dining, ideal for sharing.  

*Please order by number.*

**For Veggie Lovers**

1. Lotus, Jackfruit and Coriander Hummus with Crusty French Bread $4.25  
2. Spicy Smoked Eggplant with Grilled Rustic Bread $4.00  
3. Coconut, Young Bamboo and Beetroot Salad with Pumpkin Seeds and Basil Lime Dressing $4.00  
4. Fresh Rice Paper Rolls with Grilled Peppers, Goat Cheese and Tamarind Chili Dip $4.50  
5. Taro, Chive and Shiitake Dumplings with Citrus Ginger Soy Sauce $4.50  
6. Wild Mushroom and Parmesan Rice Balls with Marum Leaves and Beetroot Mayonnaise $5.25  
8. Romdeng’s Crispy Rice Noodle Salad with Tofu and Jicama, Taro Spring Rolls *Inspired by Romdeng, our sister restaurant in Phnom Penh* $4.75  
9. Pumpkin, Spinach and Black Bean Curry with Quinoa $5.50  
10. Penne with Roasted Chili and Cashew Nut Pesto $5.75  

**For Fish and Seafood Lovers**

11. Warm Shrimp and Pork Prahok Dip with Local Vegetables and Crispy Rice $5.75  
12. Siem Reap Fish Soup with Tamarind, Galangal and Morning Glory $5.75  
13. Grilled Sea Bass Filet with Ginger Glaze and Smoky Eggplant Mash $6.50  
14. Oven Baked Salmon Filet with Baby Pak Choy, Spicy Miso Mirin Butter and Wakame Salad $9.75  
15. Stir Fried Prawns with Mango and Cashew Nuts $7.50  
16. Mini Crocodile Burger with Sriracha Mayonnaise and Sweet Potato Crisps $5.75  
17. BBQ Frog Legs on Sugar Cane Skewers with Pickled Morning Glory $5.75

😊 Students’ Favorite  🌶️ A Truly Khmer Dish  🌶️ Spicy

*Our water and ice are pure, our raw veggies are safe to eat and all our food is MSG free.*  
*If you have any dietary requirements, let us know.*
For Meat Lovers
18. Khmer Pork Salad with Fresh Mint, Red Onions and Lime Chili Vinaigrette $5.25
19. Stir Fried Red Tree Ants with Beef, Kaffir Lime and Chili $6.75
20. Pumpkin and Roast Duck Croquettes with Citrus Hoisin Sauce $6.25
21. Jasmine Tea Smoked Chicken Leg with Orange Honey Glaze on Chinese Broccoli $6.50
22. Grilled Beef Fillet with Kampot Pepper Sauce on Local Greens $7.50
23. Grilled Pork Skewers with Pear Ginger Sauce $5.75
24. Slow Cooked Khmer Style Pork Ribs with Apple and Radish Salad $8.00

Sides
25. Steamed Jasmine Rice $1.00
26. Crusty Bread with Sundried Tomato Tapenade $3.25
27. Zucchini and Corn Fritters with Cumin Mint Yoghurt $3.75
28. Chargrilled Vegetables with Basil Pesto $3.75

Sweets
29. Chocolate and Kampot Pepper Cake with Passion Fruit Syrup $5.75
31. Banana Fritters with Palm Sugar Caramel and Lemongrass Galangal Ice Cream $4.25
32. Mango and Pineapple Cheesecake with Basil Lemon Syrup $5.50
33. Red Sticky Rice and Sweet Mango with Pandan Sauce $4.00
34. Choices of Ice Cream 1 scoop / 2 scoops (Ask server for our flavors) $2.00/$3.50

Add our sister restaurants to your must-visit list.
Find them in Phnom Penh, Sihanoukville, Vientiane, Luang Prabang and Yangon.

Go to www.tree-alliance.org to learn more.
marum drinks

All of our shakes, juices, and cocktails are made with fresh fruit and contain no artificial flavors.

Please order by number.

<table>
<thead>
<tr>
<th>Shakes and Freezes</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>35. Young Coconut and Lime Smoothie</td>
<td>$3.75</td>
<td></td>
</tr>
<tr>
<td>36. Strawberry Milkshake with Green Kampot Peppercorns</td>
<td>$4.25</td>
<td></td>
</tr>
<tr>
<td>37. Friends’ Raspberry and Vanilla Ice Cream Shake   *Friends the Restaurant, our sister restaurant in Phnom Penh</td>
<td>$5.25</td>
<td></td>
</tr>
<tr>
<td>38. Mango and Lychee Smoothie</td>
<td>$4.25</td>
<td></td>
</tr>
<tr>
<td>39. Green Apple, Lime and Mint Freeze</td>
<td>$3.75</td>
<td></td>
</tr>
<tr>
<td>40. Makphet’s* Watermelon and Citrus Freeze *Makphet, our sister restaurant in Vientiane, Laos</td>
<td>$3.75</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Fresh Juices and Soft Drinks</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>42. Carrot, Beetroot and Orange Juice with Ginger and Lime</td>
<td>$4.50</td>
<td></td>
</tr>
<tr>
<td>44. Young Coconut</td>
<td>$2.25</td>
<td></td>
</tr>
<tr>
<td>45. Fresh Lime Soda Water with Mint</td>
<td>$2.25</td>
<td></td>
</tr>
<tr>
<td>46. Coca-Cola, Sprite or Soda Water</td>
<td>$1.50</td>
<td></td>
</tr>
<tr>
<td>47. Coca-Cola Light or Tonic Water</td>
<td>$1.75</td>
<td></td>
</tr>
<tr>
<td>48. Mineral Water (500ml)</td>
<td>$1.25</td>
<td></td>
</tr>
<tr>
<td>49. Mineral Water (1500ml)</td>
<td>$2.50</td>
<td></td>
</tr>
<tr>
<td>50. San Pellegrino Sparkling Mineral Water (750ml)</td>
<td>$5.50</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Tea and Coffee</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>51. Jasmine Tea, Pot</td>
<td>$2.00</td>
<td></td>
</tr>
<tr>
<td>52. Green Tea, Pot</td>
<td>$2.00</td>
<td></td>
</tr>
<tr>
<td>53. Marum Tea, Pot</td>
<td>$2.00</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Cocktails</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>54. Espresso, Single Shot</td>
<td>$1.50</td>
<td></td>
</tr>
<tr>
<td>55. Espresso, Double Shot</td>
<td>$2.50</td>
<td></td>
</tr>
<tr>
<td>56. Black Coffee</td>
<td>$2.00</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Fresh Juices and Soft Drinks</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>58. Pineapple and Chili Margarita</td>
<td>$4.50</td>
<td></td>
</tr>
<tr>
<td>59. Sinn Sisamouth, Honey Scented Rice Whiskey with Chili, Galangal and Kaffir Lime</td>
<td>$4.50</td>
<td></td>
</tr>
<tr>
<td>60. Passion Fruit Mojito</td>
<td>$4.50</td>
<td></td>
</tr>
<tr>
<td>61. Frozen Mango and Coconut Daiquiri</td>
<td>$4.50</td>
<td></td>
</tr>
<tr>
<td>62. Marum’s Lemongrass Gin and Tonic</td>
<td>$4.50</td>
<td></td>
</tr>
<tr>
<td>63. Frozen Guava and Lime Daiquiri</td>
<td>$5.50</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Spirits</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Served with mixer of your choice: Tonic Water, Soda Water, Coca-Cola, Coca-Cola Light or Sprite</td>
<td></td>
<td></td>
</tr>
<tr>
<td>64. Absolut Vodka (45ml)</td>
<td>$4.25</td>
<td></td>
</tr>
<tr>
<td>65. Bombay Sapphire Gin (45ml)</td>
<td>$4.25</td>
<td></td>
</tr>
<tr>
<td>66. Bacardi Rum (45ml)</td>
<td>$4.00</td>
<td></td>
</tr>
<tr>
<td>67. Chivas Regal Whiskey (45ml)</td>
<td>$6.00</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Beers</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>68. Cambodia Beer, Bottle (330ml)</td>
<td>$2.50</td>
<td></td>
</tr>
<tr>
<td>69. Angkor Beer, Bottle (330ml)</td>
<td>$2.50</td>
<td></td>
</tr>
<tr>
<td>70. Angkor Beer, Bottle (640ml)</td>
<td>$4.25</td>
<td></td>
</tr>
<tr>
<td>73. Anchor Beer, Bottle (330ml)</td>
<td>$2.00</td>
<td></td>
</tr>
</tbody>
</table>

Students’ Favorite | A Truly Khmer Beverage
White Wines

Mussel Bay Sauvignon Blanc Marlborough, New Zealand  G1. Per glass $4.50  B1. Per bottle $22.00
A clear crisp palate with a hint of ripe tropical fruits and a well balanced acidity. An excellent accompaniment to intense flavored chicken, fish and seafood dishes.

Le Grand Noir, Viognier, Languedoc-Roussillon, France (bottle)  B2. $25.00
Floral, fruity white with citrus, mango and apricot flavors; an excellent balance and freshness.

De Bortoli, Chardonnay, Riverina, Australia (bottle)  B3. $25.00
Pear, stonefruits, hints of cashew and a mineral zing. Elegant, crisp and full of life!

Sparkling Wine

Vigna Dogarina Prosecco, Veneto, Italy (bottle)  B4. $26.00
Full of green apple and lime flavors with a crisp and refreshing acidity. This delightful drop is perfect for weekend lunches and dinners- a great way to start or end your meal.

Rosé Wine

Le Grand Noir, Grenache Syrah Rose, Languedoc Roussillon, France (bottle)  B5. $24.00
Intense aromas of raspberry, strawberry and red currant with a hint of pepper. Rich on the palate, slightly dry, with an attractive fruit-sweetness.

Red Wines

Anakena, Cabernet Sauvignon, Rapel Valley, Chile  G6. Per glass $4.00  B6. Per bottle $22.00
Delicate notes of cherry and plums. The palate is soft and balanced with a pleasant finish. Ideal to drink with red and white meats.

Le Grand Noir, Pinot Noir, Languedoc-Roussillon, France (bottle)  B7. $25.00
Pure aromas of cherry, currant and savory spices. The velvety tannins are nicely balanced by ripe red fruit flavors layered with vanilla and spices.

Casillero del Diablo, Carmenere, Central Valley, Chile (bottle)  B8. $28.00
Luscious fruit flavors of dark plums and blackcurrants, dark chocolate with hints of coffee and toasted American oak.

Add our sister restaurants to your must-visit list.
Find them in Phnom Penh, Sihanoukville, Vientiane, Luang Prabang and Yangon.

Go to www.tree-alliance.org to learn more.