

OUR CUISINE

At Maisons Wat Kor, we invite you to experience the rich flavors of Cambodia through our carefully curated menu of traditional Khmer dishes, inspired by cherished Battambang family recipes. Every dish is thoughtfully crafted using fresh, organic, and locally sourced ingredients from the garden, neighboring farms, and local markets—ensuring authenticity, quality, and the true essence of Khmer cuisine.

We deeply value the health and well-being of our guests. That's why we follow strict hygiene practices, carefully washing and handling every ingredient to maintain the highest food safety standards.

Each evening, our Chef's Menu offers a unique selection of dishes, changing daily to provide variety and a fresh dining experience, even for long-stay guests. To complement our Khmer specialties, we also offer a selection of Western dishes.

We take pride in serving food that is not only flavorful but also made with care, tradition, and respect for our environment.

Enjoy your meal!





Khmer Cuisine

STARTER / ENTREE

NEM CHEAN **VEG.**

- Deep fried vegetable spring rolls.
- Rouleaux de printemps frites.

BAGN CHEV

VEG opt. (tofu, mushroom/champignon)

Yellow Crepes

- Filled with dry shrimp, bean sprouts, and your choice of minced chicken, or pork. Served with fresh lettuce, herbs, and sweet & sour sauce.

Crêpes Jaunes

- Garnies de crevettes séchées, germes de soja, et votre choix de poulet ou porc hachés. Servies avec de la laitue fraîche, des herbes aromatiques et une sauce aigre-douce.

NHOAM TRAYAUNG CHEK

VEG opt. (tofu, mushroom/champignon)

- Banana blossom salad.
(Choices: chicken, pork, **prawn***)
- Salade de fleur de bananier.
(Choix: poulet, porc, **crevette***)

NHOAM KRAUCH THLONG.

VEG opt. (tofu, mushroom/champignon)

- Pomelo salad or Green orange salad
(Choices: chicken, pork, **prawn***)
- Salade de pamplemousse.
(Choix: poulet, porc, **crevette***)

LAAB

VEG opt. (tofu, mushroom/champignon)

- Lime, roasted rice powder herbal salad.
(Choices: chicken, pork, beef, duck, fish, **prawn***)
- Salade au citron vert, poudre du riz roti et herbes.
(Choix: poulet, porc, boeuf, canard, poisson, **crevette***)

PLEA

VEG opt. (tofu, mushroom/champignon)

- Lime, mixed vegetables herbal salad.
(Choices: chicken, pork, beef, duck, fish, **prawn***)
- Salade au citron vert, légumes et herbes.
(Choix: poulet, porc, boeuf, canard, poisson, **crevette***)

NHOAM MEE-SOUR

VEG opt. (tofu, mushroom/champignon)

- Glass noodle salad with lime & mixed vegetables herbal.
(Choices: chicken, pork, **prawn***)
- Salade de nouille vermicelle aux herbes.
(Choix: poulet, porc, **crevette***)





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SOUP / SOUPE

SAMLOR M'CHOU PENG PAS TREI

VEG opt. (tofu, mushroom/champignon)

- Tomato sour soup with fish & basils.
- Soupe acidulée au poisson, tomate et basilique.

SAMLOR BRAHOEUR TREI

VEG opt. (tofu, mushroom/champignon)

- Fragrant pounded fish soup with mixed veggies.
- Soup de poisson aux legumes et épices.

SGOR CHRUOK

VEG opt. (tofu, mushroom/champignon)

- Sour soup herbals.
(Choices: fish, chicken, beef, prawn*)
- Soupe acidulée.
(Choix: poisson, poulet, boeuf, crevette*)

SNGOR NGAM NGOV

VEG opt. (tofu, mushroom/champignon)

- Sour soup with fermented lime & herbs.
(Choices: Chicken, duck)
- Soupe au citron confit.
(Choix: poulet, canard)

SOMLOR SNGOR

VEG opt. (tofu, mushroom/champignon)

- Seasonal vegetable with choice of protein
(Choices: Minced pork, chicken, or tofu)
- Légumes de saison avec le choix de protéine.
(Choix: de porc, poulet haché, ou de tofu)

SOUP OF THE DAY

VEG opt. (tofu, mushroom/champignon)

- Chef's special select from our local market
- Soupe du jour





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MAIN COURSE

MEE CHHA / BAY CHHA

VEG opt. (tofu, mushroom/champignon)

- Noodle or rice stir-fried with veggies, egg
(Choices: pork, beef, chicken, **prawn***)
- Nouille ou riz sauté aux légumes
(Choix: porc, boeuf, poulet, **crevette***)

TIA DOEUM CHEK

VEG opt. (tofu, mushroom/champignon)

- Stir-fried duck breast with banana stems, herbs, and chef special sauce.
- Magret de canard sauté avec tige de bananier, herbes et sauce special de chef.



LOK LAK

VEG opt. (tofu, mushroom/champignon)

- Stir-fried top-up with fried egg, onion, tomato & black pepper sauce
(Choices: beef, chicken, fish, duck)
- Sauté au oignon et tomate a la sauce de poivre de Samlot
(Choix: boeuf, poulet, poisson, canard)

CHHA KARRY

VEG opt. (tofu, mushroom/champignon)

- Stir-fried curry with mixed veggies & coconut milk
(Choices: chicken, pork, beef, fish, duck, **prawn***)
- Curry aux légumes
(Choix: poulet, porc, boeuf, poisson, canard, **crevette***)

CHHA NGAM NGOV

VEG opt. (tofu, mushroom/champignon)

- Stir-fried chicken or duck with homemade fermented lime
- Poulet ou canard sauté au citron confit

CHHA CHOU-EM

VEG opt. (tofu, mushroom/champignon)

- Stir-fried sweet & sour with mixed vegetables. (Choices: chicken, pork, beef, fish, **prawn***)
- Sauté légumes a la sauce aigre doux. (Choix: poulet, porc, boeuf, poisson, **crevette***)

CHHA M'REAS PROV

Veg Opt. (tofu, mushroom/champignon)

- Stir-fried hot basils, Galangal, lemongrass (Choice: Fish, chicken, pork, beef, duck)
- Sauté avec votre de basilic, galangal, citronnelle (Choix: poisson, poulet, porc, boeuf ou canard)





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MAIN COURSE

CHHA KROEUNG

VEG opt. (tofu, mushroom/champignon)

- Stir-fried with local mixed spices herbals
(Choices: chicken, pork, beef, fish, **prawn***)
- Sauté épices de Kroeung
(choix: poulet, porc, boeuf, poisson, **crevette***)

CHHA TRAB VENG

VEG opt. (tofu, mushroom/champignon)

- Baked eggplant top-up with
(choices: chicken, pork, beef, fish, **prawn***)
- Aubergine sauté
(choix: poulet, porc, boeuf, poisson, **crevette***)

AMOK TREI

VEG opt. (tofu, mushroom/champignon)

- Fish Amok with mixed spices, mixed veggie & coconut milk
- Amok de poisson avec l'ait de coco

CHHA TEUK AMPIL TUM

VEG opt. (tofu, mushroom/champignon)

- Stir-Fried Sour and Sweet Tamarind Sauce
(Choice: Pork, Chicken, **prawn***)
- Sauté avec Sauce Tamarin Aigre-Douce.
(choix: poulet, porc, boeuf, poisson, **crevette***)

DISH OF THE DAY

VEG opt. (tofu, mushroom/champignon)

- Chef's special selects from our local market.
- Plat du jour

SACH CHROUK ORB KROEUNG

- Marinated pork served with salad and herb dressing.
- Côtelette de porc marinés, servis avec une salade et une vinaigrette aux herbes.

CHHA BANGKEA KTIM SAR or M'RIK

- Prawn stir-fried with chopped garlic, spring onion & black Samlot pepper
- Crevette sauté a l'ait, oignon et poivre de Samlot

