












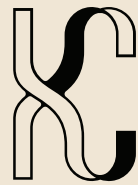
At Kommune - Dining & Social Space, we believe in creating more than just a dining experience.

Our menu is designed to bring people together, inviting guests to share not only delicious dishes but also moments of conviviality. This is a space where laughter and connection thrive.

Taking inspiration from the lively atmosphere of local markets, we aim to recreate the vibrant energy of these bustling spaces. Every dish celebrates the joy of togetherness, making each meal an opportunity to forge memories and enjoy the simple pleasures of life, just as you would in the heart of Phnom Penh’s markets.

| APPETIZERS | | | SHARING FROM KHMER KITCHEN FOR 2 PERSONS | | |
|---|--|----|---|--|----|
|  | “KOUNG ROM BONKEAR”  | 9 |   | BEEF “LOK LAK” | 15 |
| | Fresh Prawns Spring Rolls, Cucumber, Carrot, Bean Sprouts, Mixed Herbs, Rice Paper Rolls, Peanut Sour Sauce | | | Stir-Fried Beef, Soy and Oyster Sauce, Kampot Black Pepper, Lime, Vegetables | |
|  | “NOM CHAK OMBEING”   | 9 |  | “CHHA TROP DOTT”  | 12 |
| | Crispy Pancake, Minced Pork, Shrimp, Bean Sprouts, Sweet & Sour Peanut Sauce | | | Grilled Eggplant, Fresh Herbs, Shallots, Garlic, Minced Pork | |
|  | “BROHET TREI KROEUNG”     | 9 |   | “KARI SACH MOAN”    | 13 |
| | Fish Cake, Yellow Kroeung, Kaffir Lime Leaves, Dried Red Bell Pepper, Kampot Pepper Dipping Sauce | | | Cambodian Chicken Curry with Red Curry Blend, Vegetables, Coconut Milk | |
| | PULLED PORK BAO    | 9 |  | WOK-FRIED SEAFOOD  | 16 |
| | Slow-Cooked Pork Shoulder, Crunchy Vegetables, Sesame Seeds, Kimchi Mayonnaise | | | Prawns, Squid, White Fish Fillet with Vegetables, Green Kampot Pepper | |
| SOUPS | | | | | |
|  | “GHAM GNOV SACH MOAN” | 10 |  | FISH “AMOK”    | 14 |
| | Khmer Spicy Chicken Sour Soup, Pickled Lime, Lemongrass, Fried Garlic | | | Classic Cambodian Fish Curry with Amok Curry Paste, Kaffir Lime Leaves, Coconut Milk | |
| | MUSHROOM SOUP  | 10 |  | “KHMER” VEGETABLE CURRY    | 10 |
| | Seasonal Mushroom Soup, Fresh Cream, Herb Toast | | | Mixed Vegetable Curry with Turmeric, Lemongrass, Chili, Coconut Milk | |

| ASIAN FAVOURITES | | |
|---|----|---|
| CHICKEN CURRY KAPITAN    | 13 | Nyonya Chicken Curry, Coconut Gravy, Lime Leaves, Steamed Rice |
| CHAR KOAY TEOW   | 12 | Penang Wok-Fried Rice Noodles, Prawns, Cuttlefish, Chili Paste, Chives, Bean Sprouts, Egg |
| HAINAN CHICKEN RICE | 12 | Boiled Chicken, Ginger Sauce, Soy Sauce, Chili Sauce, Chicken Broth, Chicken Rice |
| NASI LEMAK     | 11 | Coconut Rice, Sambal, Peanut, Anchovies, Cucumber, Hard-Boiled Egg, Fried Chicken |
| MEE MAMAK   | 11 | Stir-Fried Yellow Noodles, Seafood, Potato, Tomato, Bean Sprouts, Chilies, Lettuce, Calamansi, Grated Peanuts |



KOMMUNE

DINING & SOCIAL SPACE

FROM THE GRILL

BEEF TENDERLOIN (200G)

Australian Wagyu Rib Eye MB 4/5, BBQ Corn, Potato Fries, Chimichurri, Rosemary Gravy

BBQ PORK RIBS



Sweet Potato Gratin, BBQ Sauce, Green Salad, Sesame Dressing

MALAY GRILLED SATAY PLATTER



Chicken or Pork Satay (6pcs), Fresh Cucumber, Red Onion, Peanut Sauce

“AYAM BAKAR”



Grilled Javanese Chicken, Fresh Aromatic Herbs, Calamansi, Sambal Belacan

GRANDMA PRAWN SAMBAL



Grilled King Prawn Sambal, Calamansi, Vegetables

“PEPES IKAN” SEABASS IN BANANA LEAF




Grilled Seabass in Banana Leaves, Ginger, Shrimp Paste, Red Chili, Lemongrass, Calamansi, Tamarind Sauce

Gai Lan with Garlic   3

Steamed Jasmine Rice 3

Pandan Coconut Rice  3

Steamed Edamame  3

Wok-Fried Mixed Vegetables  3

French Fries  3

COMFORT CORNER

WAGYU BEEF BURGER



Wagyu Patties, Pulled Brisket, Cheddar, Onions, Lettuce, Relish, Pickles, on a Sesame Bun, and Fries

KOMMUNE CLUB



Toasted Rye Bread, Grilled Chicken, Fried Egg, Pork Bacon, Lettuce, Tomato, Semi-Dried Tomato Spread, Green Salad, Fries

PULLED PORK BANH MI



Slow-Cooked Pork Shoulder, French Bread, Cinnamon Apple Chutney, Pickled Vegetables, Brown Gravy, Fries

14



“NHOAM KROCH THLONG”



Fresh Prawns, Pomelo, Herbs, Peanuts, Fish Sauce

10



“NHOAM SACH KO”



Roasted Beef Salad with Mint, Cilantro, Onion, Lime, Fish Sauce

10

“KOMMUNE” CAESAR SALAD



Romaine Lettuce, Caesar Dressing, Pork Bacon, Parmesan, Poached Egg
Additional Grilled Chicken | Grilled Prawns

10

2

DESSERT

APPLE FRANGIPANE TART



Granny Smith Apple, Almond Cream, Vanilla Ice Cream

5

CHOCOLATE COCONUT RUM CAKE



Milk Chocolate Crèmeux, Salted Caramel Nuts

5

BURNT BASQUE CHEESECAKE



Cream Cheese, Mango Jelly, Mixed Berry Coulis

5



“KAMPOT” PEPPER COCONUT CRÈME BRÛLÉE

Basil Ice Cream, Young Pepper, Coconut, Whipping Cream  

5



“CHECH KHTIS”



Namwa Banana, Sago, Coconut Milk

5



Shellfish



Alcohol



Nut



Gluten



Pork



Dairy



Egg



Vegetarian



Vegan



Rooted in Nature



Signature Dish

All prices are in USD, exclusive of 7% Service Charge and 10% VAT.