



APPETIZERS

- BEEF SKEWERS**



22
- Certified Angus Beef marinated with Kreung Prawlak, served with green papaya
- HOUSE MADE SAUSAGE TRIO**

28
- Three varieties — Lemongrass Pork, Red Kreung Chicken and Twah Ko (beef & pork).
- NATANG**

22
- Crispy rice served with chicken in a sweet chili & coconut milk sauce
- TAROBYTES**



19
- Crispy taro strips & strings coated with coconut rice batter.
- SPRING ROLLS & TAMARIND SAUCE**



19
- Fresh veggies & sprouts with Tamarind Sauce & Roasted Peanuts: Shrimp or Tofu



SOUPS

- PINEAPPLE CURRY**

22
- Chicken, pineapple, spinach, coconut milk & Red Kreung & basil; no added sugar Angkor rice or noodles(+5)
- GREEN CURRY**



22
- Chicken or Tofu, carrots, potatoes, red bell pepper, spinach, coconut milk, Kreung & basil. Angkor rice or noodles(+5)
- SOMLAW MACHU KROEUNG**

26
- Beef, Asian morning glory, seasonal veggies, Kreung & coconut milk. Served with rice



SIDES

- PAPAYA SALAD** (Ngom Lahong)



16
- Green Papaya, carrots, basil, house dressing and peanuts. Add Shrimp(+6)
- ANGKOR SALAD** (Ngom Spey Kdob)



20
- Red cabbage, cucumber, carrot, fresh herbs, & glass noodles and peanuts. Add Chicken(+4), Shrimp(+8) or Tofu(+4)
- GREEN MANGO SALAD**



18
- Shredded green mango with shallots, basil, house dressing and peanuts.
- FRESH PICKLED VEGGIES**



6
- Freshly pickled veggies with sliced Jalapeños
- ANGKOR RICE**



3/5
- Chef's special brown & white rice combination for perfect texture & flavor.

MAINS

- CHA KROEUNG** (Lemongrass Stir-Fry)



21
- Lemongrass, red bell pepper, spinach, onion, peanuts & jalapeño: Chicken, Tofu or Beef(+12)
- LOK LAK**



34
- Certified Angus Beef (8oz), pasture raised egg, lettuce, tomato, onion, Tuk Meric and Salted Kampot Pepper
- GINGER STIR-FRY**



22
- Roasted ginger, red bell pepper, chives & onion: Chicken, Beef(+12) or Tofu
- AMOK**



30
- A delicate soufflé of mild white fish, egg, coconut milk, kale, and Red Kreung steamed in a banana leaf bowl. Served with Rice
- FERMENTED MUSTARD GREENS**



22
- Naturally fermented mustard greens sautéed with Fresno chili: Chicken, Pork, Beef(+12) or Tofu
- FRIED RICE WITH HOUSE MADE SAUSAGE**

25
- Eggs, assorted veggies, served with fresh pickles. Your choice of sausage: chicken, pork or Twah Ko(+4)
- STEAK**

34
- Certified Angus beef (6oz), Angkor rice and Tuk Prahok sauce on the side.
- BOK LAHONG**



26
- Green papaya salad with string beans, tomato, Prahok, salted crab and Chicken Chicharrónes. Add Twah Ko sausage(+8)
- GREEN MANGO SHRIMP**



24
- Shredded green mango, shrimp, shallots, basil, house dressing and peanuts. Served with Rice



NOODLES

- ANGKOR NOODLES**



22
- Pan fried rice noodles, chives, sprouts, sweet chili, coconut milk Chicken(+4), Pork(+4), Shrimp(+8), Pork & Shrimp(+12) or Tofu(+4)
- LOAT CHA**



20
- Pan fried pearl noodles, eggs, chives, sprouts. Chicken(+4), Beef(+10), Shrimp (+8) or Tofu
- NOM BANCH CHOK**

24
- Village rice noodle soup with iconic Khmer broth (finger root, Kreung, coconut milk, Prahok & fish) served with fresh vegetables



Angkor Chef Guest
PW: 09012026



Dish
Photos



ANGKOR CHEF RESTAURANT - 86 SOUTH FIRST STREET - SAN JOSE CALIFORNIA - (408) 809-1639

SOFT DRINKS

- FRESH FRUIT DRINK
- HOT TEA
- ICE TEA
- COKE, DIET COKE
- COCONUT WATER
- FENTIMANS VICTORIAN LEMONADE
- SARATOGA SPARKLING



BEER

- HEINEKEN
- MODELO ESPECIAL
- PERONI
- PERONI 0.0%
- STELLA ARTOIS



WINE

8	CÔTES-DU-RHÔNE	15 / 45
5	Domaine de La Solitude, France, 2023	
5	LA MARCA PROSECCO	12 / 36
5	Sparkling wine, Italy	
5	ROSÉ	15 / 45
7	La Jolie Fleur, France 2023	
9	ZINFANDEL	15 / 45
	Klinker Brick, Lodi CA, 2021	
	SAUVIGNON BLANC	15 / 45
	William Hill, North Coast CA, 2023	
8	CHARDONNAY	16 / 48
8	Kali Hart, Monterey County CA, 2023	
8	CABERNET SAUVIGNON	18 / 50
8	Wild Horse, Paso Robles CA, 2022	

DESSERTS

	BANANA LEAF RICE PUDDING (Syh Soy)	12
	Silky rice pudding with caramelized coconut, steamed in banana leaves for rich aroma and flavor. A Khmer classic.	
	DURIAN RICE	15
	Sweet rice served with durian and coconut cream sauce	
	JACKFRUIT RICE	12
	Sweet rice served with jackfruit coconut cream sauce	

ANGKOR SHOP & RECIPES

Discover Chef Channy’s recipes and the award-winning ANGKOR sauces, pastes, and spices that make authentic Cambodian cooking easy at home.

Scan for recipes and ANGKOR products, or ask your server about products available for purchase at the restaurant.



ABOUT CHEF CHANNY

Chef Channy is the heart and soul of Angkor restaurant, bringing the flavors of Cambodia to San Jose through food rooted in happy memories, love, tradition and heritage. A survivor of the Cambodian genocide, she endured starvation, forced labor, illness and repeated separations from her family—experiences that shaped her strength and resilience. Yet rather than allowing those years to define her, Chef draws inspiration from the happy childhood memories and cultural heritage she carried with her from before the Killing Fields.

In 1979, Chef arrived in Lincoln, Nebraska as a refugee, carrying a dream of rebuilding her life and helping her mother overcome doubts about the future. Cooking became a way to preserve the closeness she shared with her mother—absorbing her pain, reliving happy memories and sharing the uncertainty of building a life in America. Guided by her mother’s love and the desire to lift her mother’s spirit, Chef pursued a successful career as an engineer in aerospace and biotech. While her formal training was in the world of technology, the love for her mother and passion for preserving her legacy ultimately guided Chef toward the world of Ancient Khmer Flavors.

Prior to opening Angkor restaurant, Chef Channy created the first shelf-stable Cambodian products sold across the United States. Today, Chef leads the kitchen with the same care, precision and intention that defined her engineering career, while reconnecting with the cherished memories of cooking with her mother. Each dish celebrates Cambodia’s unique and bold flavors, prepared with deep respect for its culinary heritage, traditions and culture. Her food and story have since reached a national audience through a feature on Food Network’s Diners, Drive-Ins and Dives with Guy Fieri.

Through Angkor restaurant, Chef invites every guest to experience more than a meal—it is an opportunity to taste a story of perseverance, ingenuity, love and heritage. Each dish connects the past to the present, honoring the flavors and memories passed down from one generation to the next.

Taste the heritage here, and bring it home with Angkor ingredients.

18% service charge applies to parties of 6 or more