



*Dr. HAY Ly Eang, Penh House and Confirel Founder*

### **Prahok, Prahok Powder and Prahok Ktis: a Symphony of Cambodian flavors**

**Prahok** is a fermented fish paste – the soul of Khmer cuisine – used since the Khmer Empire. The Prahok is said to be in every home in Cambodia, a sign Cambodians cannot live without it.

**Prahok Powder** is a traditional Prahok transformed into Powder through a unique process developed by Confirel. It better adapts to modern Western, Asian as well as Cambodian cuisines, bringing a unique and authentically Khmer taste to all forms of preparations.

**Prahok Ktis** is an other culinary preparation developed by Confirel, in line with typical Khmer gastronomy: Prahok Powder is blended with coconut milk, palm sugar, lemongrass, turmeric, kaffir lime, garlic and red chili. It then becomes a condiment with a soft creamy texture, marrying salty, spicy and subtle sweet flavors.

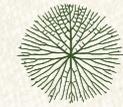
**Confirel**, by creating the Prahok Powder and Prahok Ktis, which it now exports to quite a few countries around the world, has opened new horizons to authentic Khmer products, reaching international cuisines.

These products, along with this menu, reflect Confirel's commitment to highlight Khmer gastronomy, with dishes combining Cambodian and Western recipes.

Enjoy!



More on Confirel Products:  
[www.confirel.com](http://www.confirel.com)



**PENH HOUSE**  
PHNOM PENH

## **PRAHOK MENU**

Prahok, authentic fish flavors.

KHR / USD



**Prahok Omelet**

23,100 / 5.5

with pickled peppercorn.

*A revisited version of the omelet, with the same classic ingredients, and a subtle addition of Prahok Powder.*



**Prahok Ktis**

5,4000 / 12

choice of beef, chicken, fish, or pork served with Prahok fried rice or steamed Jasmin rice.

*Prahok Ktis is an emblematic preparation, transporting you to the heart of Cambodian cuisine.*



**Prahok Tom Yam**

37,800 / 9

served with steamed Jasmin rice.

*One of the classics of Thai cuisine, Tom Yam is a spicy soup revisited with the flavors of Cambodian prahok.*



**Prahok Ktis Sandwich**

33,600 / 8

choice of beef, chicken, or pork served with salad and French fries.

*The best of the sandwich combined with some Prahok Ktis flavor.*



**Prahok Fried Rice**

33,600 / 8

*A revisited classic of Cambodian street food, with vegetables stir-fried with Prahok Powder, and a touch of Prahok caviar on top.*



**Grilled Ribeye Steak**

79,800 / 19

sauce Prahok and Kirum served with salad and French fries.

*The tenderness of grilled ribeyesteak accompanied by three distinctive sauces: one with Kampot pepper, one with Prahok Powder and one blending the two condiments.*



**Prahok Salad**

23,100 / 5.5

*Mixed salad, seasoned with Prahok Powder for a real Cambodia taste.*



**Prahok Beef Lok Lak**

46,200 / 11

Lok Lak sauce, Prahok and Kirum served with fried rice or steamed Jasmin rice.

*Traditional Cambodian beef dice stew, with onions and tomato. The sauce is made from pepper and lemon, specially concocted with Prahok Powder.*



**Prahok Ktis Special Burger**

50,400 / 12

served with salad and French fries.

*Savory Cambodian minced beef, enhanced by the addition of Prahok Ktis, bringing a unique and local flavor touch.*



**Prahok Fried Rice Crêpe**

27,300 / 6.5

served with salad.

*A crêpe filled with fried rice and seasoned with Prahok Powder.*



**Prahok Ktis Beef Spaghetti**

42,000 / 10

*Spaghetti Bolognese reinvented with a rich and fragrant sauce made from Prahok Ktis. A unique culinary experience marrying Italian and Cambodian cuisines.*



**Prahok Ktis Special Pizza**

50,400 / 12

choice of beef, pork, or seafood

*A blend between an authentic Italian pizza and Prahok Ktis, a Cambodian specialty made with Prahok Powder.*

All prices are net inclusive of 7% service charge and 10% government tax.