



Dr. HAY Ly Eang – Penh House and Confirel Founder

Prahok, Prahok Powder and Prahok Ktiss: a Symphony of Cambodian Flavours.

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 Ktiss 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 flavours.

Confirel, by creating KIRUM Prahok Powder and KIRUM Prahok Ktiss, 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!









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Prahok Salad

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



Prahok Ktiss Sandwich

33,600 / 8.0

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

A hearty bistro sandwich celebrated for its Prahok Ktiss infusion.



Prahok Fried Rice

33,600 / 8.0

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



Special Prahok Ktiss Burger

served with salad and French fries.

Cambodian ground beef patty paired with Prahok Ktiss for a more local flavour.



Prahok Omelette with Marinated Pepper

A revisited version of the classic omelette with a subtle addition of Prahok Powder and Marinated Pepper. Simple yet surprising.



Prahok Red Tuna Tartare

58,800 / 14.0

Fresh tuna cubes lightly seasoned with Prahok Powder, complemented by a subtle passion fruit note. A simple yet flavourful appetizer.



Grilled Ribeye Steak

79,800 / 19.0

58,800 / 14.0

54,600 / 13.0

5,4000 / 12.0

served with salad and French fries.

The tenderness of grilled ribeye steak accompanied by three distinctive sauces: Kampot Pepper, Prahok, and tamarind Prahok.



Prahok Ktiss Beef Spaghetti

42,000 / 10.0

29,400 / 7.0

29,400 / 7.0

27.300 / 6.5

50,400 / 12.0

Reinvented spaghetti bolognese with a rich, fragrant Prahok Ktiss sauce. A fusion of Italian and Cambodian flavours.



Prahok Turnip Soup

25,200 / 6.0

21,000 / 5.0

KHR / USD

23,100 / 5.5

23,100 / 5.5

Elevated by the deep flavour of Prahok Powder, this unique soup draws inspiration from Cambodian cuisine.



Prahok Ktiss

54,000 / 12.0

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

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



Prahok Fish Ballotine & Broth

a Khmer touch.

Delicate fish meat seasoned with Prahok Powder, enhancing its natural flavours with



Prahok Stuffed Tomatoes with Pork

served with steamed jasmine rice.

Juicy tomatoes stuffed with pork, seasoned with Prahok Powder, topped with breadcrumbs.



Prahok Fish Croquettes & Tamarind Sauce

When the soft texture of catfish croquettes is draped in a sweet and salty tamarind sauce, enhanced with an umami note from Prahok Powder.



Prahok Beef Lok Lak

46,200 / 11.0

served with Prahok fried rice or steamed jasmine rice.

A popular Cambodian stew featuring diced beef with onions and tomatoes, paired with KIRUM Pepper Sauce infused with Prahok Powder.



Prahok Catfish & Sautéed Potatoes

Tender catfish accompanied by sautéed potatoes, all perfumed with Prahok. An exotic taste of Cambodia.



Prahok Stuffed Eggplants with Pork

served with steamed jasmine rice.

Tender half eggplants filled with pork, seasoned with Prahok Powder, topped with breadcrumbs.



Prahok Cheese & Kampot Pepper &

A different cheese infused with the bold flavours of Prahok and Kampot Pepper.



Prahok Tom Yam

37,800 / 9.0

served with steamed jasmine rice.

One of the classics of Thai cuisine, Tom Yam is a spicy soup revisited with the flavours of Cambodian Prahok.



Prahok Clam Curry

served with steamed jasmine rice.

Fresh clams in a rich coconut and curry cream, enhanced with Prahok Powder. A modern twist on traditional curry flavours.



Prahok Fried Rice Crêpe

served with salad.

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