# BOPHA DEVI

# Contemporary Cambodian Cuisine

27 Ballarat Street, Yarraville | (03) 9362 0941 | www.bophadeviyarraville.com



# Welcome

Bopha Devi, pronounced 'Bo-pah Dev-vee' and which translates to 'Goddess of Devine Heavenly Flower', aims to promote the blossoming awareness of Cambodia, its heritage and food.

Cambodian (or Khmer) cuisine is an exotic fusion of Chinese, Indian & French influences. The food is light, delicate & healthy. An emphasis is placed on freshness of ingredients & simplicity in cooking, allowing the complex aromas, textures & flavours to shine.

The core flavours are subtle, utilising lemongrass, galangal, lime leaves and turmeric.

Due to the nature and freshness of our cooking, the food will be served as soon as it is prepared. We encourage diners to start their meal when it arrives.

Sharing food is an integral aspect of Khmer culture and part of the communal dining experience that we aim to encourage.

We hope you enjoy the exquisite Bopha Devi experience.

Awkun (Thank you)

# BYO Wine Only (Charges apply)

Note: Please do not request to have the bill split according to individual consumption. Equal payments we can accept.

# Little Bites

| <b>1. Crispy pumpkin wontons</b> (6) (V) Parcels filled with delicate pumpkin.   | 9.90      | <b>7. Grilled Chicken Ribs</b> (8) 11.90 <i>Marinated in a mild green curry flavour.</i>   |
|--|-----------|--|
| <b>2. Kdam</b> (4) Chicken and crab meat rolled together in a crispy bread.  | 11.90     | <b>8. Lemongrass Beef Skewers</b> (4) (GF) 10.90 Cambodian classic grilled tender beef marinated in lemongrass, lime leaves, galangal and turmeric, served with carrot and green |
| 3. Stuffed Poulet (3) (GF)   | 13.90     | papaya pickle.   |
| Grilled, partially de-boned chicken wings filled with mince  | e chicken |  |
| and spices.  |           | <b>9. Prawn Skirts</b> (7) 12.90   |
|  |           | Deep fried prawns wrapped in crispy pastry.  |
| 4. Garlic Chive Rice Cakes (3) (GF, V)   | 10.90     |  |
| Pan crisp rice cake dumplings filled with garlic chives.   |           | <b>10. Nem Chien</b> (8) (V) 9.90 <i>Spring rolls filled with onion, carrot, potato and vermicelli.</i>  |
| 5. Rice Paper Rolls (3) (GF)   |           |  |
| Chicken or Tofu (V)  | 8.90      | <b>11. Poht Char</b> (GF) 13.90  |
| Prawns   | 9.90      | Crunchy corn kernels lightly fried in butter with fresh prawns, spring onion and ground Kampot black pepper.   |
| 6. Thlong Bompong (8)  | 11.90     |  |
| Taro spring rolls with chicken mince and onion wrapped in fresh lettuce, with vermicelli, mints, cucumber. Served with carrots in a sweet and sour fish dipping sauce. | -         |  |

# Salads

#### 12. Crying Tiger Salad (GF)

Green and red capsicum, onion, cucumber, tomato, celery, lime leaves, basil, mint and chopped chilli, sprinkled with crushed roasted peanuts, ground roasted rice and drizzled with sweet fish sauce.

| Chicken (mince) or Beef or Tofu (V) | 14.90 |
|-------------------------------------|-------|
| Prawns                              | 16.90 |

### 13. Banana Blossom Salad (GF) 15.90

Shredded chicken breast tossed in banana blossom, and mint. Dressed with lime juice and peanuts.

#### **14. Nouam** (GF)

Fresh rice vermicelli mixed through white and purple cabbage, mint, basil, capsicum, roasted crushed peanuts. Dressed with fresh chili and a homemade sweet fish sauce.

| Chicken (mince) or Beef or Tofu (V) | 14.90 |
|-------------------------------------|-------|
| Prawns                              | 16.90 |

#### 15. Ktieu Khmer (GF)

Traditional fresh rice noodle soup with bean sprouts, coriander, spring onion, oriental cabbage and a touch of fried garlic.

| Chicken, Beef or Tofu (V) | 13.90 |
|---------------------------|-------|
| Prawns                    | 14.90 |

#### 16. Somlor Machu (GF)

Tamarind-based soup with tomato, pineapple, celery, fried garlic, spring onion and basil. Served with steamed rice.

| Chicken or Tofu (V) | 12.90 |
|---------------------|-------|
| Fish or Prawns      | 14.90 |

#### 17. Hot & Sour Soup (GF)

Spiced tamarind-based soup with, lemongrass, celery and basil. Served with steamed rice.

| Chicken or Beef or Tofu (V) | 12.90 |
|-----------------------------|-------|
| Scallops or Fish or Prawns  | 14.90 |

#### 18. Somlor Khtih (GF)

Traditional soup made with fresh and naturally sweet pineapple in a light coconut based broth with lemongrass and basil. Served with steamed rice.

| Chicken or Beef or Tofu (V) | 15.90 |
|-----------------------------|-------|
| Scallops or Fish or Prawns  | 17.90 |

12.90

#### 19. Wonton Soup

Chicken dumplings with oriental cabbage, fried garlic, coriander and spring onion in soup.

## **Noodles**

#### 20. Char Mee Gatang

Wok tossed fresh rice noodles with vegetables, spring onion and scrambled egg.

| Chicken or Beef or Tofu (V) | 15.90 |
|-----------------------------|-------|
| Scallops or Fish or Prawns  | 16.90 |

#### 21. Lot Char

Rice drop noodles wok tossed with Asian broccoli, bean sprouts, spring onion and egg.

| Chicken or Beef or Tofu (V) | 14.90 |
|-----------------------------|-------|
| Scallops or Fish or Prawns  | 16.90 |

#### **22. Char Mee Khmer** 14.90

Stir fried rice noodles with sliced onion, chicken mince, oriental cabbage and bean sprouts. Dressed with a sweet fish sauce, crushed peanuts and lemon wedge.

# **23. Mouan Ang** (GF) 14.90

Chargrilled chicken and onion meatballs served with vermicelli, lettuce, mints, cucumber, crushed peanuts and sweet fish sauce.

#### 24. Char Kroeung (GF)

Wok cooked protein of your choice with lime leaves, lemongrass, turmeric, onions, bean shoots and capsicum. Served with fresh mint, cucumber, lettuce, vermicelli, sweet fish sauce and crushed peanuts.

| Chicken or Beef or Tofu (V) | 14.90 |
|-----------------------------|-------|
| Scallops or Fish or Prawns  | 16.90 |

#### 25. Mee Hokkien

Hokkien noodles wok tossed with capsicum, onion, bean sprouts, Asian cabbage and spring onion.

| Chicken or Beef or Tofu (V) | 14.90 |
|-----------------------------|-------|
| Scallops or Fish or Prawns  | 16.90 |

#### **26. Spicy Noodles (GF)**

Fresh rice noodles wok tossed with Asian cabbage, carrots, onion, homemade spices and basil.

| Chicken or Beef or Tofu (V) | 14.90 |
|-----------------------------|-------|
| Scallops or Fish or Prawns  | 16.90 |

**27.** Amok (GF) 23.90

Traditional steamed fish curry with coconut cream, lemongrass, turmeric, and lime-leaves, served with rice and sliced cucumbers.

#### 28. Amok Seafood (GF)

Classic Cambodian curry with calamari, scallops and prawns cooked in our homemade creamy coconut sauce. Served with steamed rice.

#### **29.** Trei Char Knyei (GF) 23.90

Pan fried barramundi fillet with julienne ginger and salted soy beans. Served on steamed rice.

#### 30. Somlor Char Kdov (GF)

Fresh homemade blend of basil, galangal, lime leaves, garlic, chili, coriander, lemongrass, turmeric and spiced tamarind stir fried with green vegetables bean and choi sum leave served with steamed rice.

| Chicken or Beef or Tofu (V) | 16.90 |
|-----------------------------|-------|
| Prawns or Scallops or Fish  | 17.90 |

#### 31. Knyei Stir Fry (GF)

A mass of julienne ginger and onion stir fried with your choice of protein. Served on steamed rice.

| Chicken or Beef or Tofu (V) | 17.90 |
|-----------------------------|-------|
| Scallops or Fish or Prawns  | 18.90 |

#### 32. Kroeung Beef Strips

Beef marinated with lime leaves, lemongrass and turmeric. Pan browned with onion and served with steamed rice.

#### **33. Prahok Khtih** (GF) 16.90

The Cambodian traditional prahok (fish paste) cooked with chicken minced in coconut cream boil, served with fresh slice cucumbers, celeries, carrots, peas, lemon and steamed rice.

#### 34. Char Trop (GF)

Stir fried chargrilled egaplant served on steamed rice.

| Chicken or Beef or Tofu (V) | 15.90 |
|-----------------------------|-------|
| Scallops or Fish or Prawns  | 17.90 |

#### **35. Choo Chi** (GF)

24.90

18.90

23.90

Pan-fried barramundi fillet in coconut cream, lemongrass, turmeric, spices, lime-leaves and crushed peanuts. Served with steamed rice and sliced cucumber.

#### **36. Bai Kdaing Nataing (GF)**

Broccoli, carrots, snow peas, spring onion and onion cooked with your choice of meat or seafood nesting on crispy rice.

| Chicken or Beef or Tofu (V) | 15.90 |
|-----------------------------|-------|
| Scallops or Fish or Prawns  | 17.90 |

#### 37. Khmer Yellow Pancake (GF)

16.90

Chicken mince, onion and bean sprouts wrapped in a yellow rice flour pancake. Served with mint, lettuce, sweet fish sauce and crushed peanuts.

#### 38. Char Krom (GF)

21.90

Scallops, prawns or octopus stir fried with garlic, chilli, coriander, lemongrass, five spices, young green pepper, capsicum, onion, spring onion and basil. Served with steamed rice.

#### **39. Saraman** (GF)

Your choice of protein cooked with coconut cream, onion, broccoli flowers, five spices, lemongrass, turmeric, lime leaves and crushed peanuts. Served on steamed rice.

| Chicken or Beef or Tofu (V) | 15.90 |
|-----------------------------|-------|
| Scallops or Fish or Prawns  | 17.90 |

#### 40. Kari Khmer (GF)

A light coconut curry with onions, carrots, beans, Asian broccoli and potatoes. Served on steamed rice.

| Chicken or Beef or Tofu (V) | 15.90 |
|-----------------------------|-------|
| Scallons or Fish or Prawns  | 17 90 |

#### 41. Bai Char

Our very own fried rice with Asian cabbage & Chinese broccoli, bean shoots, carrots, spring onion and egg.

| Chicken, Beef or Tofu (V) | 12.90 |
|---------------------------|-------|
| Scallops, Fish or Prawns  | 15.90 |

| 42. Char Choo Aim (GF)  |                    | 45. Char Marek (GF)  | 18.90      |
|---|--------------------|--|------------|
| Pineapple, cucumber, capsicum, onion and your selection of meat   |                    | Cambodian style stir fry with fresh baby calamari, young Kampot                                    |            |
| or seafood cooked in a sweet and sour sauce. Served o rice.   |                    | green peppercorn and snow peas. Served with steamed ri   |            |
| Chicken or Beef or Tofu (V)   | 15.90              | 46. Bai Char Koh Kong (GF)   |            |
| Scallops or Fish or Prawns  | 17.90              | Special fried rice with pineapple, red onion, carrots, egg, sp and ground black pepper.            | ring onion |
| 43. Green Curry (GF)  |                    | Chicken or Beef or Tofu (V)  | 13.90      |
| A mild green curry cooked with coconut milk, green v  | eaetables.         | Scallop or Fish or Prawns  | 16.90      |
| onion and potatoes. Served on steamed rice.   | egeta.2.co,        |  |            |
| Chicken or Beef or Tofu (V)   | 15.90              | <b>47. Char Tofu</b> (GF)  | 14.90      |
| Scallops or Fish or Prawns  | 17.90              | Fresh bean curd stir-fried with mince chicken, bean spi<br>spring onion. Served on steamed rice.   | routs and  |
| 44. Bai Char Mareasprov (GF)  |                    |  |            |
| Fried rice cooked with chilli, garlic, coriander, lemongro  | ass, onion,        | 48. Bai Mouan (GF)   | 15.90      |
| red & green capsicum, beans, basil and spring onion.  | ,                  | Classic Cambodian-style chicken rice. Served with shredde  | -          |
| Chicken or Beef or Tofu (V)   | 13.90              | sliced cucumber, spring onion and a lively garlic and lemo   | n sauce.   |
| Prawns  | 16.90              |  |            |
| Sides   |                    |  |            |
| <b>49. Seasonal Vegetables</b> (GF) Stir fried seasonal greens, oriental cabbage, carrots and                 | 11.90<br>onion.    | 50. Steamed Rice (Jasmine)   | 3.50       |
| Desserts  |                    |  |            |
| <b>51. Chargrilled Sugar Banana</b> (GF) Rolled in sweet sticky rice and grated coconut served wit ice cream. | 12.90<br>h vanilla | <b>53. Kampot Pepper Ice Cream</b> Smooth coconut ice cream with aromatic Kampot black peppercorn. | 8.90       |
| 52. Cambodian Banana Fritter  | 10.90              | 54. Coconut Palm Cake  | 9.00       |
| Deep fried sugar banana coated in puffy batter mix with sesame seeds. Served with vanilla ice cream.          |                    | Classic Cambodian steamed rice flour with palm sugar and coconut served with vanilla ice cream.    |            |