



**RIKI
TIKI
TAVI**

The image features a stylized logo for the song "Riki Tiki Tavi". The text is arranged in three lines: "RIKI", "TIKI", and "TAVI". The letters are bold and blocky, with a red-to-dark-red gradient. The logo is set against a white background and is surrounded by a golden-yellow illustration of a dragon or mythical creature, with its head and wings visible behind the text.



Introduction

Thank you for choosing to visit us at Rikitikitavi, where we take great care only to provide superb meals cooked to exacting standards in our modern, hygienic kitchen.

Each morning we scour the markets for the freshest, best quality, locally grown fruit and vegetables, with bread from an excellent local bakery and fish straight from the boats as they dock at dawn (please see our specials board for today's catch).

We use the choicest cuts of local or imported meat, and only chicken breast is used in our kitchen. Storage and preparation are done to the best possible standards.

Only purified water is used during food preparation and all salads are thoroughly washed. Our kitchen is MSG free.

All meals are freshly made to order, so please forgive us if it takes a little while to get your food during very busy periods.

Tips are very gratefully received and are split amongst our staff.

We really hope you have a fantastic time and please tell us if there is anything we could do to improve your experience.

Dom and Denise



Breakfast

Baguette & Spread ✓

Fresh baguette served with a choice of homemade jam, tart lime marmalade or Nutella - 1.75

Baguette & Eggs ✓

*Crispy fresh baguette served with 3 eggs either boiled, fried, poached, scrambled or as an omelette - 2.75
add bacon (3 rashers) - 2.00 add baked beans - 1.25*

Herb Omelette ✓

A three-egg omelette prepared with freshly chopped herbs and a crispy baguette - 3.00

Crêpes ✓

*French style pancakes with choice of toppings:
Lime & honey - Banana & dark chocolate shavings -
Fresh fruit & fruity dressing - 2.75*

Healthy Start ✓

Fresh tropical fruit salad bursting with imported and seasonal fruit, topped with granola, yogurt and honey - 4.75

Continental Breakfast ✓

Fresh baguette served with jam, eggs in any style, seasonal fruit platter with yogurt and honey. Comes with your choice of an ice coffee, ice tea, a pot of tea, a cup of local coffee or an Illy espresso or cappuccino - 5.75

Bai Chhar

Breakfast fried rice with chicken and fresh vegetables, rounded off with a fried chicken egg or fried quail eggs and soy sauce with chopped chilies for extra kick - 3.75

Bai Sait Chrouk

Cambodia's favourite breakfast consists of Jasmine rice with marinated barbecued pork tenderloin strips. Comes with a choice of a fried chicken egg or quail eggs and pickled vegetables - 3.50



Sandwiches

Kampot Pepper Chicken

Sliced grilled chicken breast with cracked Kampot pepper and Italian herbs finished with tomato, lettuce and mayonnaise on a baguette or in a wrap - 3.75

Tuna Mayo

Premium tuna chunks in lightly peppered mayonnaise, served with tomato, cucumber and lettuce served on a baguette - 4.25

Three Cheese & Tomato ✓

Marinated tomatoes and olives with a hint of garlic and herbs with Cheddar, Mozzarella and Parmesan cheeses on a toasted baguette - 3.25

Spinach & Feta Panini ✓

Homemade panini with fresh spinach, feta cheese and a touch of Mozzarella - 3.50

Ham & Cheese Panini

Cracked pepper ham and Cheddar cheese on a home-made panini served with mustard mayonnaise - 3.75

Pesto Panini

Homemade panini with grilled chicken, basil pesto, Mozzarella and Parmesan cheeses with chopped roasted cashew nuts - 3.75

Chicken Club

Sliced grilled chicken with crunchy bacon, lettuce and tomatoes. Comes with mustard mayonnaise served on a baguette or in a wrap. Served with French fries - 4.75



Snacks & Starters

Sait Ko Aang

Delicious Cambodian style beef skewers made from imported beef and served with tangy vegetables - 3.75

Pepper Winglets

Deep fried crunchy chicken winglets coated with a fiery Kampot pepper & lime rub - 3.75

Bruschetta ✓

Toasted baguette slices topped with marinated tomatoes and garlic, rounded off with basil, olives and melted Mozzarella and Parmesan cheeses - 2.75

Sait Chrouk Changka

Succulent Kampot pork skewers marinated in lemongrass and grated coconut. A superbly light dish served in Khmer households for a treat - 3.25

Chicken Goujons

Tender strips of chicken breast coated in a gently spiced breadcrumb mix, with either a mustard mayonnaise or sweet chilli dipping sauce - 3.50

Savoury Crêpe ✓

French style thin pancake packed with feta cheese, tomato, onion, eggplant, red, green and yellow pepper, carrot and spring onion. Comes with a serving of Kampot pepper and lime dressing for a fragrant, yet spicy note - 3.50





Snacks & Starters

Chicken Yogurt Wraps

Fantastic homemade savoury wraps filled with marinated chicken breast and a refreshing yet spicy yogurt dipping sauce - 3.50

Satay Skewers

Indonesian style marinated chicken breast on bamboo skewers served with a delicious spicy peanut satay sauce - 3.25

Eggplant Parmigiana ✓

Freshly grilled eggplant imbued with olive oil, then topped with marinated herb tomatoes, basil and melted parmesan and mozzarella cheeses - 3.00

Kohn Khmer

Fabulously fresh and light Khmer style chicken & vegetable spring rolls served with a traditional style sesame dipping sauce - 2.75

Touk Sait Ko

Spiced ground beef intricately folded into crispy pastry jackets and served with a sweet chilli dipping sauce - 4.25

Wonton Chicken Stacks

Steamed chicken with basil, mint and coriander, finished with chilli slivers and sesame seeds served on crunchy wontons and a sweet & savoury drizzle - 3.25



Salads & Soups

Banana Blossom Salad

Light and fragrant chicken salad with banana blossom, cucumber, mint and basil with a mildly spicy dressing and chopped peanuts - 3.25

Riki Tiki Salad

Our house salad consists of char grilled Kampot pepper chicken, bacon, salad greens, peppers, tomatoes, onion and homemade croutons tossed in a vinaigrette dressing and scattered with Parmesan shavings - 3.75

Garden Salad ✓

Fresh and simple salad consisting of lettuce, cucumber, tomato, onion, yellow pepper, olives and spring onion tossed with croutons, Parmesan shavings and homemade French dressing - 3.00

Spicy beef salad

Sliced beef tenderloin tossed with garden vegetables, finely chopped bird-eye chillies and a spicy dressing - 4.50

Nyom Manoa

Diced Kampotian pineapple and tender chicken with shallots, mint and basil in a slightly tangy Khmer dressing - 3.00

Soop Chroo Moarn

Homemade tangy and light bouillon with chicken breast and oyster mushrooms. Served with rice - 3.25

Cream of Tomato Soup ✓

Made to order with fresh local tomatoes, Italian herbs and enriched with French cream and a scattering of crunchy homemade croutons. Served with toasted baguette slices - 3.75



Burgers

Kampot Pepper Burger

Top quality beef burger encrusted with freshly ground Kampot pepper and topped with a creamy Kampot pepper sauce. Presented with a tomato olive side salad and French fries - 7.75 ₺

Chicken Burger

Succulent chicken breast seared on a griddle over glowing lava stones and served on a sesame seed bun with grilled pineapple and the usual trimmings. Served with a tomato olive side salad and French fries - 6.75 ₺

Bacon Cheese Burger

Flavourful quality beef burger on a sesame seed bun, with cheddar cheese, bacon and gherkins. Served with a side salad and French fries - 8.25 ₺

Vegetarian Burger ♡

Delicious spicy Mexican inspired black bean, peanut and vegetable burger with the usual trimmings plus sliced jalapeños and aged Cheddar cheese. Served with a tomato olive side salad and French fries - 7.25 ₺

Mushroom Swiss Burger

Tasty beef burger topped with sautéed mushrooms and Emmental cheese. Served with a tomato olive side salad and French fries - 8.00 ₺

Blue Cheese Burger

Mouthwatering beef burger topped with blue cheese sauce on a burger bun with the usual trimmings. Served with a tomato olive side salad and French fries - 7.75 ₺



Mains

Loc Lac

This French colonial Khmer classic continues to enjoy widespread popularity. Ours is prepared with tender cubes of beef, simmered in a full bodied Kampot pepper sauce reduction. Comes with Jasmine rice, Khmer pickled vegetables and the traditional fried egg - 6.75 🍴

Kebab

Delicious char grilled kebabs with pineapple, pepper and onion skewered and cooked over glowing lava stones with either the famous Kampot pepper and lime sauce or our spicy peanut satay sauce. Served with French fries or sautéed potatoes and a side salad

- Marinated chicken - 6.75 🍴🍴
- Beef tenderloin - 7.75 🍴
- Mushroom, eggplant & tomato - 5.75 🍴🍴🌱

Kuree Krahom 🌱

Authentic Cambodian red vegetable curry made with field fresh French beans, eggplant, onions, potato, carrot and fragrant local herbs and spices in a banana leaf cup. Comes with Jasmine rice and salad - suits vegan diets - 4.75 🍴🌱

BBQ Pork Medallion

Tender marinated pork tenderloin medallion coated with our special tamarind onion baste and grilled over lava stones. Served with sautéed potatoes or French fries and sautéed vegetables - 7.75 🍴

Sait Moarn Chantii

Local cashew nuts, carrot, peppers, baby corn, onion, green beans and tender chicken pieces stir fried in a mildly spicy sauce, served with Jasmine rice and a side salad - 6.75 🍴🌱



Mains

Saraman

Complicated velvety rich and medium spiced Khmer beef curry made with peanuts and a bewildering variety of fresh herbs and spices. Presented with Jasmine rice and pitta bread. This much loved Khmer dish is traditionally only served during very special occasions - 8.00 🍴🍷

Amok

Scrumptious, gently seasoned traditional Cambodian creamy coconut chicken curry, steamed in a banana leaf and served with fragrant Jasmine rice and salad - 6.25 🍴

Vegetarian Burritos ✓

Homemade wraps bursting with fresh vegetables and kidney beans, simmered in a blend of Mexican spices and served with a tangy tomato salsa and a side salad. suits vegan diets - 6.25 🍴

Cha Traop Dotty

Intensely smoky, rich and flavourful dish of minced pork tenderloin, chunks of aubergine and spring onion. Served with Jasmine rice and salad greens - 5.25 🍴

Chicken Ryder

Crumbed chicken breast stuffed with cashews, Kampot pepper ham, Emmental cheese and cashew nuts. Served with a rich mushroom sauce, a side salad and your choice of sautéed potatoes or French fries - 7.75 🍴

Fettuccine Bolognese

Rich homemade tomato sauce with top quality ground beef on a bed of fettuccine and sprinkled with Parmesan shavings. Served with garlic bread - 7.25 🍴



Desserts

Oma's Apple Pie ✓

A Rikitikitavi specialty, our wonderful deeply filled apple pie is served by the slice and is laced with raisins and a touch of cinnamon, comes with premium vanilla ice cream. Yummy - 3.25

Chocolate Brownie ✓

Thick, hot, decadent chocolate brownie with chocolate shavings, premium chocolate ice cream and whipped cream - 4.50

Fruit Salad ✓

Sumptuous fresh fruit salad bursting with local and imported fruits, served with a fruity dressing and cashews - 3.75

Ice creams & Sorbets ✓

Karem's top quality ice cream and sorbets.
(subject to availability)

Ice creams

Caramel
Chocolate
Cinnamon
Coffee
Durian
Galangal & Lemongrass
Ginger
Green Tea
Hazelnut
Lime
Lime & Kampot pepper
Mint Choc Chip
Pistachio
Rum Raisin
Salty caramel
Vanilla
White chocolate
Yogurt & lime
- 1.25 per scoop

Sorbets

Banana
Coconut Chili
Mango
Mint
Passion Fruit
Pear
Pineapple
Strawberry
Strawberry & Basil
- 1.25 per scoop

Alcoholic

Baileys
Champagne
Tequila & Lime
Tiramisu
- 1.50 per scoop



Hot Drinks

Coffee

Espresso - 1.50

Cappuccino - 2.50

Americano - single 1.50 - double 2.75

Latte - 2.50

Macchiato - 2.50

Mocha - 3.00

* add a shot of Illy espresso - 1.25

Khmer filter - 1.00

Tea (pot)

Earl Grey, English Breakfast, Darjeeling,

Camomile, Green Tea, Jasmine - 1.75

Fresh ginger, lime & honey - 2.00

Fresh lemongrass - 2.00

Fresh peppermint - 2.00

After Dinner Drinks

Irish Coffee

Hot Illy coffee laced with Jameson's Irish whiskey, with a dollop of whipped cream - 4.50

Soft Irish

Hot Illy coffee blended with Baileys, topped with whipped cream - 4.50

Springbok

Hot Illy coffee mixed with Amarula, topped with with whipped cream - 4.25

Kahlúa Iced Coffee

Our fabulous ice coffee with a generous shot of Kahlúa - 3.50



Cold Drinks

Water

- Eurotech (purified) 500ml - 0.75*
- Eurotech (purified) 1500ml - 1.75*
- Kulen (natural mineral) 500ml - 1.25*
- Kulen (natural mineral) 1500ml - 2.75*
- Perrier (light sparkling) 750ml - 4.50*

Soft drinks

- 7up - 1.50*
- Bitter Lemon - 2.50*
- Coca Cola - 1.50*
- Diet Coke - 1.75*
- Fanta - 1.50*
- Ginger Ale - 2.50*
- Ginger Beer - 2.50*
- Red Bull - 1.75*
- Soda Water - 1.50*
- Sprite - 1.50*
- Tonic Water - 1.75*

Beers & Ciders

- Angkor (Cambodia; can) - 1.50*
- Cambodia (Cambodia; bottle) - 2.25*
- Anchor (Singapore; can) - 1.75*
- Corona (Mexico; bottle) - 3.75*
- Heineken (Netherlands; bottle) - 3.75*
- Lao (Laos; can) - 1.75*
- Tiger (Singapore; can) - 2.75*
- Bruntys apple cider (Cambodia; bottle) - 3.75*
- Bruntys pear cider (Cambodia; bottle) - 3.75*
- Bruntys strawberry cider (Cambodia; bottle) - 3.75*



Cold Drinks

Fruit juices

- Apple juice - 1.75*
- Cranberry juice - 3.00*
- Grapefruit juice - 1.75*
- Orange juice - 1.75*

Fresh fruit juices

- Banana & pineapple - 2.00*
- Carrot, apple & ginger - 2.75*
- Cucumber, pineapple & mint - 2.50*
- Dragon fruit, pineapple & watermelon - 2.50*
- Homemade lemonade - 2.25*
- Mango - 2.25*
- Pineapple & ginger - 2.50*
- Watermelon - 2.25*

Long Coolers

- Citrus mint freeze - 2.50*
- Ice coffee - 2.50*
- Ice tea - 2.00*
- Sparkling lemon burst - 2.25*
- Banana shake - 2.00*

Smoothies

Made with imported French fruit & ice cream, topped with whipped cream:

- Blueberry & vanilla - 4.75*
- Raspberry - 4.75*
- Strawberry & vanilla - 4.75*
- Summer fruits - 4.75*



Spirits

Gin

Beefeater - 2.00

Bombay Sapphire - 2.00

Gordon's - 1.75

Tanqueray - 2.00

Vodka

Absolut (Sweden) - 2.00

Grey Goose (France) - 3.25

Smirnoff (Russia) - 1.75

Stolichnaya (Russia) - 1.75

Rum

Bacardi (Cuba) - 1.50

Bacardi Oro (Cuba) - 1.50

Bundaberg (Australia) - 3.00

Cachaça (Brazil) - 2.00

Captain Morgan (Puerto Rico) - 2.00

Myers's (Jamaica) - 2.00

Saint James (Martinique) - 3.00

Tequila

Sauza Blanco - 2.00

Sauza Gold - 2.00

Brandy

St. Remy - 1.75

Cognac (30ml)

Hennessy V.S.O.P. - 5.75



Whiskeys

Scottish Blended Whiskies

- Chivas Regal 12y - 4.00*
- Justerini & Brooks (J&B) - 2.00*
- Johnnie Walker Red - 3.00*
- Johnnie Walker Black - 4.50*
- Johnnie Walker Platinum - 7.50*
- Teacher's - 1.50*

International Whiskeys

- Bushmills (Northern Ireland) - 2.50*
- Canadian Club (Canada) - 2.00*
- Jack Daniel's (USA) - 3.00*
- Jameson (Ireland) - 2.50*
- Jim Beam (USA) - 1.50*
- Wild Turkey 8y (USA) - 3.50*

Liqueurs

- Absinthe - 2.50*
- Amaretto - 2.00*
- Amarula - 2.75*
- Baileys - 2.50*
- Blue Curaçao - 2.00*
- Campari - 2.00*
- Cointreau - 3.00*
- Drambuie - 3.00*
- Frangelico - 3.25*
- Grand Marnier - 3.50*
- Jagermeister - 2.50*
- Kahlúa - 2.00*
- Malibu - 2.00*
- Martini Bianco - 1.50*
- Martini Extra Dry - 1.50*
- Martini Rosso - 1.50*
- Midori - 3.00*
- Pastis Ricard - 2.00*
- Southern Comfort - 2.00*



Single Malts

Talisker

Skye, 10 years

Robust malt with deep, sweet taste, rich in barley -
4.00

Oban

West Highlands, 14 years

Complex and mature with
a very spicy finish -
5.75

Caol Ila

Islay, 12 years

Refined &
balanced
with
intense
smoke &
tar - 4.25

Lagavulin

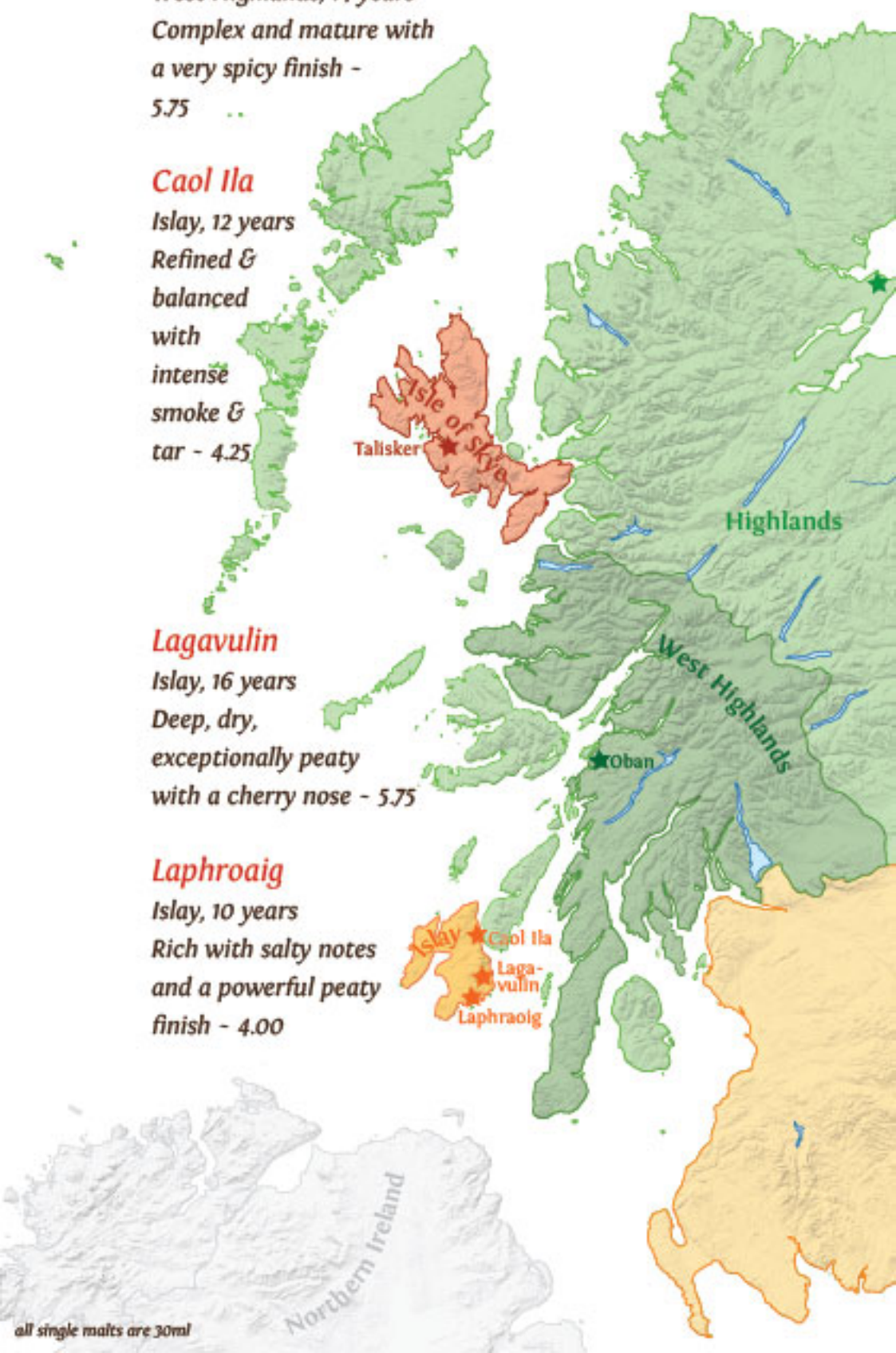
Islay, 16 years

Deep, dry,
exceptionally peaty
with a cherry nose - 5.75

Laphroaig

Islay, 10 years

Rich with salty notes
and a powerful peaty
finish - 4.00





Single Malts



Clynelish

Coastal Highlands, 14 years
Complex spicy and perfumed
nose, malty hints - 4.25

Glenmorangie

Highlands, 10 years
Velvety with delicate, honeyed overtones and a burst
of citrus softening into vanilla and almonds - 3.75

Glen Elgin

Speyside, 12 years
Smooth, mellow and sweetly honeyed - 4.75

The Macallan

Speyside, 12 years
Distinctive, bold & rich.
Matured in cherry oak - 6.25

Cragganmore

Speyside, 12 years
Strong malt with hints of sweet
wood smoke and sandalwood - 4.50

Glenfiddich

Speyside, 12 years
Rich fruit, subtle pine
and a hint of peatiness - 4.00

The Glenlivet

Speyside, 15 years
Complex. Cookie-like maltiness
and spicy middle - 6.00

Glenkinchie

Lowlands, 12 years
Light delicate nose and
a fresh, clean aroma -
3.25



Cocktails

Caipirinha

Muddled lime & brown sugar syrup with Cachaça over crushed ice - 3.75

Pimm's

Deliciously light punch, ideal for a hot summer's afternoon. With Pimm's N°1, cubed apple and cucumber and lemonade - 4.50 (a whole jug of goodness - 12.50)

Tom Collins

Gordon's shaken with lime juice and topped with soda water - 4.00

Kahlúa Iced Coffee

Our fabulous ice coffee with a shot of Kahlúa - 3.50

Margarita

Sauza Blanco, Cointreau and lime juice shaken and served in a salt rimmed glass - 3.75

Blue Margarita

Sauza Blanco, Blue Curaçao, Cointreau and lime juice shaken and served in a salt rimmed glass - 3.75

Mojito

Muddled fresh mint and sugar, topped with Bacardi, soda water and lime - 4.00

Planter's Punch

Myers's rum, orange & lime juice and grenadine - 3.75

Cosmopolitan

Stolichnaya and Cointreau shaken over ice with cranberry and lime juice - 4.00

White Russian

Stolichnaya, Kahlúa & milk - 3.25



Cocktails

Pina Colada

Tropical classic of blended Bacardi, coconut and freshly juiced pineapple - 4.50

Bloody Mary

With a Kampot twist: freshly blended tomatoes, tamarind juice, a healthy dose of Kampot pepper and lime juice - 3.25

Singapore Sling

Gordon's, Cherry Brandy & lime juice shaken over ice and topped with soda water - 4.00

B52 (shooter)

Kahlúa, Baileys & Grand Marnier - 3.75

Gold Sunset

Malibu, Crème de Banana, Triple Sec and fresh pineapple juice - 4.25

Hurricane

Stolichnaya, Gordon's, Bacardi Oro, Amaretto, Triple Sec, grapefruit and fresh pineapple juice - 4.00

Jamaican 10-speed

Malibu, Midori and Crème de Banana shaken with fresh pineapple juice - 4.25

Moscow Mule

Smirnoff and lime juice mixed with ginger beer - 4.50

Long Island Iced Tea

Smirnoff, Gordon's, Sauza Blanco, Bacardi & Cointreau stirred with coke - 4.75

Mai Tai

Myers's Rum, Cointreau and Amaretto combined with orange, fresh pineapple and lime juice - 4.25



Red Wines

Vina Maipo

Cabernet Sauvignon Merlot (Chile) - 16.00 glass 3.50

Trivento Tribu

Malbec (Argentina) - 20.00

Obikwa

Cabernet Sauvignon (South Africa) - 21.00

Purato

Nero d'Avola (Italy, organic) - 25.00

Miguel Torres Las Mulas

Carmenere (Chile, organic) - 28.00

The Stump Jump

Grenache Shiraz Mourvèdre (Australia) - 28.00

Villa Wolf

Pinot Noir (Germany) - 32.00

Rosé

Vina Maipo

Merlot Rosé (Chile) - 20.00

Villa Garrel

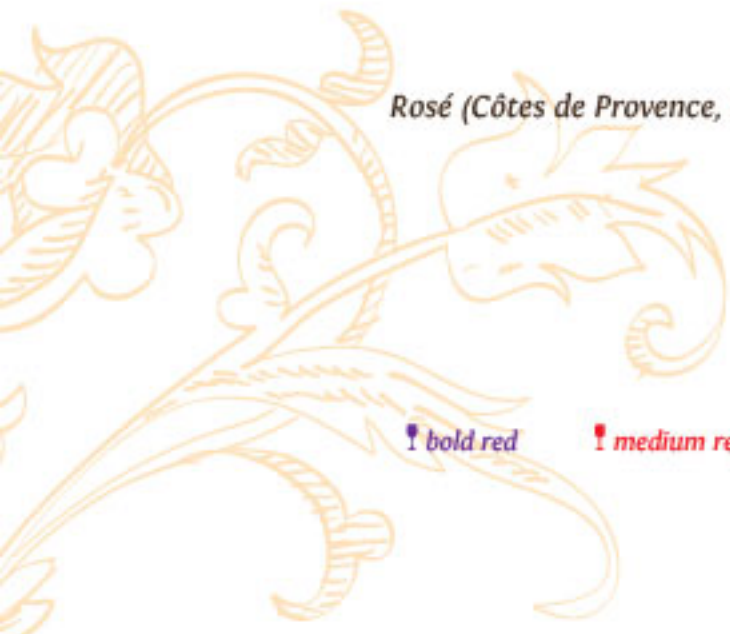
Rosé (Côtes de Provence, France) - 25.00

 **bold red**

 **medium red**

 **light red**

 **rosé**





White Wines

- ‡ **Vina Maipo**
Sauvignon Blanc Chardonnay (Chile) - 16.00 glass 3.50
- ‡ **Vina Maipo Vitral**
Sauvignon Blanc (Chile) - 25.00
- ‡ **Purato**
Catarratto Pinot Grigio (Italy, organic) - 25.00
- ‡ **Trivento Tribu**
Viognier (Argentina) - 20.00
- ‡ **Moulin de Gassac**
Chardonnay (France) - 24.00
- ‡ **The Stump Jump**
Riesling Marsanne Sauvignon Blanc Rousanne (Australia) - 28.00
- ‡ **Villa Wolf**
Riesling (Germany) - 32.00

Sparkling

- ‡ **De Bortoli**
Sparkling Brut (Australia) - 22.00
- ‡ **Champagne**
Taittinger Brut Reserve - 78.00

‡ dry white

‡ rich white

‡ sweet white

‡ sparkling



Rikitikitavi

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