



ស៊ីបាណូ SAKABAN

CULINARY JOURNEY

IN SEARCH OF
ORIGIN & FRESHNESS

SAKABAN CULINARY JOURNEY

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មាតិកា

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Growing up, there was always the smell of fresh chili, pepper, and herbs at home. Food is a big part of our family.

We always shared food, but the best times were birthdays, anniversaries, and holidays when all the family came together, even from far away. At these special times, we always shared special food: Asian BBQ and Wok.

ពួកយើងធំឡើងជាមួយនឹងបរិយាកាសគ្រួសារដែលតែងមាន ក្លិនប្រហែរគ្រឿងទេសស្រស់ៗដូចជា ម្ទេស ម្រេច និងជី។ ដូចនេះ អាហារគឺជាផ្នែកមួយដ៏សំខាន់នៃគ្រួសារ។

ទោះបីពួកយើងរស់នៅឆ្ងាយពីគ្នា ក៏យើងតែងតែត្រឡប់មក ជួបជុំគ្នានៅអាហារជាមួយក្រុមគ្រួសារ ជាពិសេសក្នុងឱកាសពិធី ខួបកំណើត ខួបអាពាហ៍ពិពាហ៍ និងថ្ងៃឈប់សម្រាកផ្សេងទៀត។ ក្នុងបរិយាកាសពិសេសទាំងនោះ សាច់អាំង និងម្ហូបឆា គឺជាមុខម្ហូប ពិសេសតំណាងឲ្យការជួបជុំគ្រួសារយើង។

So, at the beginning of our journey, we experimented: using the finest ingredients and heirloom recipes, we gathered to share the food from our hearts, the food that is part of our family experience.

The magic of BBQ instantly brought everyone closer. Each time, people came for the taste and stayed for the tenderness. Asian BBQ and Wok mean a lot to our family, and both have a long culinary history.

ដូចនេះកោដិយដ្ឋានសក្កបាត្ត ត្រូវបានបង្កើតឡើងជាមួយនឹងបទពិសោធន៍ក្នុងការប្រើប្រាស់ជម្រើសគ្រឿងទេសល្អៗ ដែលជាគ្រឿងផ្សំពី គ្រួសារ។ យើងបង្កើតការជួបជុំដើម្បីចែករំលែកនូវអាហារដែលចម្អិនដោយក្តីស្រឡាញ់ និងជាអាហារដែលតំណាងអោយការជួបជុំគ្រួសារ។

ផ្ដើមចេញពីរសជាតិដំបូងនៃអាហារដែលយើងតែងធ្វើនៅពេលជួបជុំគ្នា យើងជាប់ចិត្តជាមួយនឹងការអាំងសាច់រួមគ្នា ដោយជឿជាក់ ថារសជាតិទាំងនោះបានបង្កើនបរិយាកាសសប្បាយស្និតស្នាលបន្ថែមទៀតដល់ពួកយើង។ ជារៀងៗ ការជួបជុំកាន់តែមានភាពអ៊ូអរ អ្នកចូលរួមកាន់តែច្រើន ដោយសារតែរសជាតិអាហារ និងបរិយាកាសស្រស់ស្រាយ។



សក្កិបាណ៍ | ABOUT SAKABAN



In 2021, we opened our doors so everyone could experience the love of our signature cuisines. We serve up the food and the feeling of a real gathering that brings everyone to the table.

We want people to come to Sakaban Restaurant for the great food made with love and stay as your dedicated home of dining away from home.

នៅឆ្នាំ២០២១ យើងបានបើកទ្វារស្វាគមន៍អតិថិជន ដោយផ្តល់នូវបទពិសោធន៍នៃការជួបជុំអមជាមួយនឹងប្រភេទម្ហូបសាច់អាំង និងម្ហូបតាបែបអាស៊ី ដែលចម្អិនដោយយកចិត្តទុកដាក់ និងពោរពេញដោយក្តីស្រឡាញ់។ យើងរៀបចំអាហារគ្រប់ផ្សំជាមួយនឹងអារម្មណ៍ជួបជុំជីកក់ក្តៅ ដែលធ្វើឱ្យតុអាហារកាន់តែមានភាពសប្បាយរីករាយ និងស្រស់ស្រាយ។

ភោជនីយដ្ឋានសក្កិបាណ៍បង់ផ្តល់អោយអតិថិជនដែលមកទីនេះ នូវមុខម្ហូបពិសេសចម្អិនដោយក្តីស្រឡាញ់ រួមជាមួយអារម្មណ៍ជួបជុំអាហារនៅក្នុងផ្ទះ ទោះបីជានៅឆ្ងាយពីផ្ទះ។



ផ្សារធំបឹង

CENTRAL MARKET

We arrived at Psar Thom Thmey from the west side of the dome located all the food stalls and main cooking ingredient from dry stores selling different types of spices and dry products to the vegetable store, butcher store, and seafood vendor along the way on the left wing.

The bustling action doesn't end just here but to the right, we find all types of local renowned street food from our favorite Grilled Calamari to Snail Porridge or if you do not want to fill out your stomach, there are several options for light snacks like Fried Fish Paste with Bread.





Activity from the vegetable stall at Central Market known as "Psar Thom Thmey".







SALAD



FSL08

 បុកល្អុងបែបខ្មែរ
Khmer Papaya Salad

32,800 ៛
\$ 8.00

Typical local food from Battambang but widely enjoyed across the nation, Khmer Papaya Salad is different from Song Tam (Thai Papaya Salad). Not many restaurants serve this menu as it is a kind of home-cooked dish. The dish is a base of papaya slices tossed with fermented fish paste (Prohok), dried fish, roasted peanut, green tamarind, and mixed herbs giving the refreshing citrus and salty mouthful flavor which accommodated well with Khmer vegetables like star gooseberry Leaf and giant elephant ear leaf stalk on the side.

At Sakaban, we try to keep it original by using both vegetables on the side together with saw leaves, water hyacinth flower, water lily, pea eggplant, and winged bean.



Actions from Food Stall at "Kou Srov" "ក្នុងស្រុក" preparing "Khmer Papaya Salad" with green tamarind originally from Battambang.





FSL01

 សាកាបាណ់ស៊ីហ្គេតធីតា
Signature Duck Salad | 36,900 ៛
\$ 9.00

Signature Duck Salad is an inspiration for consuming duck breast steak with mixed vegetables. To reduce the bitterness of fresh lettuce and microgreens, we also added pomegranate and grapefruit for a light sour-sweet taste, as well as to give the dish a greenish-red color.

This Sakaban signature dish features a variety of colorful vegetables, especially Microgreen, a mixed immature green, sprout leaf, and watercress. It is accompanied by slices of seared duck breast with our homemade duck salad dressing from the combination of Onion Sauce with Chee Hou Sauce, adding up the sweet and sour flavor to the crunchy mixed of the salad.

It is recommended to be enjoyed after well-mixed in order to reduce the bitterness of microgreens, so you would experience a mouthful of salad mixture with the unique flavor of salty, sweet, sour, and bitter.



FSL11

សាឡាជីបង្កាជាមួយប៊ីវ

Prawn with Avocado
Salad

32,800 ៛

\$ 8.00

*sautéed prawn, avocado, arugula, capsicum,
cherry tomato, cashew nut, onion sauce*

*Onion Sauce: mirin, japan soy sauce, black
vinegar, wasabi, onion, shallot, garlic*



FSL03

 ញ៉ាំពោះគោបែបចិន
Spicy Beef Omasum Salad

36,900 ៛
\$ 9.00

Spicy Beef Omasum Salad is one of the most popular dishes in China, with a mix of sour, spicy, and salty flavors. It is a local street food from Sichuan Province known as beef tripe spicy salad, where guests select the meat and vegetable by themselves and then let the chef mix with sauce and chili oil.

At Sakaban we recreate this dish with the combination of beef omasum, beef knuckle, brisket and tongue mixed with lotus root, celery, cilantro, and chili tossed together with our homemade spicy soy sauce made from light soy sauce, black and white vinegar, onion, garlic and shallot with a dash of our chili oil to enhance the flavor and scent.

14 | Salad

 តំណាងអោយម្ហូបប្រចាំតំណាង SAKABAN SIGNATURE



FSL04

ញ៉ាំគមដូងលៀសសមុទ្រ
Coconut Blossom
Salad with Sea Clam

36,900 ៛
\$ 9.00

sea clam, fried fish cake, coconut blossom, water hyacinth flower, sesbania javanica, green tomato, koh kong fish sauce



FSL09

ភ្លាសាច់គោបែបខ្មែរ
Beef Carpaccio
Khmer Style

32,800 ៛
\$ 8.00

thinly sliced beef, white leadtree leaf, fried shallot, koh kong fish sauce



FSL13

បុកល្អុងគ្រឿងសមុទ្រ

Seafood Papaya Salad

32,800 ៛

\$ 8.00

prawn, bamboo squid, blood cockle, green papaya, long bean, red chili, mix herbs, peanut, fermented shrimp paste



FSL10

បុកសាលមុនបែបឦសាន

Isaan Salmon Salad

32,800 ៛

\$ 8.00

salmon, pea eggplant, long bean, red chili, mix herbs, fried shallot, fermented shrimp paste



FSL12

 បុកល្អុងបែបឦសាន
Isaan Papaya Salad

32,800 ៛
\$ 8.00

Not much different from the Som Tom or Thai Papaya Salad from the central, just the locals from the northeastern prefer to have their own version with rice noodle and added other side combinations like crispy pork belly or seafood as they like.

At Sakaban we prepare this papaya salad with plenty of sides included: prawn, bamboo squid, fish cake, pork paté, snail, century egg, and hard-boiled egg without rice noodle.



At Sakaban, fresh seafood is brought in daily from Psar Samaki Port in Kampot, including crab, prawn, tiger grouper, barramundi fish, oysters, and razor clam.

Besides Kampot, we also brought some other seafood from its neighbor along Thailand Gulf like king lobster and other varieties of sea fish, which are delivered from Koh Sdach in Koh Kong Province.

Especially, Sakaban serves our seafood with choices of cooking style to your preferences, such as sashimi, grilled with garlic butter, or wok-fried with XO Sauce: a spicy salty and sweet sauce made from a variety of our spices, meat, and dried seafood which would upgrade your seafood flavor.



កំពង់ផែផ្សារសាមគ្គី

PSAR SAMAKI PORT



FSS14

 ងារត្រជាក់
Ice Cockerle

41,000 ៛
\$ 10.00

FSS04

 អយស្ត្រីសាស៊ីមី
Oyster Sashimi

8,200 ៛
\$ 2.00

ត្រាប់ | Pcs



គ្រឿងសមុទ្រ

FRESH SEAFOOD



FSS02

1 សាលមុនសាស៊ីមី
Salmon Sashimi Bowl

49,200 ៛
\$ 12.00

FSS53

2 ត្រីនីស៊ីន
Nissin Sashimi

41,200 ៛
\$ 10.00



FSS54

3 ខ្យងហុកគីហ្គៃ
Hokkigai Sashimi

61,500 ៛
\$ 15.00

FSS30

4 ដៃមីក
Tako Sashimi

41,000 ៛
\$ 10.00



FSS06

 បង្កង់នាគតូច សាស៊ីមី
King Lobster Sashimi

225,500 ៛
\$ 55.00

គីឡូក្រាម | Kg



FSS01

ឈុតសាស៊ីមីចំរុះ

Assorted Sashimi Bowl

131,200 ៛

\$ 32.00

sliced salmon, tako, red and yellow nisin, hokkigai

FSS03

ត្រីតុកកែខ្លាសាស៊ីមី

Tiger Gouper Sashimi Bowl

131,200 ៛

\$ 32.00



ទឹកជ្រូលក់នៅសក្តានុ

OUR SAUCES

ទឹកជ្រូលក់ម្រេចខ្ចី

Kampot Green Pepper Sauce

kampot green pepper, black peppercorn, garlic, shallot, onion, bay leaves, soy sauce, ketchup, red wine



ទឹកត្រីកោះកុង

Koh Kong Fish Sauce

garlic, shallot, lime, red chili, fish sauce





ទឹកប្រហុកសក្កបាត្ត
Sakaban Prohok Sauce

fermented fish paste (grilled), garlic, shallot, galangal, lemongrass, kafir lime leaf, lime, saw leaf, cilantro, pea eggplant, pineapple, long bean, red chili, capsicum

ទឹកជ្រលក់ខ្លី
Ginger Sauce

garlic, shallot, spring onion, cilantro, pea, vegetable oil

ទឹកត្រីម្លេសខ្លី
Green Chili Fish Sauce

garlic, lime, fish sauce, green bird eye chili, sweet chili fish sauce









អាង នឹងដុត

BBQ

FGR01



ញ៉ឹមអាំងទឹកប្រហុក

BBQ Lamb with
Prohok Sauce

36,900 ៛

\$ 9.00

BBQ Lamb with Prohok Sauce is one of our signature dishes and the main highlight menu at Sakaban. We selected the lamb between 90 and 120 days old, washed with Shaoxing wine to remove odors, smeared with rosemary, and marinated with our mixed spices before putting on the grill for 6 to 8 hours.

The special feature of the dish is the Prohok Sauce, which follows family recipes which served with iceberg lettuce and fresh green tomato to enjoy with the smokey flavor of BBQ Lamb.



Process of marinating our lamb.



Process of preparing our "Prohok Sauce".





FGR19

 សាច់គោឆ្អឹងជំនី តូម៉ាហាក់
Tomahawk

369,000 ៛
\$ 90.00

*australian grainfed tomahawk, baby potato,
baby carrot, whole garlic clove, serve with kampot
green pepper sauce*

34 | BBQ

 តំណាងដោយម្ហូបប្រចាំតំណាង SAKABAN SIGNATURE



FGR15

ស្បែកសាច់គោចំទ្បកក្នុងជាមួយ
ទឹកជ្រូលក់ម្រេចខ្លី

Rib Eye Steak with
Kampot Green Pepper Sauce

*australian beef rib eye, baby carrot,
baby potato, whole garlic clove, serve with
kampot green pepper sauce*

32,800 ៛ ១០០ក្រាម | 100gram
\$ 8.00

FGR14

ស្បែកសាច់គោត្រគៀកជាមួយ
ទឹកជ្រូលក់ម្រេចខ្លី

Rump Steak with
Kampot Green Pepper Sauce

*australian beef rump, baby carrot,
baby potato, whole garlic clove, serve with
kampot green pepper sauce*

24,600 ៛ ១០០ក្រាម | 100gram
\$ 6.00



FGR40

 ឆ្អឹងជំនីគោអាំង
BBQ Beef Ribs

*mashed potato, baby carrot, serve with
kampot green pepper sauce*

73,800 ៛
\$ 18.00



FGR39

ទាអាំងអំបិលម្លេស
BBQ Duck with Spicy Rubs

*half duck, homemade spicy
rubs, cucumber, piper lolot
herb, serve with koh kong fish
sauce*

*Homemade Spicy Rubs: fried
chili, chili oil, steamed chili*

28,700 ៛
\$ 7.00



FGR38

 សាច់ក្រូកឆ្នៀសាស
Isaan Sausage

28,700 ៛
\$ 7.00

Favorite Northern Thai snack especially in Chiangmai as we can find it at most restaurants as well as street food stalls. Smokey and fragrance from the charcoal grill, Isaan sausage is made with a combination of minced beef and fat grind together with mixed herbs like lemongrass, galangal, and ginger.

We serve this grilled sausage with fresh sliced ginger, bird eye chili, and shallot.





FGR42

 ល្អិតសាច់អាំង
BBQ Platter

123,000 ៛
\$ 30.00

australian beef rump, brazilian beef topside, beef hump, isaan sausage, prawn, bamboo squid, baby carrot, zucchini, serve with our koh kong fish sauce and kampot green pepper sauce



បង្កងតាកែវ

TAKEO LOBSTER

Speaking of lobster, we would definitely think of Takeo Lobster for its freshness and flavorful.

Not much surprise as this river lobster from Daun Keo district, Takeo Province has just registered Geographical Indication (GI) on the name "Takeo Lobster" or in Khmer "បង្កងទឹកសាបខេត្តតាកែវ" at the Ministry of Commerce in April 2022.

The locals preferred to devour their favourite Takeo Lobster by blanch, grill with garlic, sautéed with butter, or boil for sour soup.



FGR45

 បង្កងតាកែវជុតស្លឹកម្កាក់

Baked Takeo Lobster
with June Plum Leaf

225,500 ៛

\$ 55.00

takeo lobster, june plum leaf, shallot, garlic, ginger, galangal, serve koh kong fish sauce

គីឡូក្រាម | kg



FGR04

 មីកអាំង
BBQ Calamari

65,600 ៛
\$ 16.00

As you walk around the food stall at Psar Thom Thmey, you will notice the charcoal smoke and fragrance from the bunch of calamari grilling on the rack, along with the garlic oil and spring onion to add up the flavor with a side of cold green tomato and mix herbs.

We serve this calamari dish the same way here and it tastes great with our Koh Kong Fish sauce with a side of fresh piper lolot herb and cucumber.

42 | BBQ

 តំណាងដោយម្ហូបប្រចាំតារាង SAKABAN SIGNATURE



FGR11



បង្ហាត្រីអំបិល

Baked Rock Salt Prawn

49,200 ៛

\$ 12.00

*prawn, onion, garlic, shallot,
rock salt, red chili, shaoxing
wine*



FGR37

ត្រីខ្មៅអាំងខ្លឹមស

Grilled Black Mussel
with Garlic

41,000 ៛

\$ 10.00

*black mussel, garlic,
spring onion, butter*



FGR44

ត្រីឆ្កែងជុតអំបិល

Baked Rock Salt Barramundi

61,500 ៛

\$ 15.00

barramundi fish, rock salt, ginger, kaffir lime leaf, leek, lemongrass, spring onion, serve with koh kong fish fish sauce



FGR43

ឈុតគ្រឿងសមុទ្រអាំង
BBQ Seafood Platter

123,000 ៛
\$ 30.00

flower crab, prawn, bamboo squid, blood cockle,
black mussel, sea clam, oyster, serve with koh kong
fish sauce and green chili fish sauce

គ្រឿងទេសនៅសក្តិបាណ្ឌ

OUR SPICES







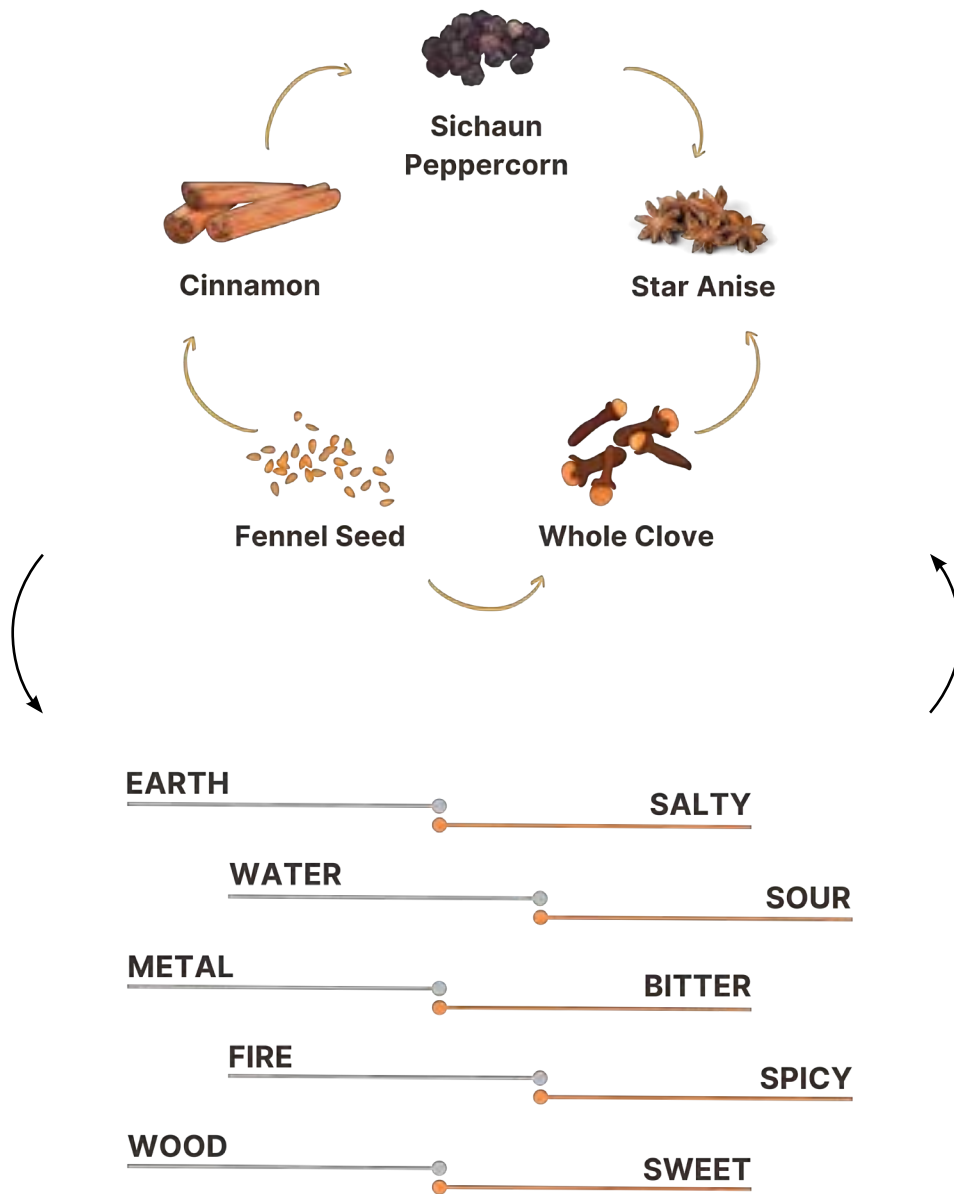
គ្រឿងទេសប្រាំមុខនៅសក្កបាណ្ណ

OUR FIVE-SPICE

Commonly utilize in Chinese Cuisine as well as some Eastern Asia Region, Five-Spice ingredients can be varied for each spice to another.

Of course, Five-Spice is use to spice up the flavor for marinating or seasoning in Braised, Roast or Fried cooking method, which is a nod to the 5 elements: Earth, Water, Metal, Wood, and Fire, which represent the 5 flavors: Salty, Sweet, Sour, Spicy, and Bitter.

At Sakaban, we use Five-Spice from 5 components including; Star Anise, Cinnamon, Fennel Seed, Sichaun Peppercorn, and Clove.











WOK



FWF23

 ហាតធីតស៊ីឈួនគ្រឿងសមុទ្របែបស្លុត
Sichuan Seafood Dry Hot Pot

61,500 ៛
\$ 15.00

prawn, squid, sea claim, razor clam, lotus root, fried bean curd, capsicum, ginger, rat ear mushroom, sesame seed

54 | Wok

 តំណាងអោយម្ហូបប្រចាំតំណាង SAKABAN SIGNATURE



FWF01

 ហាតធីតស៊ីឈួនបែបស្លុត
Sichuan Dry Hot Pot

Sichuan Dry Hot Pot, originally known as Mala Xiang Gou, is a spicy dish made from Sichuan peppercorn. By its name, we understand where its origin but this menu was widely popular even outside China.

With a bit of a twisted, we cook this dish with more than 10 ingredients, including beef



57,400 ៛
\$ 14.00

omasum, beef knuckle, brisket, pork stomach, and pork tongue, plus lotus root, dried bean curd, enoki mushroom, and a variety of spices cooked in a clay pot to preserve the heat.

The addition of a sprinkle of sesame seeds and cilantro has enhanced the flavor and made the food more appealing.



FWF22

 ហតធិតស៊ីឈ្នួនត្រីស្កង់
Sichaun Berramundi Hot Pot

61,500 ៛
\$ 15.00

barramundi fish, duck blood, dried chili, sichuan peppercorn, rat ear mushroom, lotus root, enoki mushroom



FWF21

ពិពេញកែងស្លឹកម្កាក់
Wok Fried Goat
with June Plum Leaf

32,800 ៛
\$ 8.00

goat meat, june plum leaf, holy basil, lemongrass, capsicum, red chili, garlic, galangal, ginger

56 | Wok



FWF19

ឆាសាច់គោបែបមុងហ្គោលី
Mongolian Beef

Chinese-Taiwan creation was inspired by Mongolian BBQ meat invented by a restaurateur Wu Zhaonan in Taiwan during the 1950s.

Not much related to “Mongolian” but the name is dedicated to his Mongolian BBQ restaurant with the concept of letting the guest



32,800 ₪
\$ 8.00

select between meat, vegetable, and sauce to cook together.

It is a wok fried marinated beef mixed with capsicum, onion, shallot, and scallion finished with toasted sesame seeds on top. The sauce is savory with a hint of sweetness which suits best with steamed rice.

FWF20

តាសាច់គោបែបកូរ៉េ
Bulgogi

32,800 ₪
\$ 8.00

Korean most popular BBQ dish which is a staple in Korean households, the original name was “Maekjeok” found during the Goguryeo Era. The term Bulgogi can be translated to “Fire Meat” which can be enjoyed as a plate or on a BBQ griddle.

At Sakaban, we serve this menu on the plate with thinly sliced marinated beef wok fried with onion, capsicum, and spring onion with a sprinkle of toasted sesame seeds. This menu is commonly served with side vegetables like perilla to wrap with the meat and other side dishes like its so-called Kimchi but it is also suited well with steamed rice.



FWF18

មាន់ប្រឡាក់ម្សៅឆាហ៊ីរ

General Tso's Chicken

28,700 ៛

\$ 7.00

This menu is originated in Taiwan and invented by Chef Peng Chan-kuei who was born in Hunan Province, China. According to the chef himself, he mentioned that after fleeing to Taiwan he created this menu for the state banquet in 1955 and name it "General Tso's Chicken" in honor of the Hunanese war hero Tso Tsung-t'ang.

It's a typical fried marinated chicken with a sweet and spicy sauce topped with toasted sesame seeds giving the smokey and nutty aromatic after crunchy sweet and spicy bite.



FWF02

មាន់តាហ៊ីរជាមួយគ្រាប់ស្វាយចន្ទី
Kung Pao Chicken

28,700 ៛
\$ 7.00

The dish is believed to be the family recipe of Ding Baozhen in Guizhou Province during the 19th Century. The term "Kung Pao" meant "Palace Guardian" and was the honorable title for his 10 years in service as governor of Sichuan Province during the Qing Dynasty who really enjoy cooking especially this family dish.

It is the combination of spicy marinated chicken with vegetable and peanut while at Sakaban we wok fried the coated chicken with spicy sauce together with Chinese chili pepper, capsicum and cashew nut finished by toasted sesame seeds.





ស៊ុះអ៊ិប៊ុ

XO SAUCE

XO sauce, which originated in Hong Kong in the 1980s, is made from Chinese spices and dried seafood and was first discovered by a group of chefs at the Peninsula Hotel. With its unique fragrances, spicy, and sweet, the sauce plays an important role as a flavor-enhancing backseat among Chinese dishes, especially in South China.

The mixture of ingredients, such as chilly oil, garlic, shallot, and other dried Chinese seafood, including dried shrimp, ham, and dried scallop, has created an umami flavor.

XO sauce has been used in many kinds of wok cuisines and other Chinese recipes to enhance the flavor and fragrance of the food.



FWF10

 ក្លាមសេះតាសុះអិតអូ 61,500 ៛
Wok Fried Flower \$ 15.00
Crab with XO Sauce


*flower crab, xo sauce, spring onion,
chili, cilantro*

62 | Wok

 តំណាងដោយម្ហូបប្រចាំតំណាង SAKABAN SIGNATURE



FWF26

 ភាពជាមួយសុះអិចអូ | 41,000 ៛
Wok Fried Duck Breast | \$ 10.00
with XO Sauce

*half duck, xo sauce, spring onion,
red chili, cilantro*



FWF24

ក្លាមឆាត្រៀងម្ទេស
Chili Crab

73,800 ៛
\$ 18.00

A Singapore dish found in 1960 which is now associated as National Dish.

The menu was born from a pushcart stall while Madam Cher Yan Tiang with her husband sold this dish and became successfully famous and led them to open their own Palm Beach Restaurant in 1962.

It is a sweet, spicy, savory flavorful seafood dish with fragrance from the spices. At Sakaban, we wok fried rock crab with chili sauce, tomato paste, and egg served with mantou buns.



FWF25

ក្លាមជ្រូតសៀងខ្មៅ
Wok Fried Rock Crab
with Black Bean Sauce

73,800 ៛
\$ 18.00

rock crab, black bean sauce, chive leaf, spring onion

Black Bean Sauce: black bean, shaoxing wine, hoisin sauce, light soy sauce, garlic, shallot



FWF27

ក្តាមសេះតាមីស្តូរ
Wok Fried Flower
Crab with Vermicelli

*flower crab, vermicelli, spring onion,
garlic, ginger, sesame oil*

61,500 ៛
\$ 15.00



FWF28

បង្ហាតាហិរែបេបស៊ីឈួន
Sichuan Spicy Prawn

*prawn, sichuan peppercorn, ginger,
garlic, dried chili, fried chili, spring
onion*

41,000 ៛
\$ 10.00



FWF12

ត្រុំខ្មៅតាអំពិលទុំ
Wok Fried Black Mussel
with Tamarind Sauce

*black mussel, tamarind sauce,
garlic, ginger, shallot, red chili*

41,000 ៛
\$ 10.00



FWF12

 ខ្យងប្រស្សីតាបែបថៃ | 41,000 ៛
Wok Fried Razor Clam | \$ 10.00
Thai Style

razor clam, fried chili, steamed chili, garlic, ginger, spring onion

Steamed Chili Sauce: steamed chili, chinese pickled chili, ginger, shallot, garlic, corn oil, chili oil, shaoxing wine

Wok | 67









បំពង

DEEP FRIED

សៀមរាបអង្គរ

SIEM REAP ANGKOR



Our journey in Siem Reap begins with exploring local favorites like Chicken Salad (BOK-MOAN) and Duck Blood Salad (TEA-KANH) at the suburb of Siem Reap Town to the Crocodile Farm in Pouk Village before continuing our visit to the food market activity at the floating village of Kampong Phluk Village.





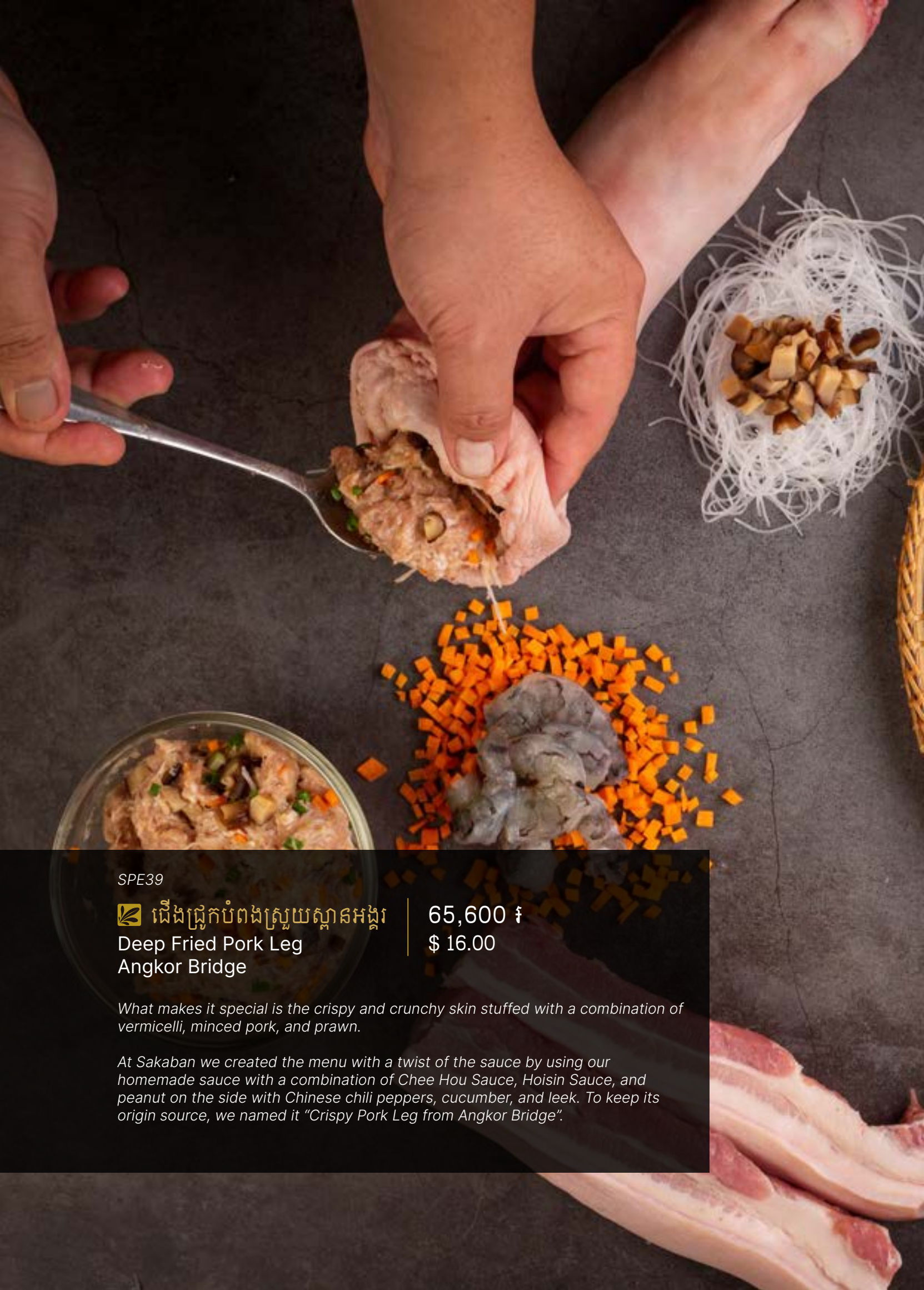
សួនហាត់ទឹកស្ពានអង្គរ

ROHATT TIK SPEAN ANGKOR PARK

We found a peaceful place along the way to Angkor Wat Temple serving authentic Khmer Cuisines.

Laying in the Apsara protection zone surrounded by nature green and water spinning wheel "Rohatt Tik", gives a relaxing feeling. This place is called "Angkor Bridge" namely in Khmer "ស្ពានអង្គរ" as "SPEAN-ANG-KOR".

This place is well recognized for its signature dish; Deep Fried Pork Leg.



SPE39

 ជើងជ្រូកបំពងស្រួយស្ពានអង្គរ

Deep Fried Pork Leg
Angkor Bridge

65,600 ៛

\$ 16.00

What makes it special is the crispy and crunchy skin stuffed with a combination of vermicelli, minced pork, and prawn.

At Sakaban we created the menu with a twist of the sauce by using our homemade sauce with a combination of Chee Hou Sauce, Hoisin Sauce, and peanut on the side with Chinese chili peppers, cucumber, and leek. To keep its origin source, we named it "Crispy Pork Leg from Angkor Bridge".





FDF16

សាច់គោបំពងជាមួយស៊ុះហ៊ីវ

Deep Fried Beef with
Spicy Sauce

32,800 ៛

\$ 8.00

*coated shredded beef, tomato paste, capsicum,
red chili, Chinese chili pepper, sesame seed*



FDF02

 ស៊ែតែងមាន់បំពងខ្លឹមស

Deep Fried Chicken
Tendon with Garlic

32,800 ៛

\$ 8.00

*chicken tendon, fried garlic, ginger,
spring onion, shallot, red chili*



FDF14

សាច់មាន់បំពងជាមួយទឹកក្រូច
Orange Chicken

28,700 ៛
\$ 7.00

Inspired by the flavor from Hunan Province in China, Chef Andy Kao developed this menu in 1987 during his visit to open his new Panda Express in Hawaii. The combination of Hawaii's Tangy flavor with traditional American Fried Chicken and Chinese Spices, this menu creation became the quintessential American-Chinese culinary invention and become the top sales dish for Panda Express ever since.

This fried chicken combined the sweet and spicy taste with the tangy flavor of orange juice as here at Sakaban we use Valencia with a finishing touch of toasted sesame seed and spring onion.

78 | Deep Fried



FDF15

មីកបំពងជាមួយអំបិលម្រេច
Salt and Pepper Squid

bamboo squid, salt & pepper battered with tempura powder, spring onion, red chili

32,800 ៛
\$ 8.00



FDF05

ក្លាមសកបំពងពងទាប្រៃ
Deep Fried Salted Egg
with Soft Shell Crab

49,200 ៛
\$ 12.00

coated soft shell crab, salted egg, spring onion, red chili, butter

កោះអន្លង់ចិន

ANLOUNG CHEN ISLAND





This little island considered as one of the tourist destinations in Phnom Penh lay on the Bassac River. This village is well-known for its green view surrounded by water, tree and vegetable plantation.

Most of the locals are farmers while the island itself is famous for its sweet longan and chive farm.



FDF06

 នំស្លឹកកាតាយបំពងគ្រឿងសមុទ្រ
Seafood Chive Cake

32,800 ៛
\$ 8.00

*minced prawn, minced pork, pork fat,
hommock, chive leaf*

82 | Deep Fried

 តំណាងអោយម្ហូបប្រចាំតារាង SAKABAN SIGNATURE



FDF17

គាវកាតាយបំពង

Deep Fried Chive Dumpling

*minced prawn, minced pork, egg,
chive leaf, wonton skin, serve with
chili garlic vinegar sauce*

*Chili Garlic Vinegar Sauce: red chili,
garlic, black vinegar, sesame seed*

28,700 ៛

\$ 7.00

FDF18

ប្រហិតត្រីសាលមុន

Salmon Meatball

*salmon, fish paste,
spring onion, ginger,
cucumber, carrot, saw leaf,
serve with soybean sauce*

*Soybean Sauce: preserved
soybean, soybean paste,
shallot, garlic, brown sugar*

28,700 ៛

\$ 7.00



ម្ទេសឆាតៅសក្តាបាង

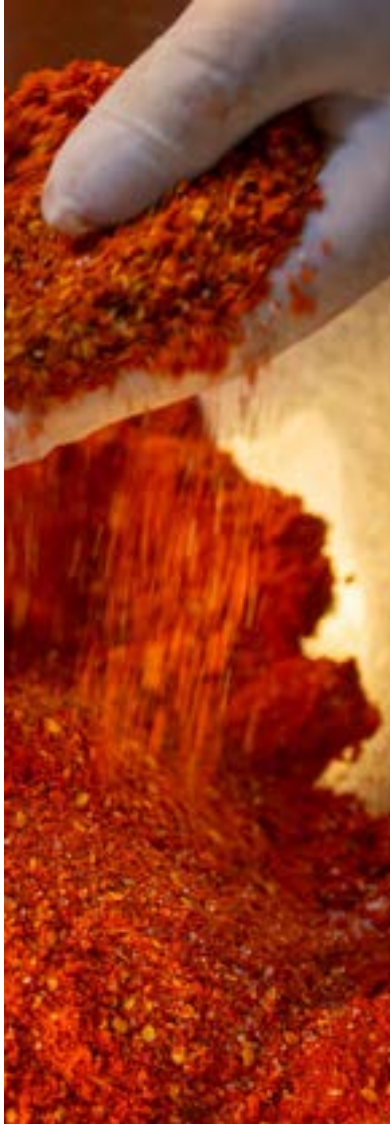
OUR FRIED CHILI



- *our chili oil*
 - *corn oil*
 - *butter*
 - *brown sugar*
- *red chili*
 - *garlic*
 - *shallot*

ប្រេងម្ទេសនៅសក្តិបាណ្ឌ

OUR CHILI OIL



- our five-spice
- nutmeg
- senga root
- cardamon
- bay leaves
- sichuan peppercorn
- chili powder
- chili flake
- vegetable oil

- garlic
- shallot
- ginger
- spring onion
- leek









ចំហុយ

STEAM

FST14

បាយមាន់បំហុយស្លឹកឈូក | 28,700 ៛
Steamed Lotus Leaf | \$ 7.00
Chicken Rice

*shredded steamed chicken, pork sausage,
jasmine rice*



Preparing all ingredients into lotus leaf wrapping before cooking in our steamer.





FST02

 តំពៃត្រជាក់

Cold Goat Shank

32,800 ៛

\$ 8.00

*sliced goat shank, ginger, carrot, leek, spring onion,
serve with sweet and spicy vinegar sauce*

*Sweet and Spicy Vinegar Sauce: tomato paste, sriracha,
vinegar, red chili, ginger, garlic ,shallot, cilantro*

92 | Steam

 តំណាងអោយម្ហូបប្រចាំតំណាង SAKABAN SIGNATURE



FST01

 មាន់ចំហុយទឹកខ្លី
Steamed Ginger Chicken

82,000 ៛
\$ 20.00

*whole chicken, ginger, spring onion, garlic, leek,
cinnamon, star anise, onion, serve with ginger sauce*



FST06

 ត្រីតុកកែខ្លាចំហុយទឹកស៊ីអ៊ីវ

Steamed Tiger Grouper
with Soy Sauce

131,200 ៛

\$ 32.00

tiger grouper, steamed soy sauce, carrot, ginger, spring onion, leek

Steamed Soy Sauce: light soy sauce, Japan soy sauce, spring onion, shallot, garlic, ginger, leek, cilantro, rock sugar

94 | Steam

 តំណាងអោយម្ហូបប្រចាំតារាង SAKABAN SIGNATURE



FST04

 ត្រីតុកកែខ្លាចំហុយម្លេស
Steamed Tiger Grouper
with Chili Sauce

131,200 ៛
\$ 32.00

tiger grouper, steamed chili sauce, chinese chili pepper

Steamed Chili Sauce: steamed chili, Chinese pickled chili, ginger, shallot, garlic, corn oil, chili oil, Shaoxing wine



FST10

 ត្រីឆ្កែចំហុយក្រូចឆ្មារ
Steamed Berramundi
with Lime Sauce

61,500 ៛
\$ 15.00

barramundi fish, lime, garlic, ginger, spring onion, red chili, koh kong fish sauce

FST15

ត្រីសាបាកំចំហុយម្លេស

Steamed Saba Fish
with Chili Sauce

32,800 ៛

\$ 8.00

saba fish, steamed chili sauce, chinese chili pepper

Steamed Chili Sauce: steamed chili, chinese pickled chili, ginger, shallot, garlic, corn oil, chili oil, shaoxing wine



FST17

ក្បាលត្រីសាលមុនចំហុយម្លេស

Steamed Salmon Head
with Chili Sauce

32,800 ៛

\$ 8.00

salmon head, steamed chili sauce, chinese chili pepper

Steamed Chili Sauce: steamed chili, chinese pickled chili, ginger, shallot, garlic, corn oil, chili oil, shaoxing wine





FST16

ត្រីសាបាក់ចំហុយស្បែងខ្មៅ
Steamed Saba Fish
with Black Bean Sauce

32,800 ៛
\$ 8.00

saba fish, black bean sauce

Black Bean Sauce: black bean, shaoxing wine, hoisin sauce, light soy sauce, garlic, shallot





FST12

បង្កងតាកែវចំហុយមីស្ករ
Steamed Takeo Lobster
with Vermicelli

takeo lobster, vermicelli, garlic, spring onion, light soy sauce, dark soy sauce, sesame oil

គីឡូក្រាម | kg

225,500 ៛
\$ 55.00



FST11

តាកែវចំហុយ
Steamed Chive Dumpling

minced prawn, minced pork, egg, chive leaf, spring onion, red chili, wonton skin, serve with chili garlic vinegar sauce

Chili Garlic Vinegar Sauce: red chili, garlic, black vinegar, sesame seed

28,700 ៛
\$ 7.00

FST13

គ្រុំខ្មៅចំហុយខ្លឹមស
Steamed Black Mussel
with Garlic

41,000 ៛
\$ 10.00

*black mussel, garlic, ginger, spring onion, red chili,
fried garlic, sesame oil*



ΣΣΣ

HERBS





Hola
WARVOWOYS
Beaches









១ ឆ្នាំងដី និងស៊ុប

BRAISE, CLAYPOT & SOUP



BCS05

 ផាក់ឡូវពោះគោ
Assorted Beef Phak Lov

36,900 ៛
\$ 9.00

Popular street food in Hong Kong and Taiwan that usually served as a side dish of noodles and sometimes served with broth. Most Noodle stalls served this dish with a variety of beef innate while some add seaweed which is not limited to other meat.

Sakaban prepared this stew dish using our five spices with beef honeycomb, beef knuckle, brisket, tongue, and braised egg topped with pickled cucumber and pak choy.

106 | Braise, Claypot & Soup

 តំណាងដោយម្ហូបប្រចាំតំណាង SAKABAN SIGNATURE



FBC01

 ផាក់ឡូវប្រាំមុខ

Assorted Five Types
of Phak Lov

32,800 ៛

\$ 8.00

pork intestine, pork stomach, pork ear, pork tongue, tofu, braised sauce, celery, red chili

Braised Sauce: cinnamon, cardamom, star anise, bay leaf, brown sugar



BCS01

ផាក់ឡូវសាច់ទា

Duck Phak Lov

28,700 ៛

\$ 7.00

half duck, braised sauce, pak choy

Braised Sauce: cinnamon, cardamom, star anise, bay leaf, brown sugar



BCS06

ខ្សាច់ជ្រូកបែបសៀងហៃ

Braised Pork
Shanghai Style

32,800 ៛

\$ 8.00

*pork belly, spring onion,
leek, garlic ginger, bay leaf, rock sugar*



BCS02

ខកន្ទុយគោ

Braised Oxtail

oxtail, potato, kampfot green peppercorn, bay leaf, rose mary, serve with sliced bread

32,800 ៛

\$ 8.00



BCS03

ខចៀម

Braised Lamb

bone-in lamb knuckle, onion, shallot, tomato, kampfot green peppercorn, garlic, bay leaf, serve with sliced bread

32,800 ៛

\$ 8.00



BCS04

ខពពែ

Braised Goat

goat meat, onion, shallot, tomato, garlic, bay leaf, serve with sliced bread

32,800 ៛

\$ 8.00



BCS08

ស៊ុបកន្ទុយគោ
Oxtail Soup

41,000 ៛
\$ 10.00

oxtail, corn, carrot, papaya, onion, cinnamon, star anise, bay leaf



BCS07

 ស៊ុបក្រពះជ្រូកជាមួយសាឡាងសង និងប្រហិតត្រី | 41,000 ៛
Pork Stomach Watercress Soup with Fish Ball | \$ 10.00

pork stomach, fish ball, watercress, kampot green peppercorn, ginger



BCS10

ស៊ុបហ៊ានគ្រឿងសមុទ្រ
Spicy Seafood Soup

*prawn, bamboo squid, sea clam,
our chili oil, sesame oil, cilantro*

61,500 ៛
\$ 15.00





BCS11

ស្ពោរជ្រីក់បង្កងតាកែវ

Takeo Lobster Sour Soup

takeo lobster, lemongrass, kaffir lime leaf, shallot, garlic, galangal, red chili, lime, mix herbs

គីឡូក្រាម | kg

225,500 ៛

\$ 55.00





BCS09

 ស៊ុបត្រីស្ពង់ស្ពៃជូរវែបបិទ
Suan Cai Yu

61,500 ៛
\$ 15.00

Family favorite hot and sour soup in Sichuan. Suan Cai Yu can be translated to hot and sour fish with pickled green mustard. The unlikely story behind this menu was about a fisherman who accidentally dropped his fish of the day into a huge pot of hot and sour broth made with pickle green mustard cooked by his wife. It is still a myth but its flavor tells the story itself.

We selected Barramundi Fish for this dish by thinly slicing and poaching into the broth with Sichuan peppercorn, dried chili, and cashew nut with a splash of hot boiling oil.

114 | Braise, Claypot & Soup

 តំណាងអោយម្ហូបប្រចាំតំណាង SAKABAN SIGNATURE



BCS12

ស៊ុបមាន់ខ្មៅថ្នាំចិនសៃ
Black Chicken Soup
with Chinese Herbs

61,500 ៛
\$ 15.00

half black chicken, jujube fruit, cinnamon, nutmeg, ginseng root, wolfberry, dried white potato, dried lily root, yuzu, bay leaf









បាយ
មី
បន្លែ

RICE
NOODLE
& VEGETABLE





SPE63



បាយតាម្លាស់

Pineapple Fried Rice

36,900 ៛

\$ 9.00

sliced beef, sausage, pineapple, long bean, carrot, spring onion, egg, jasmine rice

FRV22

បាយឆាសាច់គោម្រះព្រៅ
Holy Basil Beef Fried Rice

28,700 ៛
\$ 7.00

*minced beef, holy basil, long bean,
carrot, red chili, egg, jasmine rice*





FRV20

បាយឆាគ្រឿងសមុទ្រ

Seafood Fried Rice

32,800 ៛

\$ 8.00

prawn, bamboo squid, long bean, carrot, spring onion, egg, jasmine rice



FRV21

បាយឆាក្តាមសេះ

Flower Crab Fried Rice

32,800 ៛

\$ 8.00

flower crab, spring onion, egg, jasmine rice

FRV01

 មីឆាសានស៊ី

Fried Noodle San Xi Style

28,700 ៛

\$ 7.00

*shredded pork, shiitake mushroom,
onion, spring onion, beansprout,
egg, egg noodle*



FRV02
មីឆាសាច់គោ | 28,700 ៛
Beef Fried Noodle | \$ 7.00

sliced beef, onion, spring onion, beansprout, egg, egg noodle



FRV15
មីឆាគ្រឿងសមុទ្រ | 32,800 ៛
Seafood Fried Noodle | \$ 8.00

prawn, bamboo squid, onion, spring onion, beansprout, egg, egg noodle

FRV17

ឆាតុយទាវស្រែជំជាមួយសាច់គោ
Fried Flat Rice Noodle with Beef

*sliced beef, onion, spring onion,
beansprout, egg, flat rice noodle*

28,700 ៛
\$ 7.00





FRV18

 ឆាតុយទាវស៊ែសៃធំជាមួយស៊ុះអិចអូ
Fried Flat Rice Noodle with XO Sauce

xo sauce, onion, chive flower, spring onion, beansprout, egg, flat rice noodle

36,900 ៛
\$ 9.00



FRV19

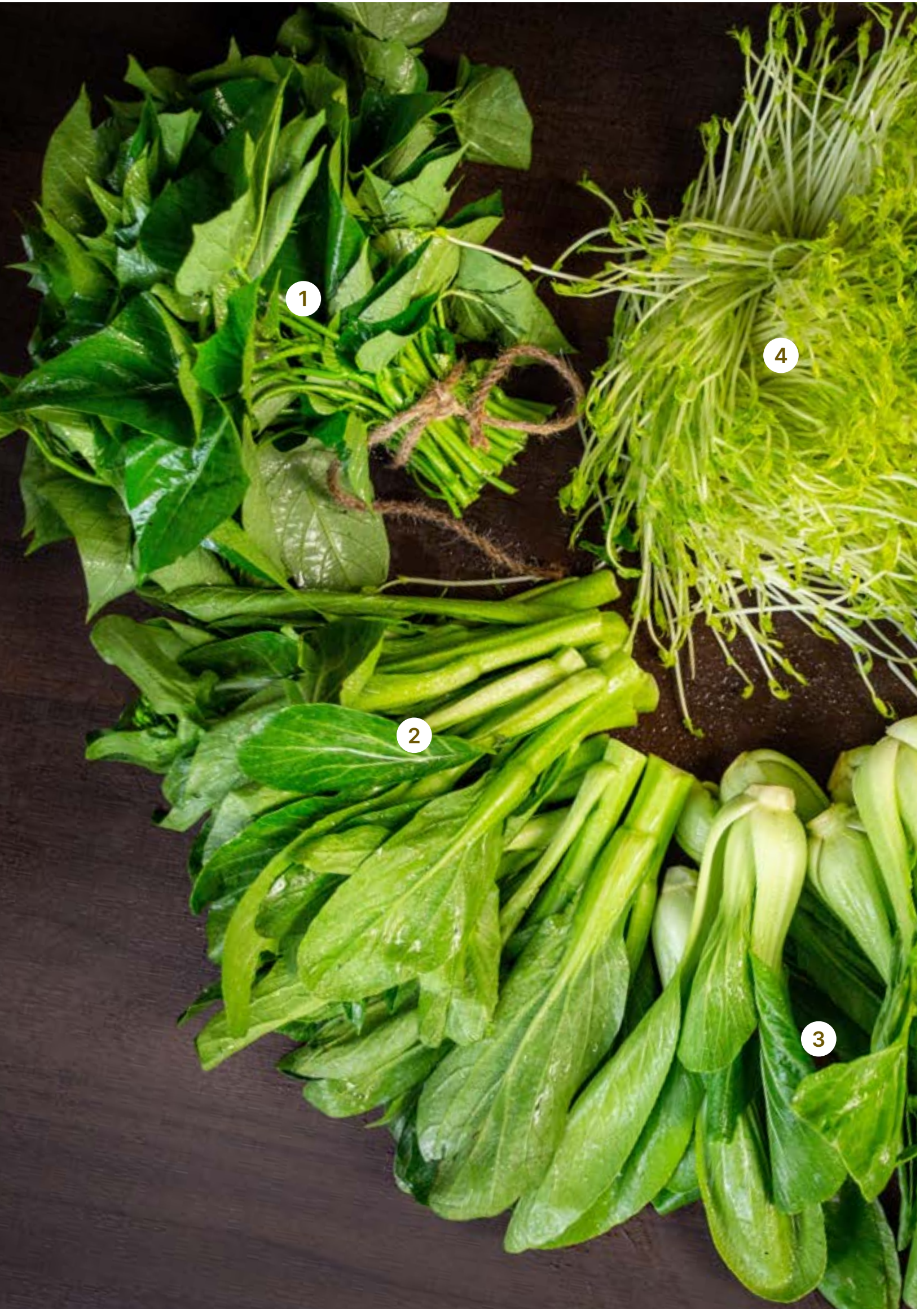
ឆាតុយទាវស៊ែសៃធំជាមួយគ្រឿងសមុទ្រ
Fried Flat Rice Noodle with Seafood

prawn, bamboo squid, onion, spring onion, beansprout, egg, flat rice noodle

32,800 ៛
\$ 8.00







1

4

2

3

FRV08

- | | | |
|---|---|---------------------|
| 1 | ត្រួយជំទូងឆ្នាំមស
Fried Potato Leaf
with Garlic | 24,600 ៛
\$ 6.00 |
|---|---|---------------------|

FRV06

- | | | |
|---|---|---------------------|
| 2 | ស្ពៃឆាយស៊ីមឆ្នាំមស
Fried Choy Sum
with Garlic | 24,600 ៛
\$ 6.00 |
|---|---|---------------------|

FRV05

- | | | |
|---|--|---------------------|
| 3 | ស្ពៃត្បឿឆ្នាំមស
Fried Pak Choy
with Garlic | 24,600 ៛
\$ 6.00 |
|---|--|---------------------|

FRV16

- | | | |
|---|--|---------------------|
| 4 | ត្រួយសណ្តែកឆ្នាំមស
Fried Sprout Leaf
with Garlic | 24,600 ៛
\$ 6.00 |
|---|--|---------------------|

FRV09

ស្ពៃពុយឡេងតាខ្ចីមស
Fried Puy Leng
with Garlic

24,600 ៛
\$ 6.00



FRV07

ត្រួយល្អៅតាខ្ញុំមស

Fried Pumpkin Leaf
with Garlic

24,600 ៛

\$ 6.00



សក្តិបាណ៍ | THE REST OF THE JOURNEY

ផ្សារធំប្តី | CENTRAL MARKET



ខេត្តកំពត | KAMPOT PROVINCE



ខេត្តតាកែវ | TAKEO PROVINCE



ខេត្តសៀមរាប | SIEM REAP PROVINCE



កោះអន្លង់ចិន | ANLOUNG CHEN ISLAND



ខេត្តកំពង់ចាម | KAMPONG CHAM PROVINCE





Phnom Penh, 04th April 2023

Greeting from Sababan !!!

It has been 2 years since we began the first operation with our campaign "We Start Serving" back in April 2021. The humble idea of a home dining experience, a "Dedicated Home of Dining Away from Home", had been popping up for several years before we decided to establish Sababan in 2020 during the pandemic with the collaboration between two cousins.

The family experience from gathering to dining, shared both of us an unforgettable joyful moment together. Our family's home-cooked flavor, the fragrance of spices from the kitchen, and the smell from our home BBQ Charcoal grill add to another dining journey we would like to share here.

The journey has not ended here at our home, but we decided to dig more in search of food origins, from local to the freshness of its ingredients.

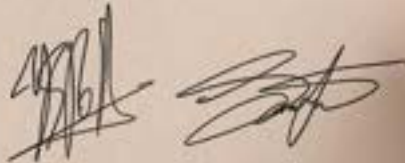
All of the journey that we are walking through together have been made possible by the dedicated hard work of all of our Sababan team members and the support from supplier, and the love of their kind involvement from the start to finish.

Apart from what was mentioned above we are specifically expressing our appreciation to Chef Song for his credible Menu Creation searching for the right ingredients to the flavor origin for each dish, and to Mr. Long for his incredible work in Content Creation, including Photography and Content Design as it happens to be in your hand now.

My brother and I hope you enjoy "Sababan Culinary Journey" and join us to Congratulate all personnel involved in the creation of this menu "Journey".

It's all about Hospitality !!!

Cheers,
Roth & Ubt



សក្កបាណ៍ | OUR STORY



Our big family is full of love and care. Together, we share our moments of joy, sorrow, madness, and laughter. Those moments brought back all the thrilling goosebump memories, especially the family gathering along with the toast from our family favorite Malbec to cheer and chill the moment.

គ្រួសារធំរបស់ពួកយើងពេញពេញដោយក្តីស្រឡាញ់ និងការយកចិត្តទុកដាក់ ដោយការចែករំលែកអារម្មណ៍សប្បាយរីករាយជាមួយគ្នា ។ ពេលវេលាទាំងនោះបាននាំឱ្យពួកយើងមានការចងចាំដ៏រំភើបរីករាយ ជាពិសេសការជួបជុំលម្អែកអារម្មណ៍ ទទួលទានអាហារជាមួយក្រុមគ្រួសារអមជាមួយស្រាទំពាំងបាយជូ Malbec ដែលពួកយើងចូលចិត្ត ។



My cousin and I were born and raised just meters apart; the bone between us was assembled from a solid foundation, together with the other brothers who, from the beginning, have always been the backbone to build Sakaban Brand.

This idea came to our minds as we were sitting and discussing under the Sakaban tree how to bring the cheerful moments from our family gathering and share this joyful experience. From the conversation, Sakaban Brand was established in 2020.

ពីអ្នកបងប្អូនយើង បានកើត និងរស់នៅមិនឆ្ងាយពីគ្នាប៉ុន្មាន ដូចនេះចំណងបងប្អូនរវាងពួកយើងចាក់គ្រឹះយ៉ាងរឹងមាំរួមគ្នា តាំងពីដើមមកជាមួយបងប្អូនប្រុសជំទៃទៀត ទាំងនេះហើយជាមូលដ្ឋានក្នុងការកសាងសក្កបាណ៍ប្រេន ។

គំនិតនេះកើតឡើងក្នុងគ្រាមួយ នៅក្រោមដើមសក្កបាណ៍ ដែលពួកយើងបានអង្គុយជជែកគ្នាអំពីការនឹករលឹកដល់បរិយាកាសរីករាយ ជួបជុំគ្រួសារយើង និងការចងចែករំលែកបទពិសោធន៍ដ៏កក់ក្តៅនេះ ។ ផ្ដើមពីការជជែកគ្នានោះ សក្កបាណ៍ ក៏ត្រូវបានលេចរូបរាងឡើងក្នុងឆ្នាំ២០២០ ។



Under this brand, we have our flagship, Sakaban Restaurant, serving Asian BBQ and Wok cuisine from heirloom recipes focused on Asian spices.

ក្រោមម៉ាកយីហោនេះ យើងមានភោជនីយដ្ឋានសក្កុបាន ជាទីតាំងស្នូលរបស់យើង ដែលផ្ដោតទៅលើប្រភេទម្ហូបសាច់អាំង និងតាបែបអាស៊ី ប្រើប្រាស់គ្រឿងផ្សំពីគ្រួសារ និងមានគ្រឿងទេសអាស៊ីជាគោល។



Following this humble experience and combined with our expertise in Urban Architect and Hospitality, we have worked together to elevate the gathering moments by crafting a new pub under the Sakaban Restaurant Collection and naming it “Bucida Pub”.

Further to our portfolio; Via; our new Fast Casual Noodlebar is expecting to launch its first location by the end of 2023. “Via” is commonly applied as a word to connect or as a way. It is an old Italian word translated to street or road, which is dedicated to the concept of “Asian Street Noodle”, offering various types of Asian soup-based noodle serving from late afternoon until midnight.

តាមរយៈបទពិសោធន៍ រួមនឹងជំនាញបដិសណ្ឋារកិច្ច និងស្ថាបត្យកម្មរបស់បងប្អូនយើងទាំងពីរ យើងបានរួមគ្នាសំរេចជូននូវជាប់វិយាកាសជួបជុំមួយបែបទៀត ដោយការបង្កើតជាប់ នៅក្នុងចង្កោមប្រទេសរបស់ សក្កុបាន មានឈ្មោះថា “ប៊ូស៊ីដាជាប់” ។

ស្ថិតក្រោមដំណើរការនេះ យើងនឹងមានហាងថ្មីមួយទៀត ផ្ដោតលើអាហារប្រភេទមី និងគុយទាវ មានឈ្មោះថា វីយ៉ា ដែលមានគម្រោងនឹងបើកដំណើរការចុងឆ្នាំ២០២៣។ “Via” ភាសាអង់គ្លេសមានន័យថាជាភ្នាក់ មានន័យថាវិធី ឬផ្លូវដែលបង្ហាញពីការភ្ជាប់ទំនាក់ទំនងរវាងអ្វីមួយ។ ជាការសរុបវិញ ត្រូវបានបកប្រែថាផ្លូវថ្នល់ ដែលសក្កុសមជាមួយនឹងបរិបទហាងផ្ដោតទៅលើ “ហាងមី និងគុយទាវអាស៊ីតាមផ្លូវ” ដែលជាទីកន្លែងប្រមូលផ្តុំមីស៊ុប និងគុយទាវដ៏សម្បូរបែប បើកដំណើរការចាប់ពីពេលរសៀលដល់ពាក់កណ្តាលយប់។

សក្តិបាណ្ឌ **OUR EVENTS**







Starting from our family gathering experience, dining has always been the joyful moment that everyone, including friends and family, came together at the table to share a cheerful moment and enjoy sharing the flavor and fragrance aroma of home-cooked. With the warm welcome greeting from the door to our very own spices and sauces using heirloom recipes, we want everyone to blissfully feel like part of the family.

Keepp reading till the back cover, you would feel yourself with the reunion of the culinary collection invested from real experiences of the journey in search of authentic Asian local food connecting with the knowledge of the origin, culture, and flavor profile. There are over 90 dishes dedicatedly selected, including Kampot Fresh Seafood, Family Signature Lamb BBQ and the fragrance from the Wok, as well as the source of the main ingredient uses for each dish. The menu pictures were not our only aim, but it is the culinary journey we would like to introduce and explore together.

Break out from the busy hectic noise and get ready with our journey; we are here to guide you through our unique experience of a real gathering dining journey with a feeling of home away from home, as Clayton Price once quoted "Food is the Main Ingredient that Binds Us Together".

YOUR DEDICATED HOME
OF DINING AWAY FROM HOME


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