



hybrid kitchen



WELCOME



“Tucked away in a quaint villa hidden in a residential area, finding us is the first adventure—trust your instincts and embrace the unknown. Our soft opening menu is simple and photo-free, a reflection of our journey’s early stages. Each dish offers a glimpse into our evolving culinary vision, and your feedback is crucial as we refine our creations. Join us for an intimate experience; explore our hidden villa, savor the unexpected, and help shape the future of Hybrid Kitchen Cambodia.

I personally thank you for being here today. Your willingness to try something still in the making shows deep trust in our vision. Early visitors like you are becoming part of our family. Stay tuned for what’s next.”





FLAVOR FIT *Selection*



Soy Glazed Salmon Rice Bowl

\$9.75

Grilled salmon with soy sauce, king mushrooms, pokchoi, broccolini, and garlic, sesame seeds, served with sushi rice, bean sprouts, and pickled ginger. Hybrid soy sauce.

Crispy Shrimp & Avocado Rice Bowl

\$8.75

Deep-fried rice pops shrimp. Comes with avocado, pokchoi, carrots, cucumber, corn, seaweed, pickled mango, sushi rice, and miso sauce. Miso sauce.

Roasted Duck Noodles

\$8.50

Marinated duck with orange sauce. Served with khmer pumpkin, red onion, French beans, red cabbage, pomegranate, cashews, mint, coriander, homemade fresh noodles. Orange sauce.

Soy & Sesame Beef Bowl

\$9.75

Flank beef coated in Hybrid soy sauce and sesame seeds. Comes with kimchi, bean sprouts, cucumber, broccolini, French beans, and sweet potatoe mash. Hybrid soy sauce.

Jackfruit Mexican Bowl

\$7.50

Slow cooked jackfruit with onions, garlic, soy sauce, orange, smoked chili, and thyme. Served with yellow corn, red onions, smashed avocado, red beans, tomatoes tartare, coriander lime rice, pickled red onions, and a yoghurt herbs sauce.

Hoisin Tofu Garden

\$7.50

Fried tofu with smoked chili in hoisin sauce. With king mushrooms, bean sprouts, carrots, cucumber, Khmer pumpkin, homemade kimchi, sesame seeds, lemongrass rice, hoisin sauce.



BAO, BURGERS, SANDWICHES *Selection*



Bao Plater - Select any of the following Bao

3pcs \$8.50 | 6pcs \$16.00

Beef Bao

Bao bun stuffed with sauteed sesame flank beef, confit shallots, kimchi and rocket lettuce.

Duck Bao

Bao bun spread with sweet mashed potatoes, filled with shredded duck leg, coriander, red onion pickles and orange sauce.

Jack Bao

Bao bun filled with pulled jackfruit, bean sprouts, coriander, red onion pickles, and cashew nuts.

Eggplant Bao

Bao bun filled with miso eggplant, white sesame, carrot pickles, fresh herbs, olive oil.

Seabass Sandwich

\$9.25

Toasted long burger bun with steamed seabass, tartare sauce, fresh cucumber, cucumber pickles, and rocket lettuce. Served with sweet potato fries. Tartar sauce.

Crispy Salmon Avocado Burger

\$9.25

Crispy salmon patty in toasted burger bun, smashed avocado, Hybrid soy sauce, carrots, red cabbage, coriander, mixed salad.

Mixed Salad (Side)

\$2.50

Mixed green salad, shallots, lime vinaigrette.

Sweet Potato Fries (Side)

\$3.00

Deep fried thin sweet potato served with tartar sauce.

Prices Including VAT & Service Charge





BOWLS

Selection



Hybrid Tonkotsu Ramen

\$9.25

Braised pork belly, homemade egg noodles, egg, mushrooms, pork broth, bean sprouts, and herbs oil.

80-8 Duck Pho

\$9.75

Slowly cooked braised duck thigh, aromatic chicken broth, rice noodles, carrots, bean sprouts, herbs, lemongrass, herbs oil.

Flank Steak Lok Lak

\$9.50

Succulent Australian beef flank, served with fresh cucumber, carrots, tomatoes, and mixed pickles. Accompanied by lemongrass-infused pilaf rice and lok lak sauce.

Beef Tartar Shirashi

\$9.75

Finely diced beef rump seasoned with a blend of soy sauce, shallots, onion, coriander, kimchi, and sesame seeds. Served atop sushi rice, cured egg yolk in the center and mix lettuce.

Kimchi Risotto

\$8.25

Kimchi flavored risotto with grilled soy sauce cabbage, poached egg, seaweed, and bean sprouts.

“Trey Chdao” Pho

\$8.75

Steamed tender trey chdor fish, fish broth, rice noodles, carrots, bean sprouts, herbs, lemongrass, herbs oil.

Chicken Green Curry

\$9.00

Tender chicken thigh and veggies cooked in a homemade green curry paste with lemongrass, garlic, ginger, and coconut milk. Served with lemongrass-infused pilaf rice.

Duck Breast Lok Lak

\$9.50

Slow-cooked duck breast, served with fresh cucumber, carrots, tomatoes, and mixed pickles. Accompanied by lemongrass-infused pilaf rice and lok lak sauce.

Salmon “Wasa” Tartar

\$11.00

Finely diced salmon seasoned with soy sauce, raw wasabi, pomegranate, coriander, and mango pickles. Served atop sushi rice, with thinly sliced green mango, ginger pickles in the center, and sprinkled with black and white sesame seeds.

Black “Omu” Risotto

\$9.75

Risotto cooked with savory seafood stock and squid ink. Topped with grilled smoked chili squids, runny omelet and homemade kimchi.

Prices Including VAT & Service Charge





PIZZE *Selection*



	Pizzeta Regular			Pizzeta Regular	
Margherita Tomato base, mozzarella, olive oil, basil.	\$6.20	\$9.75	Pepperoni Tomato base, mozzarella, pepperoni, olive oil, bellpepper chili sauce.	\$7.20	\$11.75
Cheeeesy Yoghurt base, mozzarella, taleggio, gorgonzola, straciatella, olive oil, honey mustard sauce.	\$8.80	\$15.00	Vegetarian Tomato base, mozzarella, gorgonzola, mizo eggplant, roasted bellpepper, olives, bellpepper chili sauce, white sesame crust.	\$6.70	\$10.75
Seafood Yoghurt base, mozzarella, squids, shrimps, clams, mushrooms, lime zest, topped with yoghurt and herbs sauce.	\$7.60	\$12.50	Salmon Yoghurt base, mozzarella, marinated salmon, pok choi, broccolini, red onion pickles, topped with yoghurt and herbs. sauce.	\$8.60	\$14.50
Ducky Tomato base, mozzarella, shredded braised duck leg, confit shallots, red onion pickles, rocket, mango and shallots chutney.	\$7.20	\$11.75	Feta & Spinach Yoghurt base, mozzarella, feta, spinach, cherry tomato, red onion pickles, pesto sauce.	\$7.60	\$12.50
Hawaii Not? Tomato base, mozzarella, cooked ham "de Paris", sliced pineapple, king mushrooms.	\$6.60	\$10.50	"Pista-Beet" Tomato base, mozzarella, gorgonzola, straciatella, beetroot pickles, pistachio nuts.	\$7.80	\$13.00

Pizzeta: 8 inch oval pizza served with a side salad (11am-3pm)

Regular: 11 inch round pizza

Prices Including VAT & Service Charge





DESSERTS

Selection



Tiramisu

\$5.50

Our version of the classic Italian dessert. Espresso-soaked sponge cake with amaretto-flavored mascarpone cream, topped with chocolate flakes.

Rum Baba

\$5.50

Samai rum-soaked baba sponge with vanilla & passion fruit filled with a vanilla mascarpone cream

Matcha Crème Brûlée

\$4.75

Matcha and coconut crème brûlée, with a caramelized sugar crust.

Chocolate Lava Cake

\$4.75

Wat chocolate fondant with a molten caramel center, served with a Lyly Vanilla ice cream.

Wat Bounty

\$4.75

Melty caramel and coconut heart, enrobed in Wat chocolate.

Marshmallow Bar

\$4.75

Three-layered marshmallow bar with a biscuit base, chocolate ganache, and toasted marshmallow topping.

Tapioca “Au Lait”

\$4.75

Tapioca pudding enriched with vanilla, coconut cream and lime zest, chilled and topped with fresh mango and grated coconut.

Pandan & Coco Sorbet Sando

\$5.50

Lyly Pandan & coconut sorbet sandwich with matcha sponge. Served with green tea ganache.

Prices Including VAT & Service Charge





DRINK *Selection*



Coffee

	Hot	Ice
Espresso	\$2.00	\$2.50
Double Espresso	\$2.50	\$3.00
Americano	\$2.25	\$2.75

Machiatto	\$2.25	\$2.75
Latte	\$2.75	\$3.25
Cappuccino	\$2.75	\$3.25
Mocca	\$2.75	\$3.25
Matcha Latte	\$2.75	\$3.25

Soft Drinks & Water

Coca Cola 330ml	\$2.25
Schweppes Soda Water 330ml	\$2.25
Schweppes Ginger Ale 330ml	\$2.25
Kulen Mineral Water 1.5ml	\$2.00

Fresh Juice & Smoothie

Fresh Orange Juice	\$4.00
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Red Wine

	Glass	Bottle
Oxford Landing (Shiraz - AUS)	\$5.50	\$31.00
Chateau La Gamaye (Merlot/Malbec - FRA)	\$6.00	\$34.00
Tomaresca Neprica, Puglia (Primitivo - ITA)		\$39.00

White Wine

Twins Island (Sauv. Blanc - NZ)	\$5.50	\$31.00
Purato Catarrato (Pinot Grigio - ITA)	\$5.50	\$31.00

Rose Wine

Talamonti "R.O.S.E" (Montepulciano - ITA)	\$5.50	\$32.00
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Beers

Tiger	\$3.00
Beer Lao	\$3.00
Sapporo	\$4.25
Kingdom White	\$4.25
Kingdom IPA	\$5.00



Prices Including VAT & Service Charge



