

DINNER MENU



SMALL PLATES

KEO Cakes

chicken and lemongrass, served crispy | 7

Street Vendor Skewers

lemongrass beef or coconut chicken | 7

Fresh Spring Rolls

shrimp, Vietnamese rice vermicelli,
bean sprouts, carrots, basil and cucumber | 6

Papaya salad

green papaya, shrimp, carrots and
sweet chili dressing | 7

Curry Wonton

ground beef with yellow curry
and onion | 5

Fried Calamari

Citrus & sweet chili dipping sauce | 10

Crispy Vegetarian Spring Rolls

Taro root and carrot with Thai sweet and sour
dipping sauce | 5

Shrimp Dumpling

scallion, bamboo shoots, carrot
and garlic | 7

Steamed Mussels

lemongrass, garlic, white wine | 11

Ahi Poke

sesame, onion, and soy | 11

KEO Sampler

spring roll, curry wonton, beef and chicken
skewers | 10

Tempura Vegetables

Broccoli, onion and Japanese eggplant. Served
with roasted red pepper aioli | 8

DINNER MENU



SALADS

Cambodian Beef Salad

chili and oyster sauce seasoned beef, leaf lettuce, tomatoes and red onions | 9

Vietnamese Chicken Salad

white chicken with cabbage, carrot, sweet chili-lime dressing and roasted peanuts | 9

Vermicelli Salad

seared beef, spring roll, served on a bed of vermicelli, lettuce, cucumbers and carrot. Served with house dressing | 10

Seared Soba Noodle Salad

Green tea soba with sprouts, red bell pepper and cilantro. Served with a toasted sesame dressing. | 10

(choice of beef, chicken or tofu. Shrimp add 2)

SOUPS

Tom Ka

chicken, coconut milk, lemongrass, tomato and mushroom | 9

With shrimp | 11

Tom Yum

chicken in broth seasoned with lemongrass, lime, mushroom and galangal | 8

With shrimp | 9

Pho

thinly sliced steak and Vietnamese noodles in rich beef broth. Bean sprout, basil, cilantro and lime garnish | 10

Seafood Tom Yum

Shrimp, tuna and mussels with tomato, mushroom and lemongrass | 12

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SPECIALTIES

Shrimp Crepe

turmeric seasoned crepe stuffed with shrimp and bean sprouts. Served with cucumber and lettuce salad | 13

Whole Fish

(ask about today's selection)
grilled or fried served with sweet chili sauce | 22

Eggplant and Ground beef

Japanese eggplant with chili, oyster sauce, and bean sprouts | 9

Beef and Broccoli

With carrots & sweet oyster vinegar sauce | 9

Grilled Yellowfin Tuna

Orange soy glaze served with sesame asparagus | 22

Seafood Stir Fry

Shrimp, Tuna, Calamari & Mussels with bok choy, carrot, onion, snow peas & bean sprouts. Sweet chili sauce | 16

Malaysian Rendang

slow cooked beef and onion with yellow curry and coconut | 12

Keo Burger

chicken and lemongrass, served with taro chips | 9

Ahi Tuna Burger

Oyster, lemongrass & garlic seasoned served with taro fries and siracha aioli | 12

Ribeye Steak 14 oz House Cut

oyster sauce and wasabi marinade, served with sesame asparagus | 24

Shrimp & Baby Bok Choy

bamboo shoots, carrot, sprouts and chili | 11

Thai Sweet Basil

Ground chicken, fresh basil, garlic, onion, bell peppers & chili | 9

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The following are prepared with your choice of Beef, Chicken, or Tofu. *Shrimp add \$2.00*

Keo House Stir Fry

lemongrass, galangal, green & red bell pepper, onion, chili & turmeric | 8

Red Curry

bamboo shoots, long beans, baby corn, coconut milk, bell pepper & eggplant | 12
With mixed seafood | 15

Thai Green Curry

coconut, bell peppers, long beans, baby corn, bamboo shoots & eggplant | 12
With mixed seafood | 15

Yellow Curry

Potato, long beans, peas, onion & yogurt | 12

Me Siam

ramen noodle, spicy Thai seasoning, bean sprouts, scallions & celery | 11

Pad Thai

carrots, celery, scallions, bean sprouts & egg, tossed with rice noodles & spiced peanut sauce | 12

Cambodian Stir Fry

Carrot, snow peas, baby corn, yellow onion, bok choy & chili | 12

Malaysian Style Fried Rice

egg, sprouts, peas, carrots, broccoli & onion | 10

Ginger Garlic Stir Fry

baby corn, ginger, onion & bell peppers | 12

BEVERAGES

Hot Teas

16 oz pot | 4
Organic citrus Green, Spring Jasmine, Aromatic Chai, Fragrant Oolong, Chamomile Citrus

Organic Jasmine Peach Iced Tea | 2

Fountain Drinks | 2

Pelligrino Sparkling 1 litre | 5

Fiji 1 litre | 5

Vietnamese Iced Coffee | 3

Brewed Italian Roast Coffee | 2.5

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DESSERT

Mango Cheesecake | 6

Chocolate mousse layer cake | 7

Homemade Gelato Sandwich | 7

Banana Wonton with vanilla bean Gelato | 6

KEO KIDS

Bowl of noodle soup with roast chicken | 7

Grilled chicken skewer with rice | 6

Yin Yang

Spring roll, 1 chicken skewer and rice | 7

Fried Rice

Chicken, Beef, Tofu, or veg (Shrimp add 2.00)
| 6

Chicken Fingers | 6

Curly fries or rice

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SPECIALTY COCKTAILS

KEO House Martini

Lemongrass infused vodka & pear vodka | 8

Lychee Martini

Absolut Vanilla & lychee | 8

Pomegranate Cosmopolitan

Pomegranate vodka, lime & cranberry | 8

Xrated Martini

Passion fruit, Mango & blood orange infused Vodka | 8

Flirtini

Absolut Mandrin, Champagne & pineapple | 8

Zentini

Green tea liquor, citron vodka & lime | 8

Singapore Sling

Gin, cherry brandy, Cointreau & Benadictine | 8

Sake Mojito

Sake, lime juice, fresh mint & pineapple juice
| 8

Pear Martini

Absolut Pear & ginger reduction | 8

SAKE

Ozeki, Dry Sake 180ml | 8

Kikusui, Junmai Ginjo Sake 300ml | 28

Tentak, "Hawk in the Heaven" 300ml | 35

Mukune, "Root of Innocence"

Junmai Gingo Sake 300ml | 40

Divine Droplets, Junmai Diagingo 300ml | 60

Snow Maiden, Junmai Nigori 300ml | 24

Choya, Junmai Plum 300 ml | 22

Hisui, Red Rice sake 300ml | 25

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WINE

Snap Dragon, Chardonnay California	7 28	Inkberry, Shiraz/Cabernet Australia	7 28
4 Vines, Naked Chardonnay Santa Barbra	8 32	J Lohr, Cabernet Paso Robles	8 35
Paul Hobbs, "Vina Cobos" Chard. Argentina	10 44	Joel Gott, Cabernet California	10 44
Mer Soliel, Chardonnay Santa Lucia	12 48	Tulsa Deco Red, Petit Syrah/Cab.	44
Cloudy Bay, Chardonnay New Zealand	48	Penfolds, Bin 407 Cabernet Australia	50
Rombauer, Chardonnay Napa	60	Silver Oak, Cabernet Alexander Valley	125
Auteur, Hyde, Chardonnay Sonoma	90	Caymus, Cabernet Napa	130
K Vintners, Viognier Washington	11 45	Caymus, SS Cabernet Napa	250
Tin Barn, Sauvignon blanc Sonoma	7 30	Viu Manent, Single Vineyard Malbec Chile	44
Kim Crawford, Sauv. Blanc New Zealand	9 40	Hey Mambo, Sultry Red Blend California	7 30
Oriley, Pinot Gris Washington	8 32	Velvet Devil, Merlot Washington	8 32
Trimbach, Pinot Blanc Alsace	32	Spanish Quarter, Tempranillo Spain	8 32
Kung Fu Girl, Riesling Washington	7 28	Thomas Fogarty, Bordeaux Blend Calif.	40
Sineann, Gewurztraminer Columbia Gorge	44	Elyse, C'est Si Bon, Rhone Blend Sierra	55
Hugo, Gruener Vetliner Austria	7 28	Monte Antico, Super Tuscan Tuscany	35
Champalou, Vouvray France	32	McManis, Pinot Noir California	7 28
Caymus, Conundrum California	10 40	A to Z, Pinot Noir Oregon	9 40

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Rocca, Pinot Grigio Italy	30	Dierberg, Pinot Noir Santa Maria	60
Domaine St. Vincent, Brut New Mexico	7 28	Baker Lane "Hurst" Pinot Noir Sonoma	85
Schramsberg, Mirabelle, Brut California	40	Michael & David, 7 Deadly Zins. Lodi	8 32
Veuve Clicquot, Yellow Label France	75	Ridge, Zinfandel, 3 Valleys Sonoma	45
Dom Perignon France	200	Orin Swift, Saldo California	62
Small Bottles		Woop Woop, Shiraz Australia	7 28
Mumm, M Cuvee .187ml Napa	13	Owen Roe, Lenore Syrah Washington	9 36
Frogs Leap, Sauvignon Blanc 375 Napa	25	David Bruce, Petite Syrah Central Coast	8
Sonoma Cutrer, Chardonnay 375 RR	24	Porto Cruz, 1989 Vintage Port	
EOS, Tears of Dew 375 Calif	40		
Raptor Ridge, Reserve Pinot Noir 375 Oregon	42		
Bonny Doon, La Pousseur Syrah 375 California	22		
Rombauer, Cabernet 375 Napa	40		

BEER

Sapporo draught 5		South Hampton White 4
Sapporo Reserve 22oz 8	Tiger 4	Boulevard Wheat 4
Sapporo Lite 4	Pilsner Urquell 4	Sierra Nevada Pale Ale 4
Orion 22oz 8	Tsing Tao 4	Newcastle 4
Rogue, Morimoto Soba Ale 22oz 8	Stella Artois 4	Guinness Pub Draft 5
Asahi Super Dry 4	Peroni 4	
	Chimay 7	