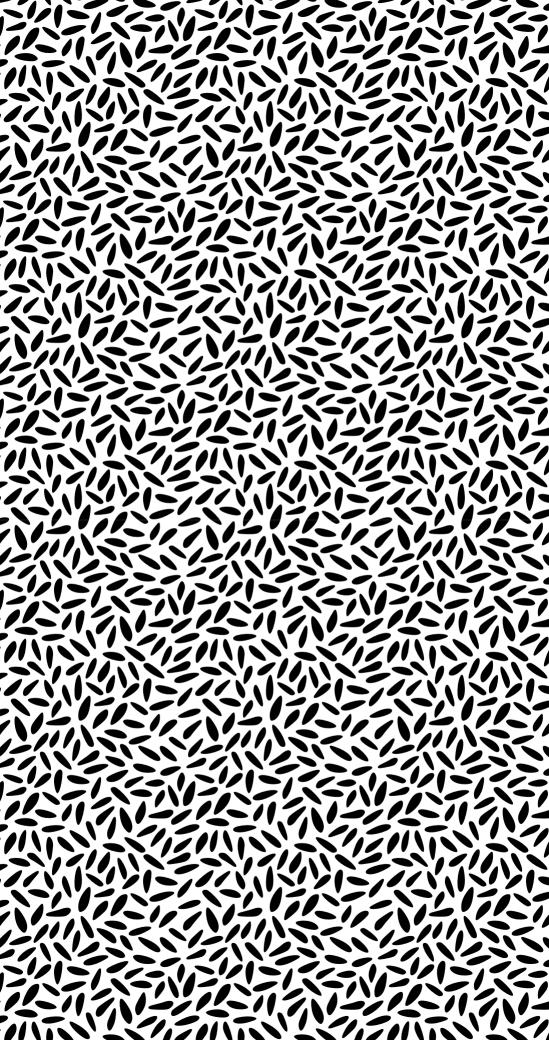


AN UNFORGETTABLE CULINARY EXPERIENCE



Bay Phsar for an evening of culinary showmanship where you can savour the flavours and experience the atmosphere of a typical Asian market.

Our talented chefs will demonstrate
their knowledge and skill in
preparing a repertoire of delicious
Asian dishes utilizing fresh organic
ingredients that have been selected
by you. The cooking style in our
purpose built kitchen is definitely
interactive.

The evening commences with the presentation of an a la carte menu from which you get to choose your appetizer and dessert. The highlight though is certainly the chance to work with our chefs to create a main meal that is guaranteed to provide a unique Asian experience.

Just another unique dining experience at Phum Baitang!

GREEN PAPAYA SALAD, SHRIMP, SWEET CHILI SAUCE, CRUSHED PEANUTS, BASIL

8

FRESH SPRING ROLL, MINCED PORK AND SHRIMP CHILI DIP

TUNA AND SALMON SASHIMI, SOY SAUCE, WASABI PASTE, PICKLED GINGER

13

BAN CHAVE, CRISP PANCAKE, MINCED PORK, BEAN SPROUTS

BANGKIA BAMPONG,
CRISPY BATTERED SHRIMP,
LIME AND BLACK PEPPER
DIPPING SAUCE

13

ENJOY MARKET-STYLE SEAFOOD

MEAT AND NOODLES

ACCOMPANIED BY HOME GROWN

VEGETABLES AND HERBS

PICK YOUR SELECTION AND ADD HERBS AND SPICES

ASK THE CHEF TO PREPARE YOUR
CHOICE AS A SOUP, GRILL OR
WOK AND GET YOUR OWN DISH
MADE ACCORDING TO YOUR
TASTE

COMPLEMENT YOUR DISH WITH RICE AND NOODLES

"MAIN" PRICE PER PERSON

30

STICKY RICE, SLICED MANGO, COCONUT CREAM, TOASTED SESAME AND RICE

7

ONDE-ONDE DUMPLING, PANDAN, PALM SUGAR, COCONUT

7

CAMBODIAN FRUIT CARPACCIO, FRESH LEMONGRASS SYRUP

6

HOME-MADE ICE CREAMS & SORBETS

6

