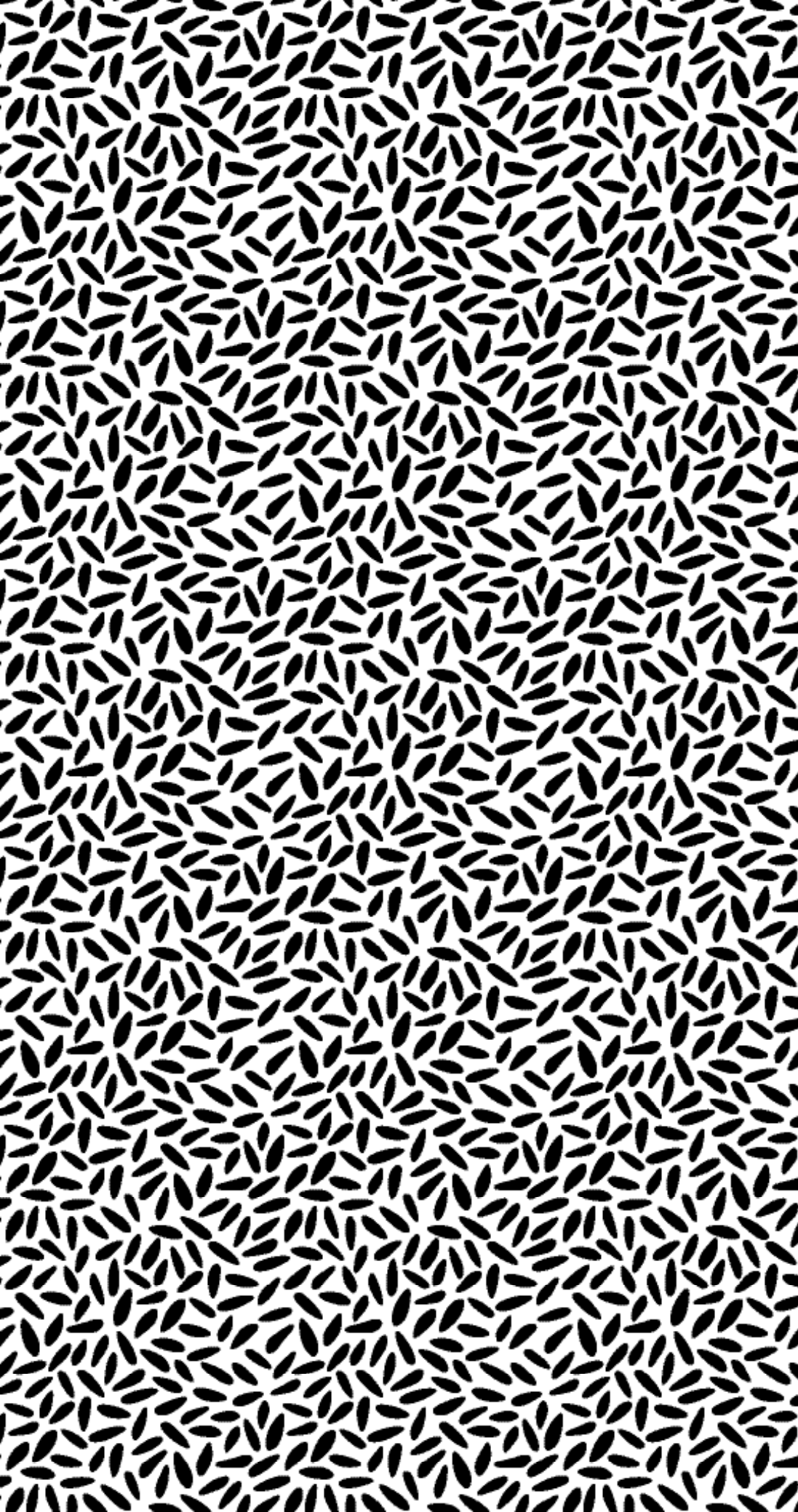


bay  
phsar

-  
AN UNFORGETTABLE  
CULINARY EXPERIENCE  
-



-  
**APPETIZER**  
-

OYSTERS FROM SIHANOUKVILLE, CHILI SAUCE,  
LIME, FRIED SHALLOTS

11

GRILLED BABY SCALLOP ON THE SHELL,  
ASPARAGUS, TAMARIND SAUCE

11

NAEM, *fresh shrimp & minced-pork spring roll,*  
*chili dipping sauce*

9

CIYAO, *fried minced-pork spring roll, sweet &*  
*sour ginger sauce*

9

BANGKIA BAMPONG, *shrimp tempura, lime and*  
*black pepper dipping sauce*

13

BANCH CHAVE, *crisp pancake, minced-pork, bean*  
*sprouts, Khmer herbs*

11

-  
**SALAD**  
-

NHOAM MIESOUR, *shrimp glass noodle salad,*  
*carrots, bell pepper, peanuts and mixed herbs*

14

NHOAM TROYONG, *marinated beef, banana*  
*blossom salad, shallots, cashew nuts, cherry*  
*tomatoes, coriander*

14

NHOAM CROUCH THLONG, *grilled chicken*  
*pomelo salad, baked resort-grown rice, pumpkin*  
*seeds, mint leaves*

12

-  
**SOUP**  
-

SOUP KOH, *beef noodle soup, oyster & shimeji mushrooms, spinach, Chinese cabbage, maorm leaf, saw mint*

15

SAMLOR CHI, *bar fish and sweet basil soup, curry paste, pumpkin, eggplant, coconut milk*

14

TOM YAM BANGKIA, *prawn tom yam soup, oyster mushrooms, tomatoes, kaffir lime, lemongrass, galangal, coconut milk*

15

-  
**VEGETARIAN**  
-

NHOAM MIESOUR, *glass noodle salad, tofu tempura, carrots, bell pepper, peanuts, herbs*

11

BANLAE BAMPONG, *vegetable tempura, lime and black pepper dipping sauce, Koh Kong dressing*

9

NAEM, *fresh spring roll, carrots, cabbage, bean sprouts, cucumber, coriander, chili dipping sauce*

8

CIYAO, *vegetarian fried spring roll, glass noodle, carrots, mushrooms, shallots, sprouts, coriander*

8

KARI BANLAE, *tomatoes, round & long eggplants, sweet potatoes and pumpkin curry, Khmer basil*

13

SOUP BANLAE, *fresh corn, tofu and spinach soup, stir fried & fresh enoki, Chinese parsley*

12

MICHA BANLAE, *stir fry flat noodles, asparagus, kailan, shimeji & enoki mushrooms, spring onions*

12

-  
**FISH & SEAFOOD**  
-

CHA MEK, *stir fried squid, onions, fresh green pepper corns, shallots, bell pepper, oyster sauce*

14

CHA KROEUNG SAMOT, *stir fried clams, yellow egg noodles, garlic, chili, ginger, red long chili, coriander & lime juice*

15

AMOK, *steamed fish in banana leaves, curry paste, coconut cream, nyoa leaf*

14

ANG TREY KRO HORM, *grilled red snapper, stir fried vermicelli, mushrooms, ginger, coriander & spring onions*

17

-  
**MEAT & POULTRY**  
-

MOAN ANG, *half boneless roasted chicken, soy sauce, palm sugar, black pepper corns, spinach, coconut milk*

16

SAMLOR KARI MOAN, *chicken, yellow curry, sweet potato, pumpkin, lemongrass & kaffir lime*

14

KOR SAR KOR, *beef Khmer curry, turmeric, star anis, dry chili*

14

SACH KOU TRONOUCH, *grilled marinated beef & vegetable skewers, black pepper & lime dipping sauce*

15

CAMBODIAN PORK RIBS MARINATED WITH  
ANGKOR HONEY, STAR ANIS, OYSTER SAUCE,  
BLACK PEPPER AND WATERCRESS

14

-  
**DESSERTS**  
-

**BANG EM**

*[Khmer desserts to share]*

*tapioca & fresh corn, cassava cake, rices & mungo  
bean with lemongrass syrup, steam rice cake &  
ginger custard cream*

12

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

7

**“FLOATING ISLAND”**

**GINGER CUSTARD CREAM, CARAMELIZED  
NUTS, TOFFEE CHARDS**

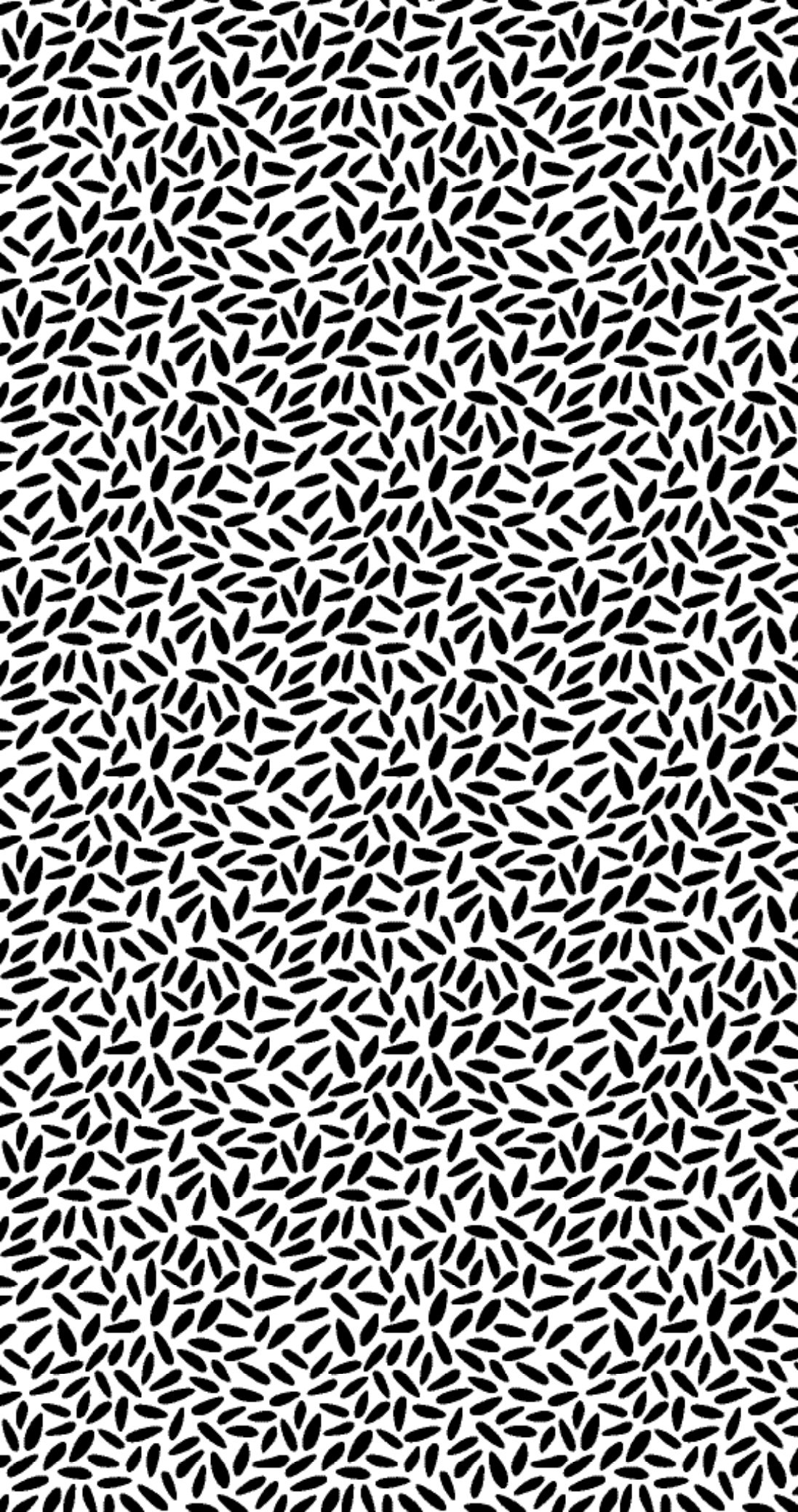
7

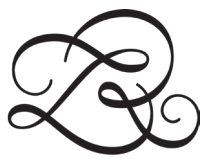
**LEMONGRASS AND PASSION FRUIT  
SEMIFREDDO, PUFF PASTRY, RASPBERRY  
COULIS, CRYSTALIZED SWEET BASIL**

7

**HOMEMADE ICE CREAMS & SORBETS, VANILLA  
WHIPPED CREAM, CHOCOLATE SAUCE**

6





PhumBairang  
ZANNIER HOTELS