

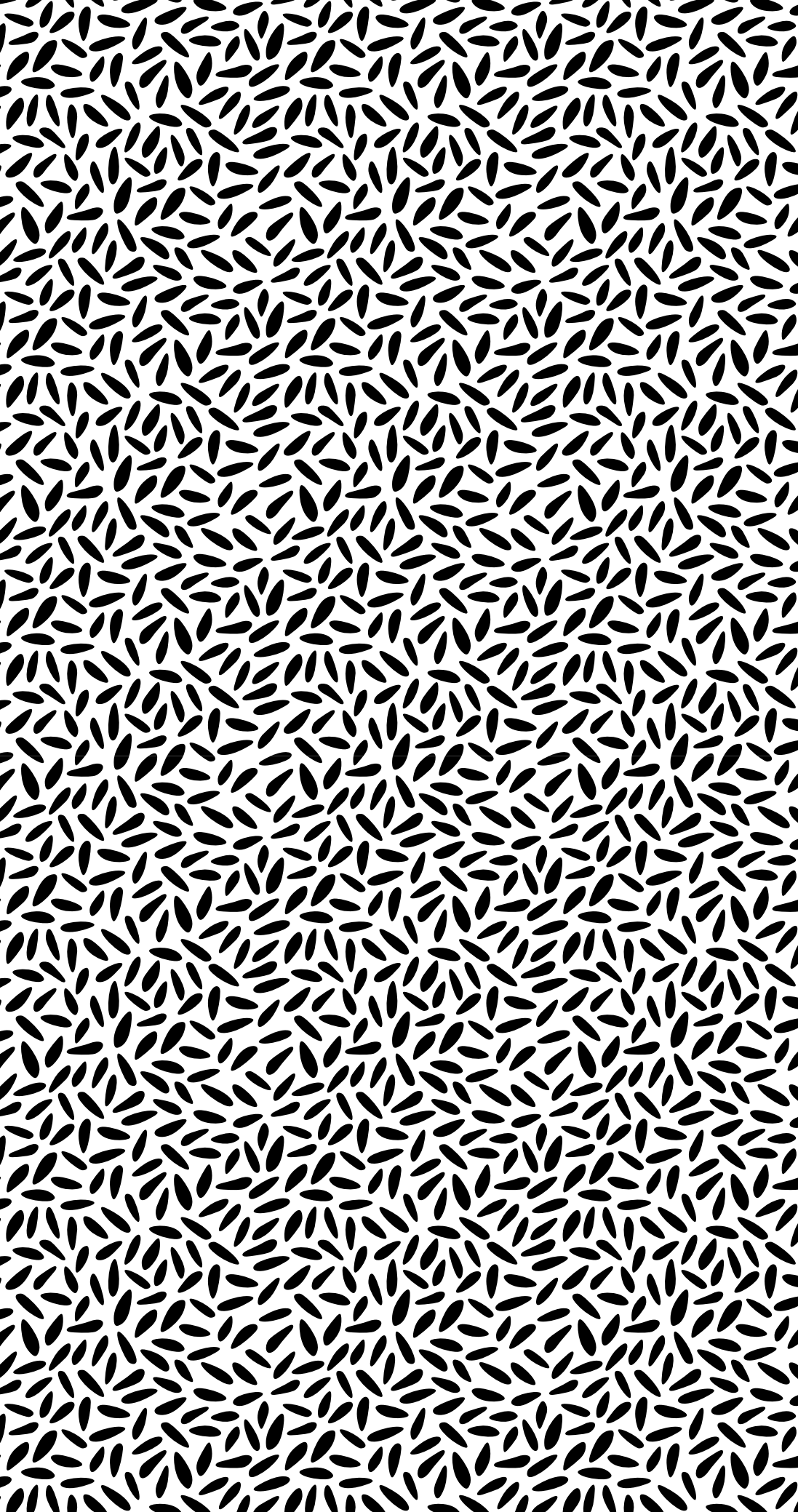
# bay phsar

## DINNER MENU

—

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.

Please alert us in advance if you have  
any particular dietary requirements.  
Our regular menu may contain nuts,  
pork, or seafood, but with advance  
notice we can accommodate those who  
cannot eat these foods

Just another unique dining experience  
at Zannier Hotels Phum Baitang!

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APPETIZERS  
-

MOEK CHAMHOY,  
*steamed squid spicy Koh Kong sauce,  
coriander*

18

KHYANG PHLET AING,  
*grilled baby scallops, green peppercorn,  
asparagus, spring onion, tamarind  
sauce, fried shallots*

18

NAEM,  
*fresh shrimp spring roll,  
chili dipping sauce*

15

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

12

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

18

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

16

-  
SOUPS  
-

SAMLOR MCHU KROEUNG SACH  
KOR,

*beef, kroeung paste, tamarind ripe,  
morning glory, hot basil, chili*

22

SNGOR SACH MOAN

*Khmer Chicken soup, lemongrass,  
kaffir lime leaves, galangal, garlic,  
spring onion, saw mint leaves*

20

TOM YUM BANGKIA,

*prawn tom yum, oyster mushrooms,  
tomatoes, kaffir lime leaves,  
lemongrass, galangal, coconut cream*

20

-  
SALADS  
-

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

19

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

19

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

17

TEAR KANH,  
*steamed duck, long beans,  
mung bean sprouts, palm sugar, fish  
mint leaves, peanuts, lime juice*

20

-  
MEAT & POULTRY  
-

MOAN AING,

*grilled chicken on bamboo skewer, soy  
sauce, palm sugar, black pepper corns,  
spinach, coconut milk*

22

SAMLOR KARI MOAN,

*chicken, yellow curry, sweet potato,  
pumpkin, lemongrass & kaffir lime  
leaves*

22

KHOR SACH KOR,

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

26

SACH KOR TRONOUCH,

*marinated beef skewer, cherry tomatoes,  
okra, tang oh, black pepper & lime  
dipping sauce*

26

CHHAOENG,

*pork spare ribs marinated in Angkor  
honey, star anis, oyster sauce, black  
pepper, watercress*

22

-  
VEGETARIAN  
-

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

16

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

12

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

12

BANLEA CIYAO,  
*vegetarian fried spring roll,  
glass noodles, ear fungus, yam bean,  
shallots, coriander*

12

BANLEA BANH CHAVE,  
*crispy pancake, tofu,  
mung bean sprouts,  
Khmer herbs*

16



-  
VEGETARIAN  
-

KARI BONLAE,  
*tomatoes, round and long eggplants,  
sweet potatoes, pumpkin curry,  
khmer basil*

18

SAMLOR BRAHEUR,  
*vegetable soup, baby corn, white  
turmeric, spinach, oyster mushrooms,  
pumpkin, taro root, holy basil*

18

MIECHA BANLAE,  
*stir fried flat noodles, asparagus,  
kalian, shimeji & enoki mushrooms,  
spring onions, fried shallots*

18

TAWHOU CHOMHUY,  
*spicy braised tofu, bok choy,  
steamed rice, fried shallots*

17

-  
FISH & SEAFOOD  
-

CHA MEUK,

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

25

CHA MIE KROEUNG SAMOT,

*wok stir fried clams, squid, prawns,  
egg noodles, garlic, chili, ginger,  
coriander*

33

AMOK,

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

22

ANG TREY KRO HORM,

*grilled red fish, stir fried vermicelli,  
mushrooms, ginger, coriander & spring  
onions*

25

MIE SUR ORB BANGKIA,

*grilled shrimps, garlic, sate,  
rice vermicelli, spring onion, shallots,  
ginger*

26

-  
DESSERTS  
-

SA NGYEA LPOW,  
*pumpkin delicacies (three flavours)*  
*served with coconut ice cream*

12

NUM KO KNOR,  
*Khmer rice custard with jackfruit*

10

NOAM PORPEAY,  
*sticky rice dumplings stuffed with*  
*yellow beans, toasted coconut,*  
*white sugar, white sesame*

10

CHECKCHIEN,  
*Khmer banana's nuggets served with*  
*Kampot pepper ice cream*

10

NOAM KROUCH,  
*deep fried rice dumplings with taro*  
*filling, served with hot chocolate sauce*

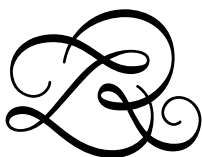
12

HOMEMADE ICE CREAMS,  
*(ask for daily flavours) served with*  
*vanilla whipped cream and chocolate*  
*sauce*

10

HOMEMADE SORBETS,  
*(ask for daily flavours) served with*  
*fresh fruit and fruits coulis*

10



ZANNIER HOTELS  
PhumBairang