



HANG BAY

DINNER MENU



FOREWORDS

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.

HOWEVER, BECAUSE SMALL AMOUNTS OF GARLIC AND CHILI ARE FUNDAMENTAL TO CAMBODIAN CUISINE, WE REGRET THAT WE ARE UNABLE TO OFFER A MENU THAT DOES NOT INCLUDE THOSE INGREDIENTS.

IN ADDITION, PLEASE NOTE THAT CAMBODIAN FOOD CONTAINS FISH SAUCE AND OTHER FISH PRODUCTS IN MOST DISHES. IF YOU MUST AVOID FISH, WE RECOMMEND ARRANGING IN ADVANCE FOR A VEGETARIAN MENU.

FOR YOUR CONVENIENCE, WE HIGHLIGHTED EACH ALLERGEN WITH THE SYMBOLS BELOW:



CRUSTACEAN



DAIRY



GLUTEN



MOLLUSK



NUTS



SOY

STARTERS

STEAMED KEP BLUE CRAB MEAT 22

Delicate crab meat served with ambarella, kale, wakame, and a zesty lime broth



STIR FRIED SQUID 16

Tender squid stir-fried and served with steamed bok choy, tamarind and black sesame paste, and fresh water mimosa



FRESH PALM HEART SALAD 17

Delicate fresh palm hearts, savory smoked duck, crunchy bean sprouts, and drizzled with extra virgin coconut oil



PARALABUCA RIVER FISH 15

Cooked in fermented rice essence, krosang fruit, green papaya and Tonle Sap fish flasks



STEAMED RICE ROLLS 15

Savoury rolls filled with caramelized pork terrine and topped with pickled Kampot green peppercorns



STARTERS

PAN FRIED SHRIMP DUMPLING 18

Served with spinach, sawtooth herbs, fresh micro morning glory, and a savory coconut sauce



GRILLED SCALLOPS

Succulent grilled scallops served with whelk, a hearty yellow bean stew, and a rich clam's broth 18



STEAMED EGGPLANT

filled with tender minced grilled pork infused with the aromatic flavors of lemongrass, savory miso paste, hot basil, and climbing wattle leaf 16



VEGETARIAN STARTERS

TURMERIC TOFU

14

Savory turmeric-infused tofu wrapped in wild betel leaves, served with a fresh young jackfruit salad and crispy rice crackers



CUCUMBER COLD SOUP

15

A refreshing and chilled soup featuring cucumber, complemented by rich mascarpone cream, tangy mustard sorbet, white sesame seeds, and served with toasted bread



PAN FRIED CHIVES DUMPLING

15

Served with peanuts, sawtooth herbs, fresh micro morning glory, and a savory coconut sauce



SAVOY CABBAGE & MUSHROOM ROLL

16

Delicate rolls made with tender Savoy cabbage and mushrooms, served in a flavorful ginger broth, accompanied by Swiss chard and soft tofu



VEGETARIAN MAIN DISHES

SMOKY EGGPLANT

14

Tender smoky eggplant drizzled with savory soy sauce, topped with smoked chili flakes and crunchy cashew nuts



VEGETABLE CURRY

15

A fragrant and flavorful curry featuring tender lotus, sweet potato, palm fruit, and cherry eggplant



WOK STIR FRIED VEGETABLES

16

A delicious and savory dish featuring tender bamboo shoots, mushrooms, baby corn, and spinach, all wok stir-fried to perfection



FISH & SEAFOOD

SEA BASS FILLET BAKED IN SALT CRUST 26

A succulent sea bass fillet delicately baked in a salt crust, served with edamame, snow peas, Chinese cabbage, banana shoot, and complemented by a rich soya and brown butter sauce



GRILLED RED SNAPPER

A luscious red snapper grilled to perfection, paired with aromatic curry paste, fresh rice noodles, and flavorful fish cake 26



CHARRED SQUID

Filled with a savoury pork mixture, watercress, a zesty dressing, and fresh green leaves 24



GRILLED TAKEO RIVER PRAWN

served with a fragrant green curry, hearty mung bean stew, sage, smoked chili butter, and tender Swiss chard



32

STEAMED SLIPPER LOBSTER

served with a delightful ginger and kaffir lime butter, accompanied by lotus seeds, chive cake, and pickled mustard seeds



32

MEAT

PORK BELLY STEW

28

Rich and hearty stew featuring tender pork belly, chestnuts, daikon radish, jackfruit seeds, and savory pork patties, all served with fragrant jasmine rice



ROASTED CHICKEN BREAST

Complemented by fresh corn, confit banana blossom, and charred spring onions 28



GRILLED DUCK FILLET

Juicy grilled duck fillet accompanied by a savory palm fruit and mushroom stew, complemented by tangy tamarind condiment and nutritious kale 32



CHARRED ANGUS RIB EYE

paired with roasted grilled potatoes and enhanced with a flavorful Khmer sauce



49

DESSERTS

LIME TART

13

Featuring a crispy meringue topping, paired with a refreshing lemon sorbet



PALM SUGAR PEARLS

9

Perfectly matched with fresh coconut and sorbet, and enhanced by a touch of lime zest

FRUIT SALAD

Purple dragon fruit sorbet, light basil syrup, crunchy pineapple

10

SELECTION OF ICE CREAMS & SORBETS



10

“LIGHT AS A FEATHER”

Exclusive Zannier Phum Baitang chocolate tart

15



COCONUT WAFFLES

Combined with whipped vanilla chantilly cream, hot chocolate sauce

13



