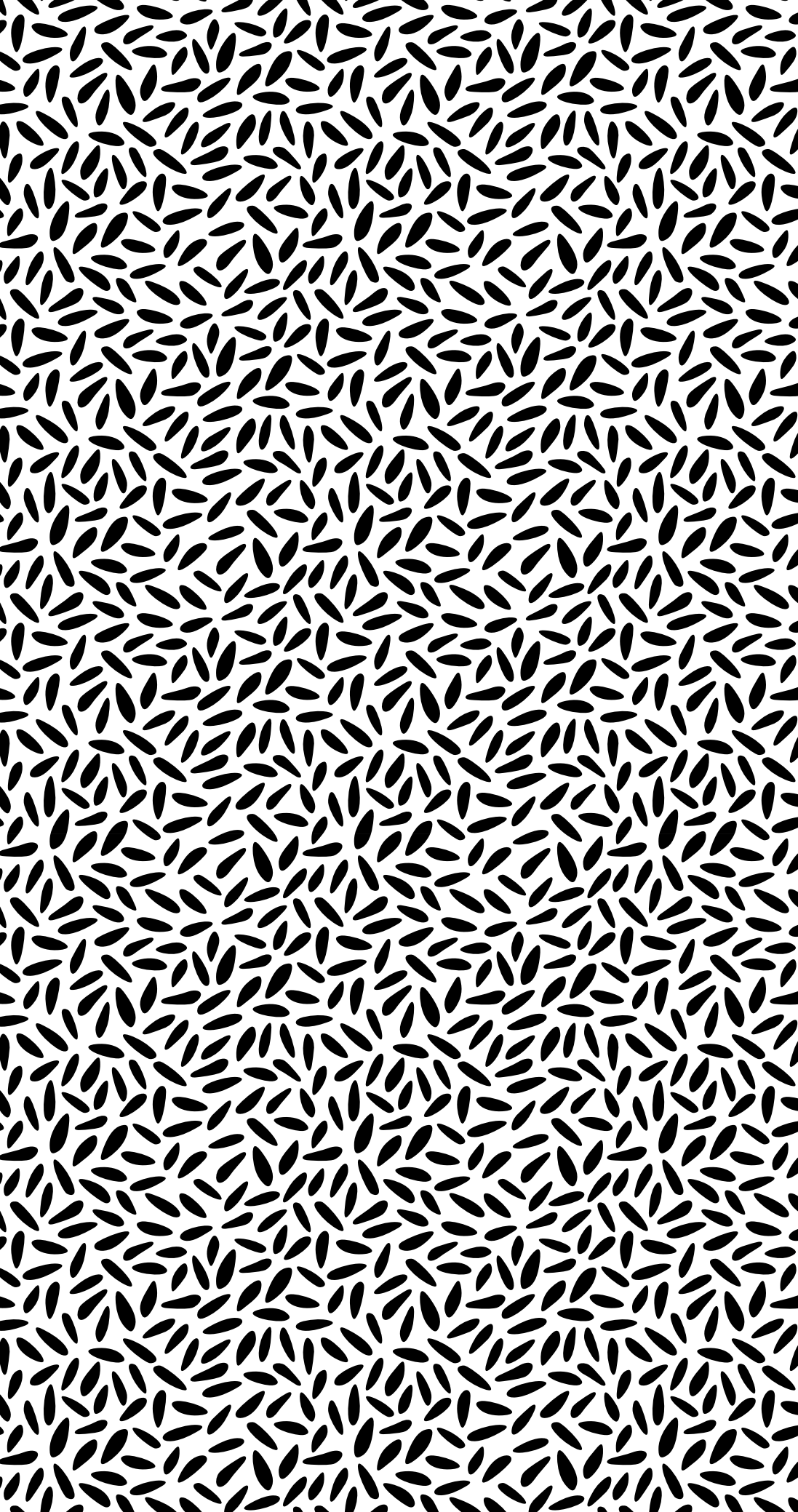


bay phsar

DINNER MENU

—
AN UNFORGETTABLE
CULINARY EXPERIENCE
—



Welcome to Bay Phsar, one of the two renowned
restaurants of Zannier Phum Baitang. Our
talented chef meticulously selects these organic
ingredients, many of which are lovingly grown
in our very own vegetable garden, and almost
all sourced across Cambodia unless otherwise
specified.

At Bay Phsar, we believe in the farm-to-table
philosophy. Our guests savor the true essence
of Cambodian cuisine, enriched with flavors
from handpicked vegetables and herbs nurtured
right on our property. From aromatic lemongrass
to crisp, garden-fresh greens, each bite tells
the story of our dedication to quality and
sustainability.

We invite you to immerse yourself in the warm
ambiance of Bay Phsar, where tradition meets
innovation and every meal is a celebration of
Khmer heritage. Come and enjoy the bounty of
our garden and the passion of our chef in every
mouthful.

Our regular menu may contain allergens, most
of which are indicated. Please alert us in advance
if you have any particular dietary requirements.

Experience dining like never before at Zannier
Phum Baitang – where every meal is a unique
culinary adventure



crustacean



dairy



gluten



mollusk



nuts



soy

-
APPETIZERS
-



CIYAO

*Fried minced-pork spring rolls with
mushrooms, served with a sweet and
sour ginger sauce*

16



BANGKIA BAMPONG

*Crispy shrimp tempura served with
a refreshing lime and black pepper
dipping sauce*

19



BANH CHAVE

*Crispy pancake filled with minced pork,
bean sprouts, and aromatic Khmer herbs*

16

-
APPETIZERS
-



MOEK CHAMHOY

*Tender steamed squid with a mild spicy
Koh Kong sauce and fresh coriander*

19



KHYANG PHLET AING

*Grilled baby scallops with green
peppercorns, asparagus, spring onions,
and tangy tamarind sauce, topped with
crispy fried shallots*

22



NAEM

*Fresh shrimp spring rolls served with a
zesty chili dipping sauce*

16

-
SALADS
-



NHOAM MIESOUR

*Shrimp glass noodle salad with carrots,
bell peppers, peanuts, and mixed herbs*

19



NHOAM TROYONG CHAK

AUS

*Marinated beef salad with banana
blossom, cashew nuts, cherry tomatoes,
and fresh coriander*

19



NHOAM CROUCH THLONG

*Grilled chicken salad with juicy pomelo,
baked resort-grown rice, pumpkin seeds,
and fresh mint leaves*

17



TEAR KANH

THA

*Steamed duck salad with long beans,
mung bean sprouts, palm sugar, fish
mint leaves, peanuts, and a squeeze of
fresh lime juice*

20

-
SOUPS
-

SAMLOR MCHU KROEUNG
SACH KOR

AUS

*Khmer beef soup with kroeung paste,
ripe tamarind, morning glory, Khmer
basil, and mild chil*

22

SNGOR SACH MOAN

*Classic Cambodian chicken soup
with lemongrass, kaffir lime leaves,
galangal, garlic, spring onions, and
fragrant saw mint leaves*

21



TOM YUM BANGKIA

*Prawn tom yum with oyster mushrooms,
tomatoes, kaffir lime leaves,
lemongrass, galangal, and a touch of
coconut cream*

22

-
VEGETARIAN
-



BANLAE NHOAM MIESOUR

*Glass noodle salad with tofu tempura,
carrots, bell peppers, peanuts, and fresh
herbs*

17



BANLAE BAMPONG

*Crispy vegetable tempura served with
a refreshing lime and black pepper
dipping sauce, complemented by our
special Koh Kong dressing*

14



BANLAE NAEM

*Fresh spring roll with carrots, mung
bean sprouts, cucumber, coriander, and
a zesty mild chili dipping sauce*

14



BANLAE CIYAO

*Vegetarian fried spring roll with glass
noodles, ear fungus, yam bean, shallots,
and fresh coriander*

14



BANLAE BANH CHAVE

*Crispy pancake filled with tofu, mung
bean sprouts, and aromatic Khmer herbs*

17



KARI BONLAE

A delightful curry with tomatoes, round and long eggplants, sweet potatoes, and pumpkin, flavored with aromatic Khmer basil

19



SAMLOR BRAHEUR

Vegetable soup with baby corn, white turmeric, spinach, oyster mushrooms, pumpkin, taro root, and holy basil

19



MIECHA BANLAE

Stir-fried flat noodles with asparagus, kailan, shimeji and enoki mushrooms, spring onions, and crispy fried shallots

19



TAWHOU CHOMHUY

Spicy braised tofu with bok choy, steamed rice, and crispy fried shallots

18

-
FISH & SEAFOOD
-



CHA MEUK

Flavorful stir-fried squid with crispy onions, fresh green peppercorns, aromatic shallots, vibrant bell peppers, and a savory oyster sauce

25



CHA MIE KROEUNG SAMOT

VNM

Delicious wok stir-fried clams, tender squid, and succulent prawns with egg noodles, garlic, mild spicy chili, zesty ginger, and fresh coriander

33



AMOK

Aromatic steamed fish nestled in banana leaf, infused with rich curry paste, creamy coconut, and fragrant nyoa leaf

24



ANG TREY KRO HORM

Succulent grilled red fish with stir-fried vermicelli, savory mushrooms, zesty ginger, fresh coriander, and spring onions

25



MIE SUR ORB BANGKIA

Grilled shrimps with aromatic garlic, mildly spicy, tender rice vermicelli, fresh spring onions, shallots, and tangy ginger

28

-
MEAT & POULTRY
-



MOAN AING

*Grilled chicken on bamboo skewers,
marinated in soy sauce, palm sugar,
black peppercorns, served with spinach,
grilled sliced pumpkin and banana
blossom*

23

SAMLOR KARI MOAN

*Chicken in yellow curry sauce with
sweet potato, pumpkin, lemongrass, and
kaffir lime leaves*

23

KHOR SACH KOR

*Beef topside in Khmer curry with
turmeric, star anise, and mild dried
chili flakes*

28



SACH KOR TRONOUCH

*Marinated beef skewers with cherry
tomatoes, okra, tang oh, and a black
pepper & lime dipping sauce*

28



CHHAOENG CHOMNIR SACH
CHROUK

*Slow cooked Pork spare ribs marinated
in Angkor honey, star anise, oyster
sauce, black pepper, served with
watercress*

23

-
DESSERTS
-



SA NGYEA LPOW

*Pumpkin delicacies in three delightful
flavors, sticky rice, lime juice & zest,
served with creamy coconut ice cream*

12

CHA HUOY DONG

*Tropical Fruit Salad, Coconut Sauce,
Passion Fruit Sorbet, crunchy pineapple*

12

NOAM PORPEAY

*Sticky rice dumplings filled with sweet
yellow beans, fragrant toasted coconut,
delicate white sugar, and crunchy white
sesame seeds*

10



CHECKCHIEN

*Crispy Khmer banana nuggets paired
with a unique Kampot pepper ice cream*

12

-
DESSERTS
-



NOAM KROUCH

*Crispy deep fried rice dumplings filled
with taro, paired with a luscious hot
chocolate sauce and chantilly*

12



HOMEMADE ICE CREAMS

*Ask for today's delightful daily flavors!
Each scoop is served with creamy
vanilla whipped cream and luscious
chocolate sauce*

10

HOMEMADE SORBETS,

*Discover today's vibrant flavors! Each
refreshing scoop is paired with fresh
fruit and a luscious fruit coulis*

10



SHARE YOUR EXPERIENCE

We'd love to hear from you

📍 zannierphumbaitang

