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FAMILY SET MENU
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KHMER FAMILY STYLE DINNER

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CHAI YO SACH CHRUK

*Fried spring roll with pork belly, fungus mushroom,
shallot, spring onion, coriander, green papaya pickle*

LOTCHA BANGKIA

*Siem Reap fried fresh noodles with shrimp, chives,
bean sprout*

KHOR TREY TOK KAE SVAY KHCHEI

*Grilled grouper, Caramelized palm sugar, Kompot
green peppercorn, green mango, spring onion*

LOK LAK SACH KO

*Diced beef topside , green peppercorn, garlic, onion,
poached egg, cherry tomato, cucumber, red oak
leaves, lime & pepper dip*

CHAR KHATNA

Wok fried kailan with oyster sauce

BAY

Steam Jasmin rice

BAY DAM NEUB SALUK TAUY

*Pandan sticky rice, jackfruit, palm sugar, roasted
yellow bean served with coconut ice cream.*

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\$55 PER PERSON

All prices are in US dollars and inclusive of all taxes. Minimum order 2 persons.
Zannier Phum Baitang. Phum Svaydangkum Sangkat Svaydangkum, Siem Reap, 1700 Cambodia.

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KHMER VEGETARIAN FAMILY STYLE DINNER

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CHAIYO BANLAE

Fried spring roll, fungus mushroom, green mung bean, taro root, shallot, yam bean root, spring onion, coriander, vegetables pickle

LOTCHA TAWHOU

Siem Reap fried fresh noodles with tofu, chives, bean sprouts

AMOK BANLAE

Tofu, kroeung, egg, asparagus, soy bean, green bean, nhor leaf, coconut cream

SAMLOR MCHU KROEUNG KOM TNORT

Palm heart & young jackfruit mild spicy curry, tamarind, long red chili, curry paste

CHAR KHATNA

Wok fried kailan with soy sauce

BAY

Brown rice

BAY DAM NEUB SALUK TAUY

Pandan sticky rice, jack fruit, palm sugar, roasted yellow bean served with coconut ice cream.

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\$50 PER PERSON

All prices are in US dollars and inclusive of all taxes. Minimum order 2 persons.

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Executive Chef Kim began his culinary journey in 2009 at La Residence d'Angkor in Siem Reap. After four years abroad at Constance in Seychelles, he returned in 2015 to join Zannier Phum Baitang as Chef de Partie. Over the past decade, his talent and dedication have earned him four promotions. Chef Kim has transformed our cuisine with passion and creativity, consistently delivering 100% guest satisfaction. His dishes blend innovation and tradition, continuing to inspire with every bite.