

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.

FOR YOUR CONVENIENCE, WE HIGHLIGHT EACH ALLERGEN WITH THE SYMBOLS BELOW.

AS PART OF OUR COMMITMENT TO QUALITY, MOST OF OUR INGREDIENTS ARE SOURCED WITHIN CAMBODIA UNLESS OTHERWISE SPECIFIED.:



CRUSTACEAN



DAIRY



GLUTEN



MOLLUSK



NUTS



SOY

STARTERS

STEAMED KEP BLUE CRAB MEAT 23

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 18

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



STEAMED EGGPLANT 16

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



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 28

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 26

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



CHARRED SQUID 24

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



GRILLED TAKEO RIVER PRAWN 33

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



STEAMED SLIPPER LOBSTER VNM 33

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



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 28

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



GRILLED DUCK FILLET THA 35

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



CHARRED ANGUS RIB EYE AUS 49

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



DESSERTS

LIME TART 13

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



TROPICAL NOIR 12

A harmony of black sticky rice, jackfruit and mango cream choux, paired with longan panna cotta, pandan custard and coconut sorbet



WHISPERS OF THE PALM GROVE 13

A warm, flaky vol au vent cradles coconut poached palm fruit and delicate sago pearls, crowned with a light coconut espuma. A bright pomelo sorbet and a whisper of red Kampot pepper bring a vibrant, refreshing finish



SELECTION OF ICE CREAMS & SORBETS 10



“LIGHT AS A FEATHER” 15

Exclusive Zannier Phum Baitang chocolate tart



LEMONGRASS & PASSION MILLE-FEUILLE 13

Crisp puff pastry layered with lemongrass pastry cream, served with dark chocolate cream, passion fruit coulis and Kampot pepper meringue





