

HANG BAY

TASTING MENU





CULINARY JOURNEY TASTING MENU

CRAB & BETEL LEAF ESSENCE

Sweet Kep crab folded into fragrant betel leaves, paired with palm heart, pomelo, cherry tomatoes, shallot, parsley, and cool cucumber–avocado mousse. Finished with crushed toasted coconut and fresh micro herbs, this vibrant salad layers coastal Cambodian flavours with a bright, contemporary touch.

GOLDEN MEKONG POR WITH COCONUT & RIVER AROMATICS

Crisp-skinned Mekong river por fish pan fried to a golden finish, served with tender coconut heart and winter melon in a fragrant coconut-and-curry sour broth. A touch of green chili paste adds gentle heat, while fried hot basil and slivers of fried ginger bring an aromatic, modern lift to this river-inspired Khmer dish.

SLOW COOKED PORK BELLY IN GARDEN GREENS

Meltingly tender pork belly, slow-cooked to rich perfection and served with garden-fresh kale leaves, baby corn, spring onion, and climbing wattle. A warm prahok ktis sauce adds depth and tradition, balanced by bright green mango pickles and a lightly spiced chili coulis that brings a modern, vibrant finish to this comforting Khmer dish.

CRAWFISH & KHMER HERB BAN CHAV

Khmer-spiced crawfish folded into a crisp cabbage and bean sprout ban chav, paired with mildly spiced tomato, straw mushrooms, and bright rice paddy herb. Finished with a soy-and-chili clam broth, this dish blends street-food comfort with a refined, contemporary Khmer expression.

WAGYU CHEEKS WITH CURRIED CAULIFLOWER & AROMATIC SPICE

Slow-braised Wagyu beef cheeks, rich and tender, served over a silky curried cauliflower purée. A crisp yam bean and corn fritter adds texture, while glazed baby carrots bring natural sweetness. Finished with delicate shards of oven-dried spiced beef, this dish layers depth, warmth, and modern Khmer refinement.

"LIGHT AS A FEATHER"

An exclusive Zannier Phum Baitang chocolate tart, crafted with exceptional lightness and depth. Delicate in texture yet rich in flavours, this signature creation captures the resort's refined elegance, a modern expression of indulgence that feels almost weightless.

\$ 68,00 INCLUSIVE OF ALL TAXES

PLANT-BASED CULINARY JOURNEY TASTING MENU

WHISPERS OF TURMERIC & BETEL

Turmeric-marinated tofu folded into fragrant betel leaves, paired with palm heart, pomelo, cherry tomatoes, shallot, parsley, and a cool cucumber-avocado mousse. Finished with crushed toasted coconut and fresh micro herbs, this vibrant salad brings a bright, plant-forward expression of coastal Cambodian flavours.

GARDEN GREENS WITH CHESTNUT & WARM AROMATICS

A delicate spinach and chestnut roll served with baby corn, garden-fresh kale leaves, spring onion, and climbing wattle. A warm prahok ktis-inspired sauce adds depth, balanced by green mango pickles and a lightly spiced chili coulis for a refined, modern Khmer finish.

CRISP BAN CHAV OF KHMER HERBS & YOUNG VEGETABLES

A crisp Khmer *ban chav* filled with cabbage and bean sprouts, complemented by asparagus, mildly spiced tomato, straw mushrooms, and bright rice paddy herb. A coconut and chive emulsion brings a smooth, contemporary lift to this reimaged street food classic.

TORTELLINI OF MUNG BEAN & COCONUT HEART

Hand-crafted tortellini filled with mung bean and tender coconut heart, served with winter melon and lotus root in a fragrant coconut curry sauce. A gentle, warming dish that blends Khmer flavours with modern finesse.

BAMBOO SHOOT & FOREST MUSHROOM HARMONY

Wok-fried bamboo shoot with mushrooms and garden green leaves, paired with a silky curried cauliflower purée. A crisp yam bean and corn fritter adds texture, while glazed Q-Bee honey baby carrots bring natural sweetness to this vibrant, plant forward composition.

"LIGHT AS A FEATHER"

An exclusive Zannier Phum Baitang chocolate tart, crafted to feel impossibly airy. Its delicate structure and deep cocoa notes create a contrast of lightness and richness, offering a refined, modern indulgence that melts away with remarkable grace.

\$ 58,00 INCLUSIVE OF ALL TAXES





Our Executive Chef Kim's culinary journey began in 2009 at the prestigious La Residence d'Angkor in his hometown Siem Reap. After a forming four Years International experience at Constance in Seychelles, in 2015 he came home, joining Zannier Phum Baitang as Chef De Partie during our pre-opening phase. Over the past decade, his exceptional skills and boundless talent have earned him four well-deserved promotions, culminating in his current role as Executive Chef. Chef Kim's unwavering dedication and passion for the culinary arts have not only transformed the cuisine in both our restaurants but also consistently achieved 100% guest satisfaction.

This year, Chef Kim has unveiled an extraordinary tasting menu, inspired by the cherished memories of his grandmother's traditional Khmer cooking. Drawing from these nostalgic flavors, he has masterfully crafted a unique blend of modern Khmer cuisine, infused with fresh ingredients meticulously handpicked from our garden and aromatic spices that evoke a profound sense of love and warmth. His creativity shines through in every bite, offering a culinary experience that is both innovative and deeply rooted in tradition. Chef Kim's journey continues to inspire and delight, creating magic with every dish he serves.