

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.



STARTERS

STEAMED KEP BLUE CRAB MEAT, AMBARELLA, KALE, WAKAME & LIME BROTH	26
STIR FRIED SQUID STEAMED BOCK CHOY, TAMARIND & BLACK SESAME PASTE, WATER MIMOSA	16
FRESH PALM HEART SALAD, SMOKED DUCK, BEAN SPROUTS, EXTRA VIRGIN COCONUT OIL	17
PARALAUUCA RIVER FISH : COOKED IN RICE VINEGAR, KROSANG FRUIT, GREEN PAPAYA, TONLE SAP DRY FISH	12
STEAMED RICE ROLLS: CARAMELIZED PORK TERRINE, PICKLED FRESH GREEN PEPPERCORN	12
PAN FRIED SHRIMP DUMPLING, SPINACH, SAWTOOTH HERBS, FRESH MICRO MORNING GLORY, SAVORY COCONUT SAUCE	18
GRILLED SCALLOPS, WHELK, YELLOW BEANS STEW, CLAM'S BROTH	20
MINCED GRILLED PORK WITH LEMONGRASS, STEAMED EGGPLANT, MISO PASTE, HOT BASIL, CLIMBING WATTLE LEAF	16

VEGETARIAN STARTERS

TURMERIC TOFU 15
WRAPPED IN WILD BETEL LEAVES, YOUNG
JACKFRUIT SALAD, RICE CRACKERS

CUCUMBER COLD SOUP, 16
MASCARPONE CREAM, MUSTARD SORBET,
WHITE SESAME SEEDS, TOASTED BREAD

PAN FRIED CHIVES DUMPLING, 16
PEANUTS, SAWTOOTH HERBS, FRESH MICRO
MORNING GLORY, SAVORY COCONUT SAUCE

SAVOY CABBAGE & MUSHROOM ROLL, 17
GINGER BROTH, SWISS CHARD, SOFT TOFU

VEGETARIAN MAIN DISHES

SMOKY EGGPLANT WITH SOY SAUCE,
SMOKED CHILI FLAKE, CASHEW NUTS 15

LOTUS, SWEET POTATO,
PALM FRUIT & CHERRY EGGPLANT CURRY 16

BAMBOO SHOOTS, MUSHROOMS,
BABY CORN & SPINACH, WOK STIR FRIED 17

FISH & SEAFOOD

- SEA BASS FILET BAKED IN SALT CRUST, 28
EDAMAME, SNOW PEAS, CHINESE CABBAGE,
BANANA SHOOT, SOYA & BROWN BUTTER SAUCE
- GRILLED RED SNAPPER, CURRY PASTE, 28
FRESH RICE NOODLE, FISH CAKE
- CHARRED SQUID STUFFED WITH PORK, 25
WATERCRESS, SWEET AND SPICY DRESSING,
FRESH GREEN LEAVES
- GRILLED TAKEO RIVER PRAWN, 32
GREEN CURRY, MUNG BEAN STEW,
SAGE & SMOKED CHILI BUTTER, SWISS CHARD
- STEAMED SLIPPER LOBSTER, 36
GINGER & KAFFIR LIME BUTTER, LOTUS SEEDS,
CHIVE CAKE, PICKLED MUSTARD SEEDS

MEAT

PORK BELLY STEW, CHESNUTS, DAIKON RADISH, JACKFRUIT SEEDS, PORK PATTIES, JASMIN RICE	26
ROASTED CHICKEN BREAST, FRESH CORN, CONFIT BANANA BLOSSOM, CHARRED SPRING ONIONS	25
GRILLED DUCK FILLET, PALM FRUIT & MUSHROOM STEW, TAMARIND CONDIMENT, KALE	30
CHARRED ANGUS RIB EYE, ROASTED GRILLED POTATOES, SATAY SAUCE	58

DESSERTS

LIME TART, CRISPY MERINGUE,
LEMON SORBET 12

PALM SUGAR PEARLS,
FRESH COCONUT & SORBET, LIME ZEST 9

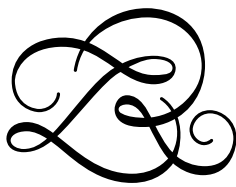
FRUIT SALAD 9
PURPLE DRAGON FRUIT SORBET,
LIGHT BASIL SYRUP, CRUNCHY PINEAPPLE

SELECTION OF ICE CREAMS & SORBETS 10

“LIGHT AS A FEATHER”
CAMBODIAN CHOCOLATE TART 15

COCONUT WAFFLES, WHIPPED VANILLA
CHANTILLY CREAM, HOT CHOCOLATE SAUCE 13





ZANNIER HOTELS
PhumBairang