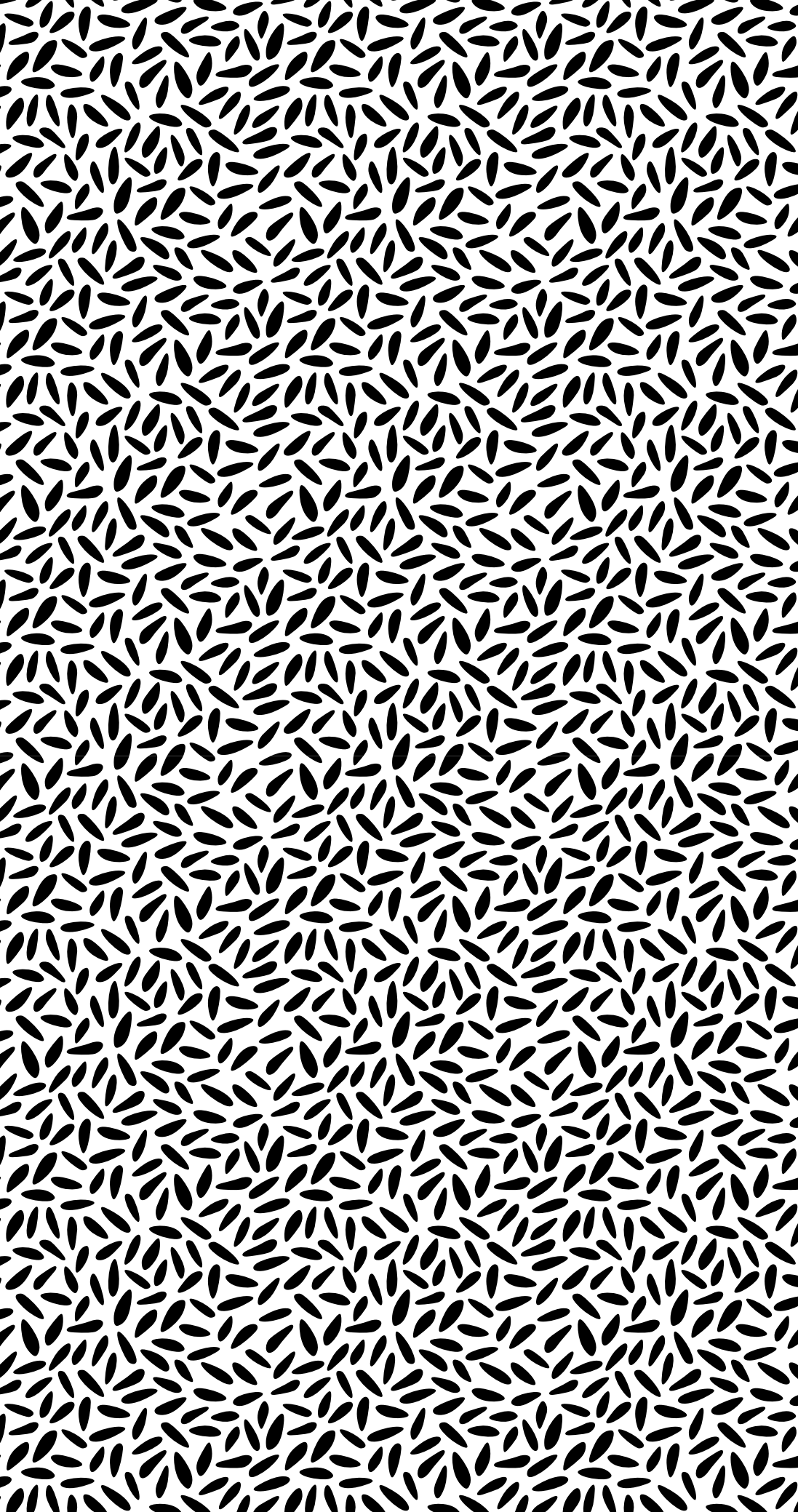


# bay phsar

## LUNCH MENU

—  
AN UNFORGETTABLE  
CULINARY EXPERIENCE  
—



Lying amongst tranquil rice fields  
worked by buffalos and surrounded  
by eight hectares of luxuriant  
natural environment, Bay Phsar is  
the heartbeat of Zannier Hotels  
Phum Baitang. Open all day long  
for breakfast, lunch and dinner, Bay  
Phsar is a tribute to Khmer cuisine.

Through the open kitchen, our  
talented chefs will demonstrate  
their knowledge and skill in  
preparing a repertoire of delicious  
Asian and international dishes  
utilizing fresh organic ingredients.

Our a la carte menu is made to  
please any mood or special diet.  
A wide variety of flavorful dishes  
that will be difficult to choose from.  
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.

Just another unique dining experience  
at Zannier Hotels Phum Baitang!

-  
FRESHNESSES  
-

CUCUMBER GAZPACHO,  
*feta cheese, mint & black sesame*

14

CHICKEN CAESAR SALAD,  
*bacon, anchovies*

21

SHRIMPS & AVOCADO SALAD

26

BEEF OR TUNA CARPACCIO

22/19

TUNA CEVICHE,  
*leche de tigre, sweet potatoes, corn*

23

SIEM REAP CAPRESE,  
*Siem Reap burrata, mix tomatoes,  
pomelo, basil*

22

NICOISE SALAD,  
*tuna or vegetarian, green beans,  
potatoes, tomatoes, egg*

24/18

-  
SANDWICHES & BURGERS  
-

BANH MI,  
*baguette, pork belly, pork terrine,  
spring onions*

20

PHUM BAITANG  
CLUB SANDWICH,  
*grilled chicken, bacon, mayonnaise,  
sucrine salad, egg*

23

CHEESE BURGER,  
*Angus beef, peppered caciotta cheese,  
green onion compote, homemade BBQ  
sauce*

25

VEGAN BURGER,  
*grilled cereal's patty, pan fried pumkin,  
green onion compote, homemade BBQ  
sauce*

20

VEGETARIAN BURGER,  
*grilled bean's patty, peppered caciotta  
cheese, green onion compote, homemade  
BBQ Sauce*

20

*Sandwiches and Burgers are accompanied by one side  
of your choice*

-  
PLANCHA GRILL  
-

AUSTRALIAN ANGUS BEEF  
350 GRAMS RIB EYE

58

SEA BASS FILLET 200 GRAMS,  
*fresh rosemary, lime, kale leaves*

26

CHICKEN SATAY SKEWERS

19

CHICKEN BREAST 250 GRAMS,  
*roasted with thyme and garlic*

19

*Grilled & pan fried dishes are accompanied by one side  
of your choice*

-  
SIDES  
-

GRILLED VEGETABLES

6

PLAIN RICE

6

FRIED POTATO WEDGES

6

GREEN LEAVES SALAD

6

-  
**WOODEN OVEN PIZZA**  
-

MARGHERITA,  
*tomato sauce, mozzarella, basil leaves*  
22

PARMA,  
*Parma ham, mozzarella, parmesan  
shavings, rocket salad*  
26

VEGETARIAN,  
*mozzarella, zucchini, long eggplant,  
bell pepper, cherry tomato*  
25

SEA FOOD,  
*shrimp, scallop, squid, cherry tomato,  
parsley, garlic*  
26

-  
**PENNE PASTA**  
-

ARRABBIATA,  
*tomato sauce, garlic, chili*  
17

BOLOGNESE,  
*minced beef, tomato sauce*  
21

PESTO,  
*basil, pine kernels, pecorino cheese*  
17

CARBONARA,  
*guanciale, pecorino cheese, eggs*  
21

-  
KHMER & ASIAN  
-

BANANA BLOSSOMS SALAD,  
*with beef or tofu*

19

POMELO SALAD  
*with chicken or tofu, tomatoes,  
shallots, bell peppers, peanuts, chili  
dressing*

17

FRESH SPRING ROLLS,  
*with choice of fresh shrimps / fried  
pork / fresh tofu / fried tofu*

15

BANH SUNG,  
*fried spring rolls, with pork belly or  
tofu, fresh noodles, sweet basil, peanuts*

16

TUNA & SALMON SUSHI &  
SASHIMI

26



-  
KHMER & ASIAN  
-

VEGETABLE TEMPURA  
*black pepper & dipping sauce*

11

KHMER FRIED RICE,  
*with choices of chicken / beef / pork /  
shrimps / tofu*

18

CLEAR RICE NOODLES SOUP  
*with choices of chicken / beef / pork  
/ shrimps / tofu*

19

STIR FRIED RICE FLAT NOODLES  
*with choices of chicken / beef / pork  
/ shrimps / tofu*

21

NOAM BENH CHOCK  
*Tonle sap Bar fish curry,  
fresh rice noodles, curry paste, banana  
blossom, bean sprout, frog leg leaves,  
sweet basil*

22

-  
DESSERTS  
-

WAFFLES,  
*served with chantilly cream and hot  
chocolate sauce*

13

MANGO STICKY RICE

10

SEASONAL TROPICAL FRUIT  
PLATTER

9

FRUIT PAVLOVA  
*french meringue, chantilly, tropical  
fruit, fruit coulis*

11

CHOCOLATE FONDANT,  
*with salted caramel sauce and fresh  
cream*

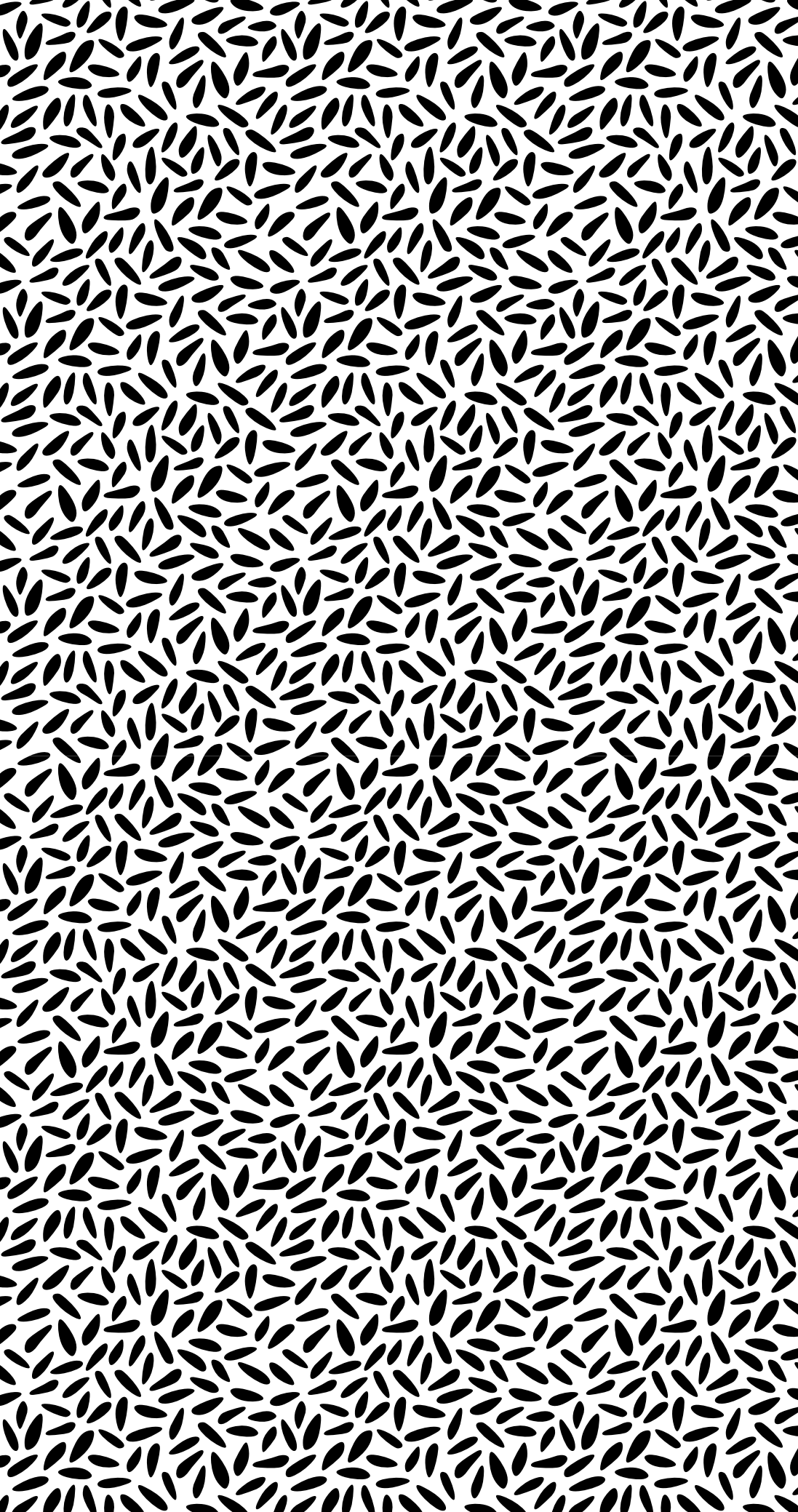
15

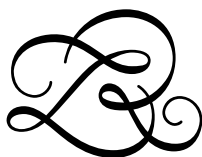
HOMEMADE ICE CREAMS  
*(ask for daily flavours) served with  
vanilla whipped cream and chocolate  
sauce*

10

HOMEMADE SORBETS  
*(ask for daily flavours) served with  
fresh fruit and fruits coulis*

10





ZANNIER HOTELS  
PhumBairang