

BATI BASSAC

SOUTH-EASTERN ASIAN CUISINE

SOUPS

Galanga 6.50

Chicken broth flavoured with coconut and galangal, garnished with chicken breast, mushrooms, onions and tomatoes.

Thai 6.50

Curry and coconut milk soup with lettuce, vermicelli and shrimp.

TomYam 6.75

Classic TomYam soup flavored with lemongrass and seafood.

Wonton 5.75

Chicken broth with pork wontons, garnished with green onions and roasted garlic.

ASIAN GREENS

Bassac salad 11.50

Mixed greens, fried rice vermicelli, sautéed ground pork, peanuts and pickled vegetables.

Garden salad 9

Mixed greens with seasonal vegetables and our mango-lemon dressing.

Papaya salad 12

Shredded Southeastern Asian green papaya salad sprinkled with peanuts.



Spice
level



Contains
peanuts



Gluten
free



Vegan
option



Quebec
product

TH

Table
d'hôte

OUR STARTERS

Corn dumplings 10.5

Phnom Penh dumplings made with corn, coconut and green onions, seasoned with cajun and kaffir lime leaves.

Fried calamari 13.5

Pieces of calamari fried in the Southeastern asian way, served with a homemade chimichurri.

LAO meatballs 9.95

Traditional Laotian fried beef meatballs (2) served with a spicy honey sauce.

Pork or vegetable imperial rolls 5.75

Crispy pork or vegetable rolls (2) served with imperial sauce.

Fried wonton 5.50

Crispy bites of pork served with imperial sauce.

Royal shrimps 6

Shrimps wrapped in a crispy batter, served with imperial sauce.

Pailin roll 6.50

BBQ pork and shrimp (or vegetarian) spring roll with bean sprouts, lettuce, cucumber and mint leaves, wrapped in rice paper and served with a peanut sauce.

Basil clams 14.5

"Little Neck" clams in a basil sauce whisked through with butter.

GRILL

Cambodian flavored quail 18

Whole quail, marinated jerk style, alongside seasonal vegetables stew.

Peipok octopus 18.5

Tamarind grilled tentacle with a tomato, lime and cilantro sauce, served with grilled seasonal vegetables.

Asian-style BBQ ribs 26.5/TH 39

Quebec pork ribs lightly braised, then grilled, brushed with a tamarind BBQ sauce and served with a garden or papaya salad (contains peanuts).

Kompong Cham surf and turf 27/TH 40

Quebec lamb chops with ginger and lime marinated clams.

Skewers trilogy 24/TH 37

Skewers trio - kroeung beef, chicken satay and coconut pork - served with a garden salad or a papaya salad (contains peanuts).

Cambodian-style steak 35/TH 48

Canadian AAA strip steak covered in a lemongrass and oyster sauce, garnished with fresh herbs and served with a garden salad or a papaya salad (contains peanuts).



OUR SIGNATURE BATI

TABLE D'HÔTE FORMULA

a soup

Thai, tom yam, galanga or wonton

a starter

Pork or vegetable imperial rolls	Bassac salad	+ 4
Fried wontons	Papaya salad	+ 5
Royal shrimps	Pailin roll	+ 2
Garden salad	Corn dumplings	+ 3
	LAO meatballs	+ 2,5
	Fried Calamari	+ 7
	Basil clams	+ 7.5

a dessert of your choice and **a hot beverage**

Rice is included with our signature dishes (add \$1 for vermicelli or \$3 for sticky rice).

Amok 26 / TH 39

Steamed fish in our famous Cambodian red curry flavoured with lemongrass.

The Bati Aroma 23 / TH 36

Beef, shrimp and mixed vegetables stir-fried in a spicy fish sauce.

The Bassac 24 / TH 37

Sweet and sour stir-fry with shrimp, chicken, pineapples, tomatoes, carrots and mushrooms.

Saolin' beef 22.50 / TH 35,50

Breaded Canadian beef stir-fried in an orange teriyaki sauce, garnished with candied orange zest and fried broccolis. **Tempeh +2**

The Khmer 22 / TH 35

Beef and mixed vegetables stir-fried in our spicy lemongrass sauce.

Loc Lac 27 / TH 40

Sautéed Canadian beef cubes served with tomato salsa, poached egg, tomato fried rice, pickled onions and a green salad with a mango-lemon dressing.

Kompong Som seafood nest 27.50 / TH 40.50

Sautéed seafood and vegetables in a sesame flavoured Bati oyster sauce, served on a crispy noodle nest.

"Street style" Pad Thai 22 / TH 35

Sautéed rice noodles with tofu, shrimp, egg, bean sprouts and peanuts.

Singapore Pad Thai 23 / TH 36

Rice noodles stir-fried with chicken, shrimp, cabbage and carrots in our homemade creamy curry sauce.

The Tao 20 / TH 33

Classic Bati General Tao chicken, garnished with roasted sesame seeds and a hint of roasted pepper jelly. **Tempeh +2**

Grain-fed chicken from Ferme des Voltigeurs

The Thai curry 21.50 / TH 34.50

Red curry chicken stir-fried with various vegetables.

The Pailin 23 / TH 36

Sautéed shrimp and asian vegetables in our sweet and peppery Bati oyster sauce.

The Mékong 22 / TH 35

Breaded chicken breast sweet and sour stir-fried with pineapples, carrots and mushrooms. **Tempeh +2**

Grain-fed chicken from Ferme des Voltigeurs

THE SIDES

Jasmine rice	2.50	Sticky rice	5
Vermicelli	2.50	Crispy noodle nest	3.75



BATI GASTRONOMY

\$90

Five course meal experience for two:
authentic asian cuisine, Bati Bassac style.

2 soups

Thai, tom yam, galanga or wonton

2 starters

Pork or vegetable imperial rolls	Bassac salad	+4
Fried wontons	Papaya salad	+5
Royal shrimps	Pailin roll	+2
Garden salad	Corn dumplings	+3
	LAO meatballs	+2,5
	Fried calamari	+7
	Basil clams	+7.5

1 chef's creation

Duo grill & salad

2 main courses

(2 choices in our signature BATI)

Amok +3	Kompong Som seafood nest +3
The Bati Aroma	"Street style" Pad Thai
The Bassac	Singapore Pad Thai
Saolin' beef	The Tao
The Khmer	The Thai curry
Loc Lac +3	The Pailin
	The Mékong

2 desserts of your choice and 2 hot beverages

BATI BASSAC