



BATI BASSAC

CUISINE SUD-EST ASIATIQUE

MENU

SOUPS

Khmer – 5,50 –

Chicken broth flavoured with rice and shredded chicken.

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 – 10,50 –

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

Laab salad – 12,50

Cambodian-style beef tartare topped with lemongrass, galanga and coriander. For the bold ones, ask to add bird eye chillies.

Papaya salad – 12,50 –

Shredded Southeastern Asian green papaya salad sprinkled with peanuts.



OUR STARTERS

Prahut (2) – 8,5 –

Cambodian-style pork and shrimp patty, served with sweet and sour chili sauce.

Corn dumplings – 11,5 –

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

Fried calamari – 14 –

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

LAO meatballs – 9,5 –

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

Pork or vegetable imperial rolls – 5,75 –

Crispy pork or vegetable rolls served with imperial sauce.

Crispy wonton – 5,50 –

Crispy bites of pork served with imperial sauce.

Royal shrimps – 6 –

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

Païlin 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

Asian style BBQ ribs – 26,5 –

Pork ribs lightly braised, then grilled, brushed with a tamarind BBQ sauce and served with grilled vegetables (contains peanuts).

Kompong Cham surf and turf – 31 –

Lamb chops with ginger and lime marinated scallops.

Skewers trilogy – 28 –

Skewers trio – kroeung flank steak, chicken satay and coconut pork – served with grilled vegetables (contains peanuts).

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OUR SIGNATURE BATI

Rice is included with our signature dishes (add 1\$ for vermicelli)

The Amok – 26 –

Steamed white fish of the moment in our famous Cambodian red curry flavoured with lemongrass.

The Bati Aroma – 24,5 –

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

The Bassac – 24,5 –

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

The Khmer – 22 –

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

The Loc Lac – 27 –

Sautéed cubed beef steak served alongside lettuce, oignons, tomato and a poached egg with a red basil rice.

The Kompong Som seafood nest – 27 –

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

«Street style» Pad Thai – 23 –

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

The Païlin – 26 –

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

Wok of the moment

LES À-CÔTÉS

Jasmine rice – 2,50 – **Vermicelli – 2,50 –**

Crispy noodle nest – 3,75 – **Sticky rice – 5,5 –**



Spice Level



Contains peanuts



Gluten free



Vegan option