BASSAC

CUISINE SUD-EST ASIATIQUE

EVENING MENU

SOUPS

Khmer - 5.85 -

Chicken broth with rice and shredded chicken, garnished with green onions.

Thaï - 6.75 - 🔗 🔷

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

TomYam - 6.85 -

Classic Tom Yam soup flavored with lemongrass and shrimp.

Wonton - 6 -

Chicken broth with pork wontons, garnished with sesame oil, green onions and roasted French onions.

STARTERS

Prahut (2) - 9.5 -

Cambodian-style lemongrass chicken and pork pattys, served with our homemade Kroeung sauce.

LAO Meatballs - 10.5 -

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

Pork or Vegetable Imperial Rolls - 6.5 -

Crispy pork or vegetable rolls served with an imperial sauce.

Fried Wontons - 6.5 -

Crispy bites of pork served with an imperial sauce.

Royal Shrimps - 6.5 -

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

Pailin Roll – 7 – 🦑

BBQ pork and shrimp or tofu spring roll with lettuce, pickled vegetables, wrapped in rice paper and served with a peanut sauce.

Basil Clams - 15 -

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

Corn Dumplings - 13.5 -

Phnom Penh fried buns made with corn, coconut and green onions, seasoned with red curry, cajun and kaffir lime leaves.

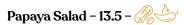
Fried Calamari - 14.5 -

Pieces of fried calamari, Southeastern Asian way, served with a homemade chimichurri.

ASIAN GREENS

Bassac Salad - 11.5 -

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



Shredded Southeastern Asian green papaya salad with tomatoes and cucumber, sprinkled with peanuts and served with pork rinds.

GRILL

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

Asian-style BBQ ribs – 28 – 🥢 🚯



Pork ribs from Quebec lightly braised, brushed with a tamarind BBQ sauce and served with grilled vegetabes.

Kompong Cham Surf n Turf - 33 -



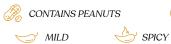
Lamb chops from Quebec with grilled scallops, served with a basil sauce.

Skewers trilogy - 29 -

Skewers trio - red kroeung, lemongrass chicken and green and red curry shrimp - served with grilled vegetables.

Grill of the moment

Ask your waiter/waitress!





QUEBEC PRODUCT

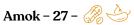






BATI SIGNATURE

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



White fish of the moment steamed in banana leaves, in our homemade Kroeung sauce with coconut milk and spinach.

The Bati Aroma - 25.5 -

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

The Bassac - 25 -

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

The Khmer - 23 - (24)

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

Chicken option available

Loc Lac - 32 - 🚯

Sautéed cubed beef steak AAA from Quebec served alongside lettuce, sliced onions, sliced tomatoes, a poached egg, with a basil fried rice.

Kompong Som Seafood Nest - 29 -

Sautéed seafood and asian vegetables in our sweet and peppery Bati oyster sauce, served on a crispy noodle nest.

"Street style" Pad Thaï – 25.5 – 🧷 🤝

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

The Paolin - 27 -

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

Chicken option available - 23 -

Wok of the moment

Ask your waiter/waitress!

SIDES

Jasmine rice – 3.5 – Vermicelli – 3.5 – Crispy Noodle Nest – 4 –