

BATI 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.

Papaya Salad – 13.5 –

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 vegetables.

Kompong Cham Surf n Turf – 33 –

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

Skewers trilogy – 29 –

Skewers trio – red kroeuung, lemongrass chicken and green and red curry shrimp – served with grilled vegetables.

Grill of the moment

Ask your waiter/waitress!

 CONTAINS PEANUTS

 QUEBEC PRODUCT

 MILD

 SPICY

 HOT

ALL DISHES MAY CONTAIN TRACES OF NUTS AND GLUTEN

BATI SIGNATURE

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

Amok – 27 –

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 –

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 Thai – 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 –

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