



BĂTI

CAŢŢINE

CAMBOĐGIENNE

STAR- TERS

Thai Soup / 6.25 🍴🍴🌱

Small coconut milk and curry soup with lettuce and vermicelli.

Mékong Soup / 5.50

Small clear pork broth soup with beef, vermicelli and onions.

Wonton Soup / 5.95

Small chicken broth soup with pork wontons, garnished with green onions.

Soupe Tom Yam / 6.50 🍴🍴

Small Tom Yam soup with shrimp, flavored with lemongrass.

Imperial Rolls (2 Pcs) / 5.95 🌱

Two crispy pork or vegetable rolls, served with an imperial sauce.

Fried Wontons / 6.25 🌱

Crispy pork bites served with an imperial sauce.

Pailin Roll / 6.50 🌱

Spring roll with pork and shrimp or tofu, sprouted beans, lettuce, cucumbers and mint leaves, wrapped in a rice leaf and served with a peanut sauce.

“KFC” Chicken / 13.85

Khmer Fried Chicken. Nothing to do with the KFC you know. Served with a spicy honey apple sauce.

Corn Dumplings / 12.50 🍴

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

“Looc Sin” / 6.50

Traditional fried beef dumplings from Laos, served with a spicy honey sauce.



SAL- ADS



Garden Salad / 7.85

Mesclun with seasonal vegetables, served with a litchi vinaigrette.

Spicy Papaya Salad / 12.85 🍴🍴🌱

Green papaya from South-East Asia, with peanuts.

Bassac Salad / 9.50 🌱

Green salad, fried rice vermicelli, sautéed minced pork, peanuts and marinated vegetables.

ON THE GRILL

Nôm Pangh Sach / 10.50 🍴

Cambodian sandwich with BBQ pork or tofu, picklies, cilantro and BBQ sauce, in a bun made exclusively for Bati by local bakery Paillard.

Krœung Skewers (2 Pcs) / 11.50

Strips of beef marinated in Bati lemongrass sauce.

Bati Skewers (2 Pcs) / 11.50

Lemongrass marinated chicken with chili pepper jam.

MAIN DISHES

Bocco / 16.25

Stir fried egg noodles with beef and assorted vegetables cooked in our ginger Bati sauce.

Chow Fun / 16.45

Large rice noodles sautéed with beef, egg, broccoli, cauliflower, onions, peppers cooked in Bati sauce.

Saolin' Beef / 17.45

Mild, breaded beef stir-fried in orange teriyaki sauce sprinkled with candied orange, flavoured with sesame. Served with rice.

The Tao / 16.55

Lightly spicy Bati's classic General Tao chicken with green and red peppers, onions and roasted sesame. Served with rice.

The Sāang / 15.55

Classic ginger stir-fried chicken or tofu in our Bati sauce. Served with rice.

The Cashew / 16.95

Chicken or tofu served with peppers, onions, carrots and mushrooms flavoured with cashew oil and topped with a garnish of roasted cashews glazed with our Bati sauce. Served with rice.

Loc Lac / 17.55

Sautéed beef cubes, with tomatoes, onions, mesclun, and poached egg. Served with rice.

The Koral / 15.55

Sautéed beef and peppers in a red spicy sauce. Served with rice.

Basil Rice / 16.95

Medium spicy fried rice with pork and shrimp, basil and mixed vegetables.

Pad Thai / 17.45

Thai street food style stir fried rice noodles with Pad Thai sauce, shrimp, tofu, bean sprouts, egg and roasted peppers.

The Thai / 17.95

Stir-fried chicken or tofu with vegetables in our Bati curry sauce. Served with rice.

The Khmer / 17.95

Chicken or tofu with sautéed vegetables in our Bati lemongrass sauce. Served with rice.

Pad Singapore / 18.55

Thai street style stir fried rice noodles with chicken and shrimp in a curry sauce, bean sprouts, shredded carrots and cabbage.

Le Mékong / 17.55

Sautéed chicken in a sweet and sour sauce, with pineapple, carrots, mushrooms, onions and tomatoes.

Le Kairong / 16.55

Sautéed beef and vegetables with ginger and light pepper. Served with rice.

Replace rice with vermicelli / 1\$

EXTRAS

Sauce / 1,50

Rice / 2,95

Rice Vermicelli / 2,95

Crispy Noodle Nest / 3,55

Meat / 7

Mixed vegetables / 7,50

DESSERTS

Doughnuts / 5,95

Choice of apple, banana or pineapple. Served with vanilla ice cream.

Tapioca / 4,95

Traditional tapioca pudding with coconut milk

Coconut Rice / 7,50

Sticky rice with fresh mango, seasonal fruit, topped with coconut flakes.

NON-ALCOHOLIC

Coke, Diet Coke, Sprite, Canada Dry (500 ml)	3.50
Barq's Rootbeer (500 ml)	3.50
Aloe juice	3.85
Sparkling Water Perrier (500 ml)	3.50
Water Eska (500 ml)	2.25
Sparkling water AHA (500 ml) Peach + Honey, Lime + Watermelon or Blueberry + Pomegranate	2.95
FOCO Asian Drink (350 ml) Litchi, mango or mangosteen	3.95
Heineken 0 (lager 0%, 330 ml)	8

BATI COCKTAILS

Mango Mai Tai	12
White Rhum Havana Club Anejo 3 ans, Spiced Rhum Chic Choc, citrus liqueur, mango juice, simple syrup and lime	
Spicy Coco Bati	12.50
Vodka Kamouraska, Rhum Malibu, litchi juice, coconut cream and pepper flakes	
Manager's Drink	12
Classics	
Gin & Tonic, Rhum & Coke, Vodka Cranberry	8.50

BEER

Microbrewery beers Can (473 ml)

Trou du diable

Pitoune (Keller Pils 5%)	8
Mactavish (American Pale Ale 5%)	8
Shawi Beach (Westcoast IPA 6,5%)	8.50
Apocalypse (White IPA 6,5%)	8.50

La Souche

Seasonal selection	8.50
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Noctem

Catnip (IPA 7,5%)	9
Seasonal selection	

On Tap – Pint (591 ml)

Heineken (lager 5%)	8.50
Belgian Moon (White 5,4%)	8.50
Trou du diable, seasonal selection	9.50

Asian Beers – Bottle (330 ml)

Depending on the availability	8.50
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WINE

White

Merinos 2020, Vin de France, Dom. Michel Gassier	9.5
Alicante 2017, Pinar de Villena, Las Virtudes	8

Red

Negroamaro 2020, Les Pouilles, Conti Zecca	10
Mesa Tinto 2019, Portugal, Gota	8

Rosé

Rosé Bio 2021, Terre di Chieti, Cantina Tollo	10
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