



BATI

BAR & GRILL

FOOD MENU



*Inspired by the spirit of Bati, our grill-centered menu
combines authentic flavors with a modern twist, creating a rich
and memorable dining experience in every bite.*



STARTERS



Scotch Egg - \$9

Fried Soma Farm egg, beef, pork & chicken liver stuffing, homemade ketchup



Chargrilled pork meat balls - \$10

Tomato and basil sauce, olive oil, homemade bread



Egg trio - \$9

Slow-cooked Soma egg trio, wild morels sauce



Flame cooked giant Tiger Prawn & Cauliflower - \$14

Pil-pil & bisque sauces, garlic bread crumb



Hokkaido scallop carpaccio - \$18/28

XO sauce, crème fraîche, olive oil, Kampot pepper, dill / add caviar



Chef's signature foie gras & Kep Crab Roll - \$18

Pineapple & red pepper chutney, toasted brioche



Burratatouille - \$15

Fresh Burrata cheese, ratatouille, fresh rocket salad, balsamic gel



Summer in bowl - \$9

Parma Ham, avocado, onion ring, Saint-Marcellin cheese, mixed salad, pumpkin seeds



Chargrilled Caesar Salad - \$9

Anchovies, parmesan, romaine lettuce, Caesar dressing

FROM THE LAND



Slow-cooked pork belly - \$14

Spicy honey marinade glaze, crunchy greens, pork crackling



Braised Beef Cheek in Red Wine - \$18

Mash potato, pan fried button mushrooms, smoked bacon, braised onions



Australian grass-fed flap meat steak - \$26/50

• 250g: 1 side & 1 sauce \$26
• 500g: 2 sides & 2 sauces - \$50



Australian grass-fed rib eye steak - \$30/56

250g: 1 side & 1 sauce \$30
500g: 2 sides & 2 sauces



Signature dry aged Angus Beef Rib Whisky-Flamed

3 sides and 3 sauces (around 30 min.) - 1 kg recommended for 3 - 4 people - \$100



Roasted bone marrow in Jospier oven & minute beef tartare - \$14/26/50

garlic toasts & egg yolk · 1 piece: \$14
· 2 pieces: \$26 · 4 pieces - \$50



Roasted baby yellow chicken - \$36

Wild morel sauce, spinach & mash potato (around 30-45 min.)
· 600g recommended for 2 people

SIDE SAUCES - \$2

· Smoked Fish Tartare · Béarnaise · Green Pepper Sauce
· Lime & Pepper · Wild Morel · XO Sauce

PREORDER

LARGE CUTS TO SHARE

(Preparation time required)



Whole Roasted Lamb Rack (900g) - \$110

Grilled Spanish chorizo, garlic mash potato, chimichurri, grilled corn ribs (around 3hrs)



Whole French Yellow Chicken (2.3kg) - \$120

*Tartare sauce, minty peas, pickled carrots (around 1hr)
(recommended for up to 8 people)*



Grilled Whole Octopus from Atlantic Coast (3.5kg) - \$210

*Roasted lemon, grilled padrones - 1 piece (around 3hrs)
(recommended for up to 8 people)*

All prices are in USD and subject to 10% government taxes and 7% service charge



Stuffed Whole Baby Pork (5kg) - \$220

Crispy skin, aromatic herbs, natural jus (48hrs)

· For up to 10 people - \$220



Tajima Wagyu Tomahawk Steak (1.5kg) - \$180

Marbled & thick, charcoal-grilled, and whisky flambeed (around 2hrs)

(recommended for 4 - 5 people)

All prices are in USD and subject to 10% government taxes and 7% service charge

SIDES



Homemade bread / Garlic Bread - \$2.5



Steamed Rice / Egg Fried Rice - \$2 / \$3



Green Salad with Pickled Onion - \$3



Shoestring fried Potatoes - \$3



Smashed Fried Baby Potatoes – \$3.5
Butter Mashed Potato – \$3.5



Wilted Spinach and onions – \$3.5



Grilled Broccolini, garlic yogurt sauce & hazelnuts – \$5



Baby Carrots Glazed, rosemary honey with homemade Ricotta – \$5



Grilled Corn with Lime & Sour Cream – \$5



Sweet Potato Fries – \$3.5



Stir-fried Fresh Button Mushrooms, Parsley Pesto – \$5

FROM THE WATERSIDE



**Grilled octopus' leg
from Atlantic coast - \$22**

*Grilled Spanish chorizo, garlic mash potato,
chimichurri, grilled corn ribs*



Tempura Halibut fish - \$22

Tartare sauce, minty peas, pickled carrots



Grilled Spanish Mackerel (400g) - \$15

Roasted lemon, grilled padrones - 1 piece



Spaghetti king prawns & spicy sausage - \$50

Sundried tomatoes & dried chillies - \$28 / for 2 people



Tagliolini with large scallops - \$25

Creamy butter sauce



Whole dover sole (700g) - \$75

Meunieré style served with fondant potatoes

VEGETARIAN



Smoked eggplant - \$10/18

Satay sauce, roasted cashews, pickled mustard seed & Khmer basil
· For 1: \$10 / For 2: \$18



Jasper-roasted cauliflower steak - \$12/22

*Tahini & garlic sauce, fried chickpeas,
roasted hazelnuts & fresh pomegranate*
· For 1: \$12 / For 2: \$22

DESSERTS



Paris-Phnom Penh - \$7

Coconut & palm sugar cream, fish sauce caramel, coconut sorbet, puffed rice, toasted coconut and fresh shaved coconut



Tiramisu Made to Order - \$7

Ladyfinger biscuit soaked in hot espresso coffee, covered with mascarpone and egg cream, cocoa powder and nibs



Signature unstructured Vanilla Cheesecake - \$8

Speculoos base, hibiscus jelly, crispy biscuit shell and vanilla cheesecake mousse



Cambodian Chocolate Mousse - \$8

250g: 1 side & 1 sauce \$30 · 500g: 2 sides & 2 sauces