



SET MENU

*In line with Khmer tradition,
Jaan Bai is all about enjoying the experience
of sharing and having fun
while tasting lots of different dishes from our menu
Just say "khlean" and we will serve you the
following selection*

Eggplant and mushroom dumplings (vg)

Local cornfritters with chilli ginger caramel (vg)

Cucumber salad with crispy pork belly and Jaan Bai dressing (g)

Salt and pepper calamari with basil and chili (h)

Thai green chicken curry (h)(g)

Khmer sweet delight (vg)

Glass of wine

Kulan water

Coffee or tea

"Please ask your waiter for vegetarian options"



Our cuisine is all about the simplicity of well-crafted, nourishing and wholesome recipes. We use seasonal produce sourced from local farmers, neighbouring markets, and our very own garden. No MSG is used in your food!

SMALL PLATES

Hand cut chips with house made spicy tomato sauce (vg)	2.50
Eggplant and mushroom dumplings (6)(vg)	3.75
Local corn fritters with chilli ginger caramel dip (6)(vg)	3.25
Papaya salad with dry shrimp and long beans (h)(g)	3.25
Tom Kha Gai - Thai coconut and chicken soup (h)	
Asean style chicken satay with peanut sauce (4)(g)	3.75
Salt and pepper calamari with basil and chilli (h)	4.25
Cucumber Salad with crispy pork belly and jaan bai dressing (g)	4.50
Shitake oyster mushroom bao with slaw and peanuts (3)(vg)(h)	4.75
Jack Fruit bao with slaw, peanut and five spice (3)(vg)(h)(seasonal)	4.75
Pork belly bao with slaw, peanuts and five spice (3)(h)	5.25

LARGE PLATES

Brown rice salad w tofu, peanuts & herbs (vg)	4.75
Kampot black peppercorn tofu w/ peas, and green onions (vg)(h)(r)	5.25
Traditional pad thai with prawns & tofu (h)	5.25
Khmer vegetable curry with cucumber relish (vg)(r)	5.25
Thai green chicken curry (h)(g)(r)	5.75
Fish Amok, traditional dish of Cambodia (t)(g)(r)	6.00
Christine's Mansfield Pork & Crab congee (h)	6.25
Turmeric pork chop, green chilli coconut sambal (t)	6.50
Banana flower chicken w lemongrass, garlic, galangal & kaffir lime (t)(r)	6.75
Green kampot pepper prawns with chilli jam (h)(r)	9.75
Slow cooked coconut braised beef rib with prik nahm pla (t)(r)	12.50

SIDES

Wok fried morning glory	1.00	Roti bread (vg)	1.00
Chilli jam (g)	0.50	Brown rice/white rice (vg)(g)	0.50

STAFF MEAL

Eat like a local and ask your waiter what they had for lunch and order it for yourself 4.00

'NOM BANG SAIH' (UNTIL 3:00)

Nom Bang is a traditional Khmer sandwich, influenced by the Vietnamese 'banh mi' with a base of cucumber, carrot, coriander & papaya.

vegetarian (vg)	3.50
chicken	4.50
pork	4.50

SET MENU Min 2 people

In line with Khmer tradition, Jaan Bai is all about sharing and tasting lots of different dishes. Just say 'khlean' and we'll serve up a selection of our favourites.
6 dishes with a glass of wine
18.50/person (please see Set Menu in the back)

(v) = vegetarian (g) = gluten free (h) = request this one mild if you like less chilli
(vg) = vegan (r) = served with rice (t) = takes a little time

WINE	Style	Origen	Glass	Bottle
Cedar Creek	Chardonnay	South East Australia	3.50	17.5
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Balduzzi	Rose	Chile	3.50	17.5
Freixenet Carta Nevada (200ml)	Methodo Trad.	Cava, Spain		6.5
Mussel Bay	Sauvignon Blanc	Marlborough, NZ		21.5
Domaine Paul Blanck	Pinot Blanc	Alsace, France		26.5
Deakin State	Pinot Noir	Mildura, Australia		19.5
Proximo by Marquez de Riscal	Tempranillo	Spain		20.0
Santa Ana Homage	Malbec	Mendoza, Argentina		23.0
Peter Lehmann	Art & Soul Cab Merlot	South Australia		26.5
Chateau Coustaut	La Grangeotte, Organic	Bordeaux		26.5

BEER & CIDER

Anchor draught	Cambodia	glass	335ml	1.5
Angkor lager	Cambodia	bottle	300ml	2.0
Tiger lager	Singapore	bottle	300ml	2.5
Cambodia lager	Cambodia	bottle	300ml	2.5
Heineken lager	Netherlands	bottle	300ml	3.0
Brunty's apple cider	Cambodia	bottle	300ml	2.5

VODKA

Absolut	3.5
Zubrowka	4.5
TEQUILA	
Sauza - Gold	3.0
Patron Anejo	5.0

RUM

Bacardi	3.0
Captain Morgan	4.5
GIN	
Beefeater	3.0
Bombay Sapphire	3.5

LIQUORS, FORTIFIEDS

Hennessy v.s.o.p. Cognac	6.0
Dom Benedictine	3.5
Drambuie	3.0
Baileys Irish Cream	3.0
Kahlua	3.0
Limoncello	3.0

COFFEE by Feel Good Coffee Co

Espresso	1.5
Long black	2.0
Short macchiato	1.5
Piccolo	2.0
Cappuccino	2.5
Mocha	2.5
Long macchiato	2.0
Flat white	2.5
Latte	2.5
Hot chocolate	2.5
Ice coffee	2.0
Pot of tea	1.5
Thai iced tea	2.0
Feel good tea	2.0

SCOTCH, WHISKEY, BOURBON, SINGLE MALTS

Jim Beam Bourbon	3.5
Jack Daniel	4.0
Jameson Irish Whiskey	3.5
Johnnie Walker Red Label	3.0
Johnnie Walker Black label	4.0
Chivas Regal	4.5
Glenlivet 12 year old	5.0
Glenfiddich 18 year old	7.0

SMOOTHIES*

Mango and coconut	2.5
Banana and honey	2.5
Berry	2.5

* we source local markets every morning for fresh fruits some fruits are seasonal. Please excuse us if any of the items are out of stock

THE REGULARS

Kulen Premium Mineral Water	1.5L / 2.0 500ml / 1.0
Perrier Mineral Water	2.5
Soda Water	1.5
Tonic Water	1.5
Coca Cola	1.5
Coke Light	1.5
Sprite	1.5
Dry Ginger Ale	1.5

FRESH JUICE*

Fresh coconut	2.5
Fresh Juices	
• Watermelon	2.5
• Apple, Carrot & Ginger	2.5
• Battambang Orange & Pineapple	2.75



COCKTAILS

Lychee martini 4.0

With an illustrious recorded history going as far back as 1059 A.D. in China, the lychee fruit is symbolic of both royalty and love.

Green orange negroni 4.0

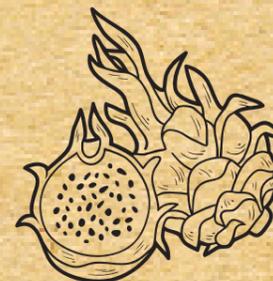
A classic boozy bartenders' favourite with a little twist, this drink is great preparation for a big meal. Gin, Campari, Cinzano Rosso with native green orange.

Cambodian Lemonade 4.0

Known locally as 'tae jruk,' a quenching mix of local tea, lemon and peach vodka.

Dragonfruit caipirinha 3.5

A local twist on Brazil's national cocktail, it just makes sense to introduce local cactus dragonfruit to the lime, sugar and cachaça.



Frozen margarita 3.5

Well, because it's just better frozen!

Salty Raspberry 4.0

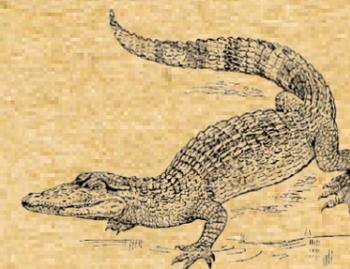
A clever combination of raspberries, vodka, tequila and lime topped with soda and a pinch of salt
Terribly refreshing by
Sotra, Jaan Bai Mixologist

Lemongrass bloody mary 4.0

A famous drink with an unclear history, although it is reported that its conception dates back to the early 1900's, perfect at anytime of the day.

Gee ginger 4.0

A gin based cocktail using local produce grown in our own organic garden, with cucumber, ginger, lime and Vietnamese mint.



Crocodile tail 5.0

A rum based cocktail inspired by our very own Battambang icon, Buffalo. Buffalo, one of CCT's dedicated team members, is rumoured to have confidently requested a "crocodile tail" (instead of a cocktail) from our friends at otto restaurant in Sydney, Australia. Jaan bai have utilised some of Battambang's best ingredients such as chilli, lemongrass, lychee and lime to create our signature cocktail.

Pine lime soda 4.0

Our bartender's creation of rum, soda and fresh pineapple juice.



Mango coconut daiquiri 4.0

Another great classic from Cuba, with blended young burnt coconuts, local mangos and citrus.

Passionfruit Mojito 5.0

The slightly tart seeds and juice of the passionfruit make a perfect tropical twist on Cuba's famous cocktail, refreshing in the hot weather.

Espresso martini 4.0

A favourite made famous by supermodel Kate Moss and cocktail guru Dick Bradsell, is a double shot of feel good famous coffee with vodka.

Coconut Cooler 5.0

Take refreshing coconut water & lime, add Johny Walker, Sit back & enjoy.



Tamarind Tini 5.0

A Martini with an asian twist!

Battambang Punch 4.0

A refreshing mix of Lemoncello, vodka, palm sugar and Vietnamese mint

Red Apple Martini 4.0

The classic Martini with Jaan Bai red apple syrup created by our own Phirum. Stunningly sophisticated for a Battambang evening

