



My Bayon

The Food



A LITTLE SOMETHING

- 1. CHAR GRILLED BEEF SATAYS X 3**
Tender beef satays marinated in My Bayon spices, served traditionally with homemade pickles 11.9
- 2. GARLIC & PEPPER BITES**
Crispy chicken pieces tossed in our tasty homemade garlic pepper sauce 10.9
- 3. CHAR GRILLED CHICKEN SATAYS X 2**
Inspired by the Darwin Mindil Beach Markets served with homemade My Bayon peanut sauce 11.9
- 4. STUFFED CHICKEN WINGS X 2**
Fried deboned chicken wings stuffed with marinated pork mince, vermicelli noodles & mushrooms 11.9
- 5. MINI FRIED SPRING ROLLS X6**
Filled with mince pork, vermicelli noodles, grated potato, taro & carrots, served with a sweet & sour sauce. (Vegetarian option available) 9
- 6. SIEM REAP RICE PAPER ROLLS x 2**
Pan-fried diced prawns, mince pork & coconut strips brushed with crispy garlic. Served with our special homestyle My Bayon sauce and crushed peanuts (Vegetarian option available) 9
- 7. Tom Yum Soup** 10.8
Hot and sour flavours, with fragrant spices of lemongrass, kaffir lime leaves and galangal (Chicken, Vegetarian or Prawn)
- 8. My Bayon Oysters (Khmer Style)**
Chilled Coffin Bay Oysters served with a spicy Khmer dressing on the side ½ dozen 18.9
dozen 32.9

THE VERY TRADITIONAL KHMER

- 7. TEK KREOUNG**
Minced Fish, Pork & Khmer fermented fish paste cooked in coconut milk. Served with fresh steamed vegetables of cucumber, cabbage, wombok & broccoli 19.9
- 8. BROR HOK LING**
Minced pork & Khmer fermented fish paste cooked with tamarind sauce. Served with fresh steamed vegetables of cucumber, cabbage, wombok & broccoli 19.9

A BIT MORE

- 10. FIVE SPICED BRAISED PORK LEG (Chef's Recommendation)**
Slow cooked pork leg, braised in a 5 spice sauce, served on a pillow of steamed wombok & shiitake mushrooms 29.9
- 11. CRISPY CHICKEN CASHEW STIR-FRY**
Crispy chicken stir-fry with fresh & colourful vegetables, cashew nuts & chilli jam sauce 22.9
- 12. CHAR KREOUNG**
Tender beef stir-fry with Khmer Kroeung (lemon grass, turmeric, garlic, kaffir lime leaves, galangal) & crushed peanuts 23.9
- 13. LEMON GRASS CHILLI CHICKEN (C)**
Fresh lemongrass stir-fried with the aromas of kaffir lime leaves and spicy herbs 22.9
- 14. BEEF LOK LAC**
Tender beef slices, stir-fried with onions & oyster sauce served on a bed of mixed salad & fried egg. Finished with a crispy fried garlic lemon dipping sauce 22.9

CURRIES

- 15. AH MOK (Chef's Recommendation)**
Traditional Khmer curry, slow cooked in banana leaf with kaffir lime leaves & spices
Chicken 24.9
Barramundi Fish 26.9
- 16. PEPPER PRAWN CURRY**
King prawns cooked in a thick tasty sauce of coconut milk & Asian spices 25.9
- 17. RED DUCK CURRY**
Thai style boneless duck fillets simmered in a curry of coconut milk with lychees & pineapple 26.9
- 18. SOMLOR GEE -EGGPLANT CHICKEN CURRY (C)**
Green Khmer style curry cooked with eggplant & basil (Vegetarian option available) 23.9
- 19. MARJU KREOUNG - KHMER SPICED CURRY (Seasonal)**
Beef & kang kong vegetable cooked in a coconut curry with traditional Khmer Kroeung spices 22.9
- 20. MY BAYON RED CHICKEN CURRY (C)**
Tender chicken thigh pieces cooked in a red curry sauce with sweet potato, onion & carrots 22.9

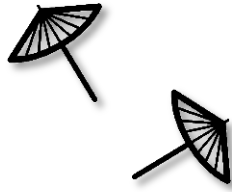
RICE & NOODLES

MY BAYON FAMOUS LAKSA

9. MY BAYON LAKSA *(Chef's recommendation)*

Our popular Laksa is a spicy full flavoured soup; our unique family recipe is a well-loved favourite

Vegetable	15.9
Chicken or Beef	16.9
Seafood	17.9
Combination	19.9



LIGHT AND FRESH

21. PAPAYA SALAD

Fresh papaya, carrots, tomatoes & snake beans in a zesty chilli & lime dressing (Peanuts Optional) 16.9

22. CITRUS CURED BEEF SALAD *(Chef's Recommendation)*

Medium rare beef slices cured in lime juice tossed with Asian herbs, bean sprouts, capsicum & My Bayon delicious special dressing 22.9

23. PRAWN GLASS NOODLES

Vermicelli noodles, tomatoes, cucumber, onions with our spicy My Bayon dressing 22.9

ON THE SIDE

24. STIR FRY MIXED VEGGIES & SHITTAKE MUSHROOMS 15.9

25. WOK TOSSED KAI-LAN (CHINESE BROCCOLLI) IN OYSTER SAUCE 14.9

26. WOK TOSSED KANG KONG (WATERCRESS) *(SEASONAL)* 14.9



Chef says
"Think Flavour
Remember
My Bayon"



28. PAD THAI NOODLES

Rice noodles stir-fried with bean sprouts, chives, crushed peanuts & an egg on top
Vegetarian 15.9
Chicken or Beef 16.9
Seafood 17.9

29. LORT CHA NOODLES

A street food favourite, wok tossed lort noodles, kai-lan vegetable, bean sprouts, chives & egg
Vegetarian 16.9
Beef 18.9

30. MY BAYON FRIED RICE

Vegetarian 13.9
Chicken or Beef 14.9
Seafood 16.9
Combination 17.9

31. GARLIC FRIED RICE

11.9

32. STEAMED JASMINE RICE

per serve 3

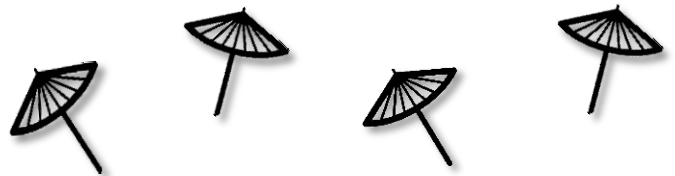
THE SWEETER THINGS

33. MANGO & STICKY RICE *(seasonal)* 11.9

Homemade sticky rice with fresh mango and coconut sauce

DRINKS

Coke/Diet Coke	4
Lemonade	4
Lemon Lime Bitters	5
Fresh Whole Coconut	6.8
Homemade lemon Ice Tea (Khmer Style)	4.5
Hot Tea	(Pot) 4.5



TAKE ME HOME

MY BAYON PEANUT SAUCE

MY BAYON CHILLI PASTE

150ml \$8 or 260ml \$13

Bring your jar back & receive \$1 off