



BABETT

EATERY & BAR

FIRST IMPRESSION

Pennywort Salad 🌿	4,600
Pennywort, garlic, roasted peanuts, lime dressing	
Tea Leaf Salad	5,000
Pickled tea leaves, roasted peanuts and beans, toasted sesame seeds, fried garlic, dried shrimp	
Beetroot, Watermelon, Feta 🌿	8,300
Smoked beetroot, watermelon, feta cheese, snow peas	
Caesar Salad	9,000
Crispy romaine lettuce, butter croutons, bacon, soft boiled egg, anchovies, Caesar dressing	
Add chicken or prawn	
	3,000
Grilled Asparagus 🌿	11,000
Parmesan, romesco sauce	
Sea Bream Ceviche	11,000
Lime vinaigrette marinade	
Artichoke and Squid Salad	14,600
Sautéed artichoke and squid, lime juice, bread crumbs, rocket salad	
Smoked Salmon Salad	14,600
Smoked salmon, rocket salad, balsamic dressing	
Lyonnaise Salad	15,000
Smoked duck breast, bacon, croutons, poached egg	
Gelée de Porc	15,000
Jellied pork, celeriac remoulade with crab meat and herbs	
Sardine "en Boite"	15,200
Spanish sardines, toasted bread, salted butter	
Whisky-smoked Beef Carpaccio	16,000
House-smoked beef carpaccio, watercress, pesto, shaved smoked parmesan	
Zucchini & Mint Salad 🌿	17,000
Marinated zucchini with mint, fresh ricotta	
Burrata & Green Peas Salad 🌿	29,000
Fresh Italian burrata, green peas, balsamic dressing	

SOUPS

Traditional French Onion Soup	7,000
Beef consommé with gruyere croutons	
Creamy Tomato Soup 🌿	7,000
Fresh tomatoes from Shan State with bread croutons	
Green Asparagus Velouté 🌿	9,000
Creamy mascarpone, nuts	

TARTARES

Two-ways Tuna Tartare	17,000
Red tuna, avocado guacamole	
Pastis Salmon Tartare	17,500
Hand-cut fresh salmon, fennel, pastis vinaigrette	
Beef Tartare "à la Montmartre"	18,000
Hand-cut beef tenderloin, French fries, green salad	

FROM THE OCEAN

Scottish Salmon	19,000
Baked salmon, quinoa, Champagne sauce	
Lemongrass Prawns	19,000
Slow-cooked King prawns, black rice, lemongrass sauce	
Sea Bass	19,000
Steamed sea bass, mashed sweet potatoes, coriander cream, chimichurri sauce	
Dory Grenobloise	23,000
Pan-fried dory fish, cauliflower cream, cauliflower croquettes	
Sea Scallops	29,000
Pan-fried shellfish, foie gras stuffed ravioli, truffle sauce	
Lobster Medallion	39,000
Slow-cooked lobster, chanterelles mushroom emulsion, Szechuan pepper sauce	

ON THE GRILL

BURGER

G Burger	15,500
Beef patty, American cheddar style, thousand island dressing, pickles, rocket salad, sun-dried tomatoes, fried egg	
Godfather Burger	17,500
Beef patty, burrata Italian cheese, crispy prosciutto, pesto sauce and rocket salad	

BEEF

Le Chateaubriand 600g	29,000
The king of prime cuts tenderloin center	
Aberdeen Angus	
Tenderloin Rossini 160g	47,000
Prime Rib 800g	85,000
70 Days Grain-fed Australian Angus	
Striploin 250g	29,000
Ribeye 300g	45,000
Prime Rib 800g	120,000

LAMB

French Lamb Rib	32,000
Barbecue ribs, green peas cream, fried onion ring, Shan honey sauce	

PORK

Pork Chop	19,000
French cut 300g	

CHICKEN

Half Chicken BBQ	15,500
Spicy marinated	

+ SIDE DISHES

	4,700
Ratatouille, Mashed Potatoes, Roasted Veggies, Truffle Parmesan Fries, Pizza Bread Basket Rocket and Cherry Tomatoes Salad	

FROM THE LAND

Pork Ribs	15,000
Braised pork rib in spicy barbecue sauce, French fries	
Beef Cocotte	19,000
Stewed in Burbrit beer	
Chicken Cocotte	19,000
Stewed in Champagne, Girolles mushrooms	
Braised Beef Ravioli	21,000
Foie Gras stuffed ravioli, lemongrass bouillon, stir fried vegetables	
Duck Breast	24,000
Pan fried duck breast, black mushrooms, brussels sprouts, Cognac sauce	
Duck Leg Confit	25,000
Slow-cooked duck leg in duck fat, Salardaise potatoes	
Lamb Cocotte	29,000
Stewed rack of lamb, yellow lentils curry	

PASTAS

Linguine Vegetarian Pasta 🌿	9,800
Grilled vegetables, pesto, rocket salad and Parmesan cheese	
Slow Cooked Beef Rib Penne	9,800
Red wine sauce	
Carbonara Spaghetti	12,800
Authentic recipe with bacon, Parmesan and egg yolk	
Spaghetti Olio	12,800
Prawn, garlic and red chili	
Spaghetti Vongole	15,000
White wine and Atlantic clams	

PIZZAS

Margherita	10,500
Tomato base, mozzarella cheese & Italian basil	
Vegetarian 🌿	11,500
Tomato base, mozzarella cheese, zucchini, eggplant, mushroom	
Alla Napoletana	12,600
Tomato base, mozzarella cheese, anchovies, oregano, capers	
Prosciutto e Funghi	12,600
Tomato base, mozzarella cheese, ham, mushrooms	
Pepperoni & Chili	14,400
Tomato base, mozzarella cheese, pepperoni, chili	
G Pizza	16,000
Tomato base, mozzarella cheese, Serrano ham, pepperoni, olives	
Salmon Rocket	16,500
Tomato, mozzarella, capers, smoked salmon and rocket salad	
My Better Half	17,000
Half and half of any pizza	
Burrata Love	18,000
Cherry tomato confit, fresh burrata cheese, Parma ham, basil and balsamic vinegar reduction	

PATÉS & TERRINES

Old World Country Paté	9,800
"Bresse" chicken and black pork paté flavoured with cognac	
Pork Rillettes	12,000
House-made pork meat spread	

PROSCIUTTO & JAMÓN

Jamón Ibérico "Pata Negra"	15,000
36 to 48 months dried Spanish cured ham	
Parma Ham	15,000
Italian dry-cured ham	

CHEESES & COLD CUTS

French Cheeses	19,500
3 cheeses	
G-board	43,000
3 cheeses, 3 cold cuts	
Babett Board	59,000
5 cheeses, 5 cold cuts	

DESSERTS

Ice Cream & Sorbets	2,600
Vanilla, chocolate, hazelnut, green tea, strawberry, mango sorbet or lime sorbet	
Crème Brulée	8,500
Creamy custard infused with Madagascar vanilla	
Crispy Apple Pie	8,500
Cinnamon, raisin and crispy filo	
Mille-feuille	8,500
Layers of puff pastry, vanilla cream	
Chocolate Volcano	9,000
Molten chocolate cake, vanilla ice cream	
Profiteroles	9,000
Cream-filled pastry, whipped cream, hot chocolate sauce	

🌿 Vegetarian. May contain dairy & egg

BABETT MENU

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BABETT

EATERY & BAR

WINES

WHITE					RED				
			gls.	btl.				gls.	btl.
Saint Grand Les Celliers Languedoc	2017	France	4,500	22,000	Saint Grand Les Celliers Languedoc	2017	France	4,500	22,000
Les Plots Chardonnay, Languedoc	2017	France	8,500	42,000	Domaine des Hautes Ouches, Vallée de la Loire	2017	France	8,500	42,000
Château de la Thebaudiere, Vallée de la Loire	2017	France	8,500	42,000	Les Plots Merlot / Syrah / Cabernet Sauvignon, Languedoc-Roussillon	2017	France	8,500	42,000
Marius by M.Chapoutier, Pays d'Oc	2017	France	-	44,000	Piccini Rosso, IGT Toscana	2018	Italy	-	43,000
Piccini Pinot Grigio, IGT delle Venezie	2018	Italy	-	48,000	Marius by M.Chapoutier, Pays d'Oc	2017	France	-	44,000
Château Haut-Mondain, Bordeaux	2017	France	11,000	54,000	Piccini Collezione Oro, Chianti Riserva DOCG	2018	Italy	-	51,000
Chevalier Alexis Lichine, Pays d'Oc	2016	France	-	59,000	Château D'Aussieres, Corbières	2016	France	-	54,000
Riesling Collection, Alsace	2016	France	-	74,000	R de Roubine, Provence	2015	France	12,000	58,000
Château Tour Bicheau, Bordeaux	2017	France	-	86,000	Château du Cavalier, Bordeaux	2017	France	-	64,000
Domaine Bachey-Legros, Bourgogne	2014	France	-	93,000	Campo Viejo Tempranillo, Rioja	2015	Spain	-	64,000
Altos del Plata, Mendoza	2015	Aus.	-	94,000	Maison Louis Girard Pinot Noir, Bourgogne	2017	France	-	65,000
Cape Mentelle, Margaret River	2015	Aus.	-	101,000	Jacob's Creek Barossa, Barossa	2015	Aus.	-	74,000
Penfold's Max, Barossa Valley	2016	Aus.	-	105,000	Xavier Vignon Côtes du Rhône, Vallée du Rhône	2015	France	-	78,000
D'Alamel Réserve, Valle del Rapel	2017	Chile	-	107,000	Château La Branne, Bordeaux	2014	France	-	88,000
Cloudy Bay, Marlborough	2016	NZ.	-	138,000	Château Bechereau, Bordeaux	2014	France	-	92,000
Château des Tourtes, Bordeaux	2016	France	-	138,000	Altos Del Plata, Mendoza	2016	Aus.	-	93,000
Chablis Saint-Pierre Bourgogne	2015	France	-	148,000	Eikendal, Charisma, Stellenbosch	2016	S.Africa	-	96,000
Chablis 1er Crus Troemes Bourgogne	2015	France	-	186,000	Albert Bichot Vieilles Vignes, Bourgogne	2013	France	-	98,000
			gls.	btl.	6.38 Gran Selezione, Chianti Classico, Vintage	2015	Italy	-	104,000
					Penfolds Max Shiraz, Barossa	2016	Aus.	-	107,000
					D'Alamel Réserve Cabernet Sauvignon, Central Valley	2015	Chile	-	107,000
					Cape Mentelle, Margaret River	2015	Aus.	-	114,000
					Xavier Vignon Vacqueyras, Vallée du Rhône	2011	France	-	128,000
					Lapostolle Grand Sélection Cabernet Sauvignon, Valle Del Rapel	2014	Chile	-	140,000
					Villa Al Cortile, Brunello di Montalcino DOCG	2014	Italy	-	177,000
					Château Mont Thabor, Chateauf-neuf-du-Pape, Vallée du Rhône	2016	France	-	188,000
					Les Remparts de Ferrières, Bordeaux	2015	France	-	188,000
					Cloudy Bay, Marlborough	2014	NZ.	-	192,000
					Albert Bichot Gevrey-Chambertin, Bourgogne, Vintage	2013	France	-	242,000
								gls.	btl.

CHAMPAGNE & SPARKLING

Splendid Blanc de Blanc	-	France	7,500	35,000
Alain Bailly Brut	-	France	-	125,000
Drappier Carte d'Or Brut	-	France	-	144,000
Moët & Chandon Impérial Brut	-	France	-	205,000 110,000 (½)
Veuve Clicquot Brut	-	France	-	205,000 110,000 (½)
Drappier Zéro Dosage	-	France	-	157,000
Drappier Grande Sendrée	2008	France	-	285,000
Jacquesson Cuvée n°740 (No Vintage)	-	France	-	298,000

ROSÉ

Marius by M.Chapoutier	2017	France	9,000	44,000
R de Roubine	2017	France	12,000	58,000
Freixenet Cordon Rosado N.V.	-	Spain	-	64,000
Alain Bailly Brut Rosé	-	France	-	188,000
Moët & Chandon Rosé Impérial	-	France	-	228,000

SWEET WINE

Gewurztraminer Grand Cru Collection, Alsace	2015	France	-	99,000
Domaine des Petits Quarts, Vallée de la Loire	2002	France	-	168,000



BABETT

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BEERS

DRAUGHT

Dagon	330ml / 545ml	2,000 / 3,200
Carlsberg	330ml / 545ml	2,500 / 4,500
Tuborg	330ml / 545ml	2,500 / 4,500
Heineken	330ml / 545ml	2,800 / 5,000

BOTTLED

Corona	330ml	5,000
Hoegaarden	330ml	5,000
Tiger Crystal	330ml	3,800
Tiger Black	330ml	3,800

CANNED

Guinness	440ml	6,000
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CRAFT

Burbrit Craft Beer (German Weizer / English Bitter / Nevada Pale Ale / London Porter)	330ml / 500ml	6,100 / 8,900
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CIDERS

Magners (Original / Apple / Berry)	330ml	9,000
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SODAS & WATER

Coke / Coke Zero / Sprite / Max Plus Orange / Tonic Water / Soda Water / Ginger Ale		2,400
Burn Energy Drink		3,000
Designer Water	S / L size	1,100 / 1,500
Badoit	S / L size	5,000 / 6,500
Evian	S / L size	4,000 / 5,500

JUICES

Juices (Apple / Pineapple / Tomato / Orange / Guava / Grape / Grapefruit)		2,400
Fresh Juices (Watermelon & Mint / Pineapple / Carrot & Ginger / Lime & Basil / Apple Cucumber & Honey)		4,500

SIGNATURE COCKTAILS

SECRET GARDEN Infused Vodka, cucumber, lime juice	8,000
FUNKY THING Infused gin, guava, grapefruit, blackcurrant	8,000
BABY COOPER Bourbon, Jagermeister, bitter, lime juice, ginger	8,000
SPICY G Infused tequila, passion fruit, ginger	8,000
MANDALAY IS CALLING Rum, egg white, cinamon, lime	8,000

CLASSIC G COCKTAILS

G WHITE SANGRIA G sangria mix, fresh fruits	7,500
G&T Infused gin, spices, tonic water	7,500
G MOJITO Classic, strawberry or raspberry	7,500
G MARGARITA Ginger, passion or classic	7,500
GIMLET Gin, sugar, lime juice	7,500
OLD FASHION Bourbon, sugar, bitter	7,500
WHISKY SOUR Whisky, egg white, lime juice	7,500
MAI TAI Rum, pineapple, orange juice, grenadine	7,500
LONG ISLAND ICED TEA Vodka, rum, gin, tequila, triple sec, lime, coke	7,500
BARREL AGED NEGRONI Gin, campari, Martini Rosso	7,500



BABETT
EATERY & BAR

BRUNCH LIKE YOU MEAN IT!

EVERY SATURDAY & SUNDAY & PUBLIC HOLIDAYS, FROM 11AM TO 3PM

PROTEIN

- Jamón Ibérico
Ham from Spain
- Roasted Shan Pork Belly
Marinated in wine and spices
- Pan-fried Red Tuna Croute
Herb and spicy, avocado salad
- Homemade Foie Gras Tradition

EGGS

- Eggs Benedictine
Farmer bread, smoked salmon, hollandaise sauce
- Scrambled Eggs
Asparagus and Parma ham
- Fried Eggs
Colour tomatoes and caramelized onions

VEGGIES

- Fresh Burrata & Basil Salad
Balsamic dressing
- Beetroot Vegetarian Burger
Spicy dressing
- Caesar Salad
Romaine lettuce, slow-cooked egg, Bayonne ham, parmesan

CREATE YOUR OWN

38,000 (only food)

1 CHOOSE YOUR STYLE OF EGGS

2 CHOOSE YOUR FAVOURITE PROTEIN

3 CHOOSE YOUR SWEET

4 CHOOSE SHARING WITH EXTRA CHARGE OF 15,000KS

DAIRY

- 10,000 IMPORTED AOP CHEESE
Selection of 3 or 5
15,000 / 20,000
Ask for the chef's recommendations

OYSTERS

- 20,000 French Oysters "Special Geay Family" N°3
23,000 6 / 12 pcs
33,000 / 50,000

SHARING

Recommended for 2 persons

- 8,000 Grilled Australian Veal Prime Rib
Forest mushroom sauce
50,000
- 8,000 Beef Tongue Pot au Feu
French beef stew
35,000
- 8,000 Cold Cut Selection in Board
25,000

SWEETS

- 15,000 All-you-can-eat Chocolate Mousse
15,000
- 10,000 Chocolat Liégeois
Chocolate sauce and whipped cream
7,000
- 8,000 Apple Tatin Pie
With cream and vanilla ice-cream
7,000
- Raspberry Pistachio Tart
Green pistachio and tangy raspberries
9,000

FREE FLOW

- French Sparkling Wine
From 11am to 3pm
40,000

Free Beverage
with your Brunch!
Tea or Coffee

BABETT BRUNCH MENU

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EATERY & BAR

TAPAS SELECTION

Daily from 3 pm onwards

- [] **Cream Cheese and Anchovies**
Smoked salmon, cream cheese and anchovies served on toasted baguette
- [] **Feta Cheese**
Marinated with herbs
- [] **Patatas Bravas**
Fried homemade potatoes tossed with paprika and served with garlic mayonnaise and spicy sauce
- [] **Croquetas de Jamón**
Spanish ham croquetas
- [] **Deep-fried Calamari with Aioli**
Crispy squids served with garlic mayonnaise and lemon wedges
- [] **Prawns Aioli**
Fried prawns in garlic and chili oil
- [] **Cider Chorizo**
Cooked chorizo with apple cider
- [] **Cod Fish Brandas Roll**
Cod fish and garlic purée wrapped in zucchini with lemon oil and olives
- [] **Spicy Korean Chicken Wings**
Crispy chicken wings tossed with spicy Korean glaze
- [] **Salami (30g)**
Served with tomato bread
- [] **Spicy Tomato Clams**
Steamed clams with spicy tomato sauce
- [] **Roasted Red Pepper**
Marinated with garlic and vinegar
- [] **Grilled Eggplant**
Grilled eggplant in tomato vinaigrette
- [] **Spanish Garlic Mushrooms**
Sautéed mushrooms with garlic and parsley

BABETT TAPAS MENU

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