



BABETT

EATERY & BAR

PATES & TERRINES

Homemade Foie Gras Marinated cognac Foie Gras and red onion marmalade	23,000
Pan-fried Foie Gras Sautéed mushrooms and Sichuan pepper sauce	29,000
Pork Rillettes Homemade pork meat rillettes	12,000
Old World Country Paté Fine blend "Bresse" poultry and black pork flavored with cognac	9,800

FIRST IMPRESSION

Pennyworth Salad Pennyworth, garlic, roasted peanuts and lime dressing	4,600
Tea Leaf Salad Pickled tea leaves, roasted peanuts and beans, toasted sesame seeds, fried garlic and dried shrimp	5,000
Caesar Salad Crispy romaine lettuce, butter croutons, bacon, soft boiled egg, anchovies and Caesar dressing Add chicken or prawn	9,000 3,000
Beetroot, Watermelon, Feta Smoked beetroot, compressed watermelon, feta cheese, snow peas julienne	8,300
Grilled Asparagus With shaved Parmesan and romesco	11,000
Artichoke and Squid Salad Sautéed artichoke squid, lime juice, crushed bread and rocket salad	14,600
Smoked Salmon Salad Rocket salad served with smoked salmon & old balsamic dressing	14,600
Sardine "en Boite" Canned Spanish imported sardines, toasted bread and salted butter	15,200
Smoked Marlin Fish Potatoes and watercress salad	14,600
Pear Wine and Gorgonzola Tartine Melted gorgonzola in pear wine, farmer bread and rocket salad	12,000

FROM THE LAND

Duck Breast Artichoke and saffron risotto, braised sucrine and anis juice	19,000
Beef Bourguignon Short Ribs Truffle mashed potatoes, beef ribs marinated in wine sauce	22,000
Osso-Bucco Veal Milanese Homemade tagliatelles	23,000
Pork Belly Roasted pork belly and lentils fricassée	16,000

FROM THE OCEAN

Curcuma Salmon Stewed leeks curcuma and crustacean emulsion	18,000
Chorizo Cod Fish Sautéed garlic mushrooms and chorizo sauce	21,500
Truffle Sea Scallops Snacked Hokkaido scallops, risotto and truffle foam	22,000
Lemongrass King Prawns Slow-cooked king prawns, black rice and lemongrass sauce	24,500
Red Snapper Broccoli puree, fried bok choy and onion pickles	19,000

ON THE GRILL

BURGER

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

BEEF

4-6 Weeks Dry Aged Angus Beef	
Ribeye 250g	45,000
Striploin 350g	28,000
Wagyu Beef Marbling 7/8	
Ribeye 250g	58,000
Dry Aged 7 Weeks Australian Angus	
Prime rib 750g	89,000
Striploin 350g	30,000
Le Chateaubriand 600g The king of prime cuts tenderloin center	30,000
Dry Aged 2/3 Weeks Australian Veal	
Prime rib veal 350g	49,000

LAMB

Organic Lamb Chops from New Zealand Potimarron and Brussel sprouts, coffee sauce	25,500
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PORK

Pork Chop 300g French cut	19,000
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CHICKEN

Half Chicken BBQ Spicy marinated	15,500
Korean Chicken Thigh Grilled chicken with spicy Korean sauce	15,000

+ SIDE DISHES

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

Traditional French Onion Soup Beef consommé with Gruyere croutons	7,500
Creamy Tomato Soup Fresh tomatoes from Shan State with bread croutons	7,500
Asparagus Soup Creamy emulsion and Parmesan croutons	7,500

TARTARE

Two-ways Tuna Tartare Guacamole and red tuna	17,000
Beef Tartare "à la Montmartre" Hand-cut beef tenderloin served with French fries and green salad	18,000
Pastis & Fennel Salmon Tartare Hand-cut fresh salmon, fennel and pastis vinaigrette	17,500

PROSCIUTTO & JAMÓN

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

CHEESE AND COLD CUTS

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

PASTAS

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

PIZZAS

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

DESSERTS

Mille-feuille Puff pastry layered with one thousand leaves and filled with vanilla cream	8,500
Chocolate Volcano Molten chocolate cake served with vanilla ice cream	9,500
Profiteroles Cream puff, whipped cream and hot chocolate	9,500
Crème Brulée Rich custard and infused with Madagascar vanilla	9,000
Apple Crispy Pie Cinnamon, raisin and crispy filo	9,000
Ice Creams & Sorbets Vanilla, chocolate, cookie, hazelnut, peanut butter, green tea, strawberry, mango sorbet, lemon sorbet	2,600

BABETT MENU

Prices are quoted in Myanmar Kyat and subject to 10% service charge and applicable 5% government tax.



BABETT

EATERY & BAR

WINES

WHITE

			gls.	btl.
Monte Vino	2016	S.Africa	4,500	22,000
Gallo Family Vineyards, Pinot Grigio	2015	Cali.	8,000	41,000
Marius by M.Chapoutier, Pays d'Oc	2017	France	9,000	44,000
Château Loumelat, Bordeaux	2017	France	11,000	54,000
Chevalier Alexis Lichine, Pays d'Oc	2016	France		55,000
"Les Mariés" Domaine de la Baume, Languedoc Roussillon	2016	France		56,000
"Parallele 45" Jaboulet Aine, Vallée du Rhône	2015	France		57,000
Château Tour Bicheau, Bordeaux, Graves	2014	France		62,000
Vins des Chaponnières, Bourgogne	2015	France		70,000
Chablis, Baudouin Millet, Bourgogne	2015	France		93,000
Domaine Bachey-Legros, Bourgogne	2014	France		93,000
Altos Mendoza	2015	Aus.		94,000
Cape Mentelle Margaret River	2015	Aus.		101,000
Penfold's Max Chardonnay	2016	Aus.		105,000
Château des Tourtes, Bordeaux	2016	France		138,000
Cloudy Bay Marlborough	2016	Aus.		142,000
Domaine des Petits Quarts, Vallée de la Loire	2002	France		148,000
Le Domaine d'Henri, Saint Pierre, Burgundy	2015	France		189,000
Le Domaine d'Henri, Troesmes, 1er Cru, Burgundy	2015	France		248,000

RED

Monte Vino	2016	S.Africa	4,500	22,000
Marius by M.Chapoutier, Pays d'Oc	2017	France	9,000	44,000
Château d'Aussières, Corbières (Domaines Barons de Rothschild)	2016	France	11,000	54,000
Vins des Chaponnières, Bourgogne	2016	France	14,000	70,000
Campo Viejo, Rioja, Tempranillo	2015	Spain		64,000
Aruma Malbec Mendoza (Domaines Barons de Rothschild)	2016	Ar.		65,000
Jacob's Creek, Reserve Shiraz, Barossa	2015	Aus.		74,000
Domaine des Remparts, Bourgogne	2014	France		88,000
Altos Mendoza	2016	Aus.		94,000
Eikendal, Charisma	2016	S.Africa		108,000
Penfolds Bin 2		Aus.		110,000
Penfolds Max's	2016	Aus.		110,000
Cape Mentelle Margaret River	2013	Aus.		120,000
Château Mont Thabor, Châteauneuf du Pape, Vallée du Rhône	2014	France		140,000
Les Remparts de Ferrière, Margaux, Bordeaux	2015	France		168,000
Cloudy Bay Marlborough	2014	Aus.		192,000

CHAMPAGNE & SPARKLING

Leon Palais Brut Blanc de Blanc		France	8,000	39,000
Alain Baily Brut		France		125,000
Moët & Chandon Imperial Brut 375ml		France		130,000
Veuve Clicquot Brut France 375ml		France		130,000
Drappier Carte D'Or Brut		France		148,000
Alain Baily Brut Rosé		France		155,000
Drappier Zéro Dosage Br		France		168,000
Moët & Chandon Imperial Brut		France		230,000
Veuve Clicquot Brut		France		230,000
Moët & Chandon Rosé Imperial		France		269,000
Drappier Grande Sèndrée	2008	France		288,000
Jacquesson Cuvee N°740 Extra Brut		France		448,000

ROSÉ

Marius by M.Chapoutier, Pays d'Oc	2017	France	9,000	44,000
Anjou Rose "Cuvee la Chapelle", Vallée de la Loire	2015	France	10,000	48,000

BEERS

DRAUGHT

Dagon	330ml / 545ml	2,000 / 2,800
Carlsberg	330ml / 545ml	2,500 / 4,500
Tuborg	330ml / 545ml	2,500 / 4,500
Myanmar Premium	330ml / 545ml	2,800 / 5,000

BOTTLED

Dagon Premium	330ml	3,500	Hoegaarden	330ml	4,500
Heineken	330ml	4,000	Tiger	640ml	5,500

CIDERS

Magner Original	330ml	5,000	Magner Berry	330ml	5,000
Magner Apple	330ml	5,000			

SIGNATURE COCKTAILS

SECRET GARDEN	7,500
Infused Vodka, cucumber, lime juice	
FUNKY THING	7,500
Infused gin, guava, grapefruit, blackcurrant	
BABY COOPER	7,500
Bourbon, Jagermeister, bitter, lime juice, ginger	
SPICY G	7,500
Infused tequila, passion fruit, ginger	
MANDALAY IS CALLING	7,500
Rum, egg white, cinamon, lime	

CLASSIC G COCKTAILS

G WHITE SANGRIA	7,000
G sangria mix, fresh fruits	
G&T	7,000
Infused gin, spices, tonic water	
G MOJITO	7,000
Classic, strawberry or raspberry	
G MARGARITA	7,000
Ginger, passion or classic	
GIMLET	7,000
Gin, sugar, lime juice	
OLD FASHION	7,000
Bourbon, sugar, bitter	
WHISKY SOUR	7,000
Whisky, egg white, lime juice	
MAI TAI	7,000
Rum, pineapple, orange juice, grenadine	
LONG ISLAND ICED TEA	7,000
Vodka, rum, gin, tequila, triple sec, lime, coke	
BARREL AGED NEGRONI	7,000
Gin, campari, Martini Rosso	

SODAS & WATER

Coke, Coke Zero, Sprite, Max Plus Orange, Tonic Water, Soda Water, Ginger Ale	2,000
Burn Energy Drink	3,000
Drinking Water	500ml / 1L 1,100 / 1,500
Badoit	500ml / 1L 4,000 / 5,500
Evian	500ml / 1L 4,000 / 5,500

JUICES

Juices (Apple, Pineapple, Tomato, Orange, Guava, Grape, Grapefruit)	1,500
Fresh Juices (Watermelon & Mint, Pineapple, Carrot & Ginger, Lime & Basil, Apple Cucumber & Honey)	4,500

BABETT WINES & BEVERAGE LIST

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BABETT

EATERY & BAR

WINES BY THE GLASS

WHITE

			gls.
Culemborg, Chenin Blanc	2018	S.Africa	4,500
Château de la Thébaudière, Vallée de la Loire	2015	France	6,500
Vins des Chaponnières, Bourgogne	2015	France	12,500

RED

Culemborg, Merlot	2017	S.Africa	4,500
Château d'Aussières, Corbières (Domaines Barons de Rothschild)	2014	France	11,000
Vins des Chaponnières, Bourgogne	2016	France	14,000

ROSÉ, CHAMPAGNE & SPARKLING

Prince de Richemont Brut	NA	France	8,000
Anjou Rose "Cuvee la Chapelle", Vallée de la Loire	2015	France	8,000

BEERS

DRAUGHT

Dagon	330ml / 545ml	2,000 / 2,800
Carlsberg	330ml / 545ml	2,500 / 4,500
Tuborg	330ml / 545ml	2,500 / 4,500
Myanmar Premium	330ml / 545ml	2,800 / 5,000

BOTTLED

Dagon Premium	330ml	3,500
Heineken	330ml	4,000
Hoegaarden	330ml	4,500
Tiger	640ml	5,500

LIQUORS

APERITIFS

Martini Extra Dry, Martini Rosso, Martini Bianco, Pernod, Ricard	5,500
Pimm's No. 1	

GIN

Beefeater	4,500
Bombay Sapphire	5,500
Tanqueray	6,000
Hendricks	8,500

VODKA

Absolut, Skyy	4,500
Grey Goose, Ciroc	8,500

RUM

Mandalay	3,500
Bacardi Light/Gold	4,500
Captain Morgan Dark	5,000

TEQUILA

Jose Cuervo Gold	4,500
Patron Cafe	7,000
Patron Silver, Anejo	7,500
Patron Reposado	8,500

WHISKY & BOURBON

Jim Beam, Jack Daniels, Ballantines	4,500
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J.W. Black	7,000
Chivas 12y, Chivas 18y, Canadian Club	
Jameson, Double Black	7,500
Dalmore 12y	7,500
Maker's Mark	8,000
Monkey Shoulder	9,000
J.W. Blue	17,000

WHISKY

Glenfiddich, Glenvilet 12y	6,500
Glenfiddich, Glenvilet 15y	7,500
Glenmorangie 10y	
Macallan 12y	7,500
Macallan 15y Fine Oak	18,000

COGNAC & EAUX DE VIE

Remy Martin VSOP	7,500
Massenez Kirsch Vieux	8,000
Laubade XO Armagnac	12,000

DIGESTIVE

Bailey's Irish Cream,	5,500
Kahlua, Malibu, Apricot Brandy, Cherry Brandy, Sambuca, Cointreau	
Amaretto	6,000
Grand Marnier	7,000

SIGNATURE COCKTAILS

SECRET GARDEN Infused Vodka, cucumber, lime juice	7,500
FUNKY THING Infused gin, guava, grapefruit, blackcurrant	7,500
BABY COOPER Bourbon, Jagermeister, bitter, lime juice, ginger	7,500
SPICY G Infused tequila, passion fruit, ginger	7,500
MANDALAY IS CALLING Rum, egg white, cinamon, lime	7,500

CLASSIC G COCKTAILS

G WHITE SANGRIA G sangria mix, fresh fruits	7,000
G&T Infused gin, spices, tonic water	7,000
G MOJITO Classic, strawberry or raspberry	7,000
G MARGARITA Ginger, passion or classic	7,000
GIMLET Gin, sugar, lime juice	7,000
OLD FASHION Bourbon, sugar, bitter	7,000
WHISKY SOUR Whisky, egg white, lime juice	7,000
MAI TAI Rum, pineapple, orange curacao, lime	7,000
LONG ISLAND ICED TEA Vodka, rum, gin, tequila, triple sec, lime, coke	7,000
BARREL AGED NEGRONI Gin, campari, Martini Rosso	7,000

COFFEES

HOT

Espresso, Macchiato, Americano	3,000
Long Black, Latte, Cappuccino, Mocha	3,500
Double Espresso	3,500
Add Shot	800

ICED

Coffee	3,500
Latte, Mocha, Cappuccino, Chocolate	3,500

TEAS

Earl Grey, English Breakfast, Darjeeling, Four Red Fruits, Jasmine Green Tea, Peppermint, Chamomile	3,000
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