



# 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 sace	29,000
Pork Rillettes Homemade pork meat rillettes	12,000
Old World Country Paté Fine blend "Bresse" poultry and black pork flavored with cognac	9,300

## FIRST IMPRESSION

Pennyworth Salad Pennyworth, garlic, roasted peanuts and lime dressing	4,500
Tea Leaf Salad Pickled tea leaves, roasted peanuts and beans, toasted sesame seeds, fried garlic and dried shrimp	4,900
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	10,000
Artichoke and Squid Salad Sautéed artichoke squid, lime juice, crushed bread and rocket salad	14,000
Smoked Salmon Salad Rocket salad served with smoked salmon & old balsamic dressing	14,000
Sardine "en Boite" Canned Spanish imported sardines, toast bread and salted butter	15,000
Smoked Marlin Fish Potatoes and watercress salad	14,000
Peach Wine and Gorgonzola Tartine Melted gorgonzola in pears wine, farmer bread and rocket salad	11,000

## 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	15,000

## FROM THE OCEAN

Curcuma Salmon Stewed leeks curcuma and crustacean emulsion	17,800
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 prawn, black rice and lemongrass sauce	24,500
Red Snapper Broccoli puree, fried bokchoi and onion pickles	18,000

## 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	30,000
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 Roquette Cherry Tomatoes Salad	4,700
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## SOUPS

Traditional French Onion Soup Beef consommé with gruyere croutons	7,000
Creamy Tomato Soup Fresh tomatoes from Shan State with bread croutons	7,000
Asparagus Soup Creamy emulsion and Parmesan croutons	7,000

## 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	9,300
Slow Cooked Beef Rib Penne Red wine sauce	9,300
Carbonara Spaghetti Authentic recipe with bacon, Parmesan and egg yolk	12,400
Spaghetti Olio Prawn, garlic and red chili	12,400
Spaghetti Vongole White wine and Atlantic clams	14,500

## PIZZAS

Margherita Tomato base, Mozzarella cheese & Italian basil	10,300
Vegetarian Tomato base, Mozzarella cheese, zucchini, eggplant, mushroom	11,350
Alla Napoletana Tomato base, Mozzarella cheese, anchovies, oregano, cappers	12,400
Prosciutto e Funghi Tomato base, Mozzarella cheese, ham, mushrooms	12,400
Pepperoni & Chili Tomato base, Mozzarella cheese, pepperoni, chili	14,000
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	9,000
Profiteroles Cream puff, whipped cream and hot chocolate	9,000
Crème Brulée Rich custard and infused with Madagascar vanilla	8,500
Apple Crispy Pie Cinnamon, raisin and crispy filo	8,500
Ice Cream & Sorbets Vanilla, chocolate, vanilla cookie, hazelnut, peanut butter, green tea, strawberry, mango sorbet, lemon sorbet	2,600

## BABETT MENU

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## WINES

### WHITE

			gls.	btl.
Ribeaupierre, Pays d'Oc	2017	France	4,500	22,000
Les Plots Chardonnay, Languedoc	2017	France	8,500	42,000
Château de la Thebaudiere, Vallée de la Loire	2017	France	8,500	42,000
Marius by M.Chapoutier, Pays d'Oc	2017	France	-	44,000
Piccini Pinot Grigio, IGT delle Venezie	2018	Italy	-	48,000
Château Haut-Mondain, Bordeaux	2017	France	11,000	54,000
Chevalier Alexis Lichine, Pays d'Oc	2016	France	-	59,000
Château Tour Bicheau, Bordeaux	2017	France	-	86,000
Domaine Bachey-Legros, Bourgogne	2014	France	-	93,000
Altos del Plata, Mendoza	2015	Aus.	-	94,000
Cape Mentelle, Margaret River	2015	Aus.	-	101,000
Penfold's Max, Barossa Valley	2016	Aus.	-	105,000
D'Alamel Réserve, Valle del Rapel	2017	Chile	-	107,000
Cloudy Bay, Marlborough	2016	NZ.	-	138,000
Château des Tourtes, Bordeaux	2016	France	-	138,000
Chablis Saint-Pierre Bourgogne	2015	France	-	148,000
Domaine des Petits Quarts, Vallée de la Loire	2002	France	-	168,000
Chablis 1er Crus Troemes Bourgogne	2015	France	-	186,000

### RED

Ribeaupierre, Pays d'Oc	2017	France	4,500	22,000
Domaine des Hautes Ouches, Vallée de la Loire	2017	France	8,000	42,000
Les Plots Merlot / Syrah / Cabernet Sauvignon, Languedoc-Roussillon	2017	France	8,500	42,000
Piccini Rosso, IGT Toscana	2018	Italy	-	43,000
Marius by M.Chapoutier, Pays d'Oc	2017	France	-	44,000
Piccini Collezione Oro, Chianti Riserva DOCG	2018	Italy	-	51,000
Château D'Aussieres, Corbières	2016	France	-	54,000
R de Roubine, Provence	2015	France	12,000	58,000
Château du Cavalier, Bordeaux	2016	France	-	64,000
Campo Viejo Tempranillo, Rioja	2015	Spain	-	64,000
Maison Louis Girard Pinot Noir, Bourgogne	2015	France	-	65,000
Vins des Chaponnières, Bourgogne	2016	France	-	70,000
Jacob's Creek Barossa, Barossa	2015	Aus.	-	74,000
Château Tour Bicheau, Bordeaux	2016	France	-	88,000
Château Bechereau, Bordeaux	2014	France	-	92,000
Altos Del Plata, Mendoza	2016	Aus.	-	93,000
Eikendal, Charisma, Stellenbosch	2016	S.Africa	-	96,000
Penfolds Bin 2, Barossa	2016	Aus.	-	107,000
D'Alamel Réserve Cabernet Sauvignon, Central Valley	2015	Chile	-	107,000
Cape Mentelle, Margaret River	2015	Aus.	-	114,000
Lapostolle Grand Sélection Cabernet Sauvignon, Valle Del Rapel	2014	Chile	-	140,000
Les Remparts de Ferrières, Bordeaux	2015	France	-	188,000
Cloudy Bay, Marlborough	2014	NZ.	-	192,000

### CHAMPAGNE & SPARKLING

Splendid Blanc de Blanc	-	France	7,500	35,000
Alain Baily 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 Baily Brut Rosé	-	France	-	188,000
Moët & Chandon Rosé Impérial	-	France	-	228,000

## BEERS

### DRAUGHT

Dagon	330ml / 545ml	2,000 / 3,200
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	4,500
Corona	330ml	5,000
Hoegaarden	330ml	5,000
Tiger	640ml	5,500

### 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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## SIGNATURE COCKTAILS

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

## CLASSIC G COCKTAILS

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

## 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

## BABETT WINES & BEVERAGE LIST

Prices are quoted in Myanmar Kyat and subject to 10% service charge and applicable 5% government tax. Please be aware that vintages might change.



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

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

## OYSTERS

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

## SHARING

*Recommended for 2 persons*

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

## SWEETS

- All-you-can-eat Chocolate Mousse 15,000
- Chocolat Liégeois  
Chocolate sauce and whipped cream 7,000
- 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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## 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

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