



BABETT

EATERY & BAR

STARTERS

Pennyworth Salad Pennyworth, garlic, roasted peanuts, lime dressing	4,200
Tea Leaf Salad Pickled tea leaves, roasted peanuts and beans, toasted sesame seeds, fried garlic and dried shrimp	4,700
Beetroot, Watermelon, Feta Smoked beetroot, compressed watermelon, feta cheese, snow peas Julienne	8,000
Caesar Salad Crispy romaine lettuce, butter croutons, bacon, soft boiled egg, anchovies and Caesar dressing	9,300
Add chicken or prawn	3,000
Grilled Asparagus With shaved parmesan and romesco	10,000
Roasted Baby Carrots With feta cheese, Asian dressing	10,000
Smoked Salmon Rocket Salad Rocket salad served with smoked salmon, old balsamic dressing	14,000
Sea Bass Carpaccio Marinated citrus fruits and vinegar	12,000
Artichoke and Squid Salad Balsamic vinegar, green salad	13,500
Two Ways Tuna Tartare Guacamole, green salad	17,000
Beef Carpaccio Crispy parmesan, tomatoes confit and lemon vinaigrette	18,000
Tart Fine with Cherry Tomato & Goat Cheese Buttery crush with cherry tomato confit & fresh herb and French goat cheese	15,500
Grilled Prawns Marinated with chili & garlic, cream chickpeas	18,500

SOUPS

Asparagus Soup Creamy emulsion & parmesan crouton	6,000
"Madame du Barry" Creamy Soup Creamy cauliflower soup with sautéed prawns	6,000

FROM THE OCEAN

Red Snapper Broccoli puree, fried bokchoi, onion pickles	18,000
Pan-fried Salmon Butter sauce spinach and cherry tomato confit	17,600
Steamed Halibut Served with green beans "à la française" & Emulsion Iberico ham	23,700
Lobster Barbecue Half / Full 23,000 / 45,000 Butter parsley and d'espelette chili barbecue	

FROM THE LAND

Roasted Duck Breast Mushrooms & pistachio risotto, duck juice	17,000
Slow Cooked Pork Tenderloin Homemade gnocchi, mushroom sauce	22,000
Short Ribs Beef Bourguignon With truffle mashed potatoes	22,000
Blanquette Veal "l'ancienne" French veal ragout served with homemade tagliatelle	38,000

CHEESE AND COLD CUTS PLATTERS (can satisfy 3 to 4 pers.)

Imported Selection of AOP French Cheese	
3 cheeses	18,000
5 cheeses	25,000
Pork Rillettes Homemade pork meat rillettes	12,400
G-board 3 cheeses, 3 cold cuts	43,000
Babett Board 5 cheeses, 5 cold cuts & rillettes	57,000

PASTA

Linguine Vegetarian Pasta Grilled vegetables, pesto, rocket 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, red chili	12,400

ON THE GRILL

DRY AGED 7 WEEKS

Imported Black Angus Rib Eye 300g	45,000
Imported Angus Prime Rib 700g	89,000

BEEF

G Burger Beef patty, American cheddar style, thousand island dressing, pickles, rocket, confit tomatoes, fried egg	15,500
Local Beef Tenderloin 300g	19,900

LAMB

Lamb Rack Australian lamb 200g, roasted baby carrots, potatoes, chimichurri sauce	24,500
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PORK

Pork Chop, French Cut	19,000
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CHICKEN

Mediterranean or Spicy

Half Grilled Chicken	15,000
Grilled Korean Chicken Thigh Grilled chicken with spicy Korean sauce	15,000

*All cuts are served with potato wedges and a choice of spicy mojo / black pepper / red wine sauce.

SIDE DISHES

Ratatouille, Mashed Potatoes, Roasted Veggies, Truffle Parmesan Fries, Pizza Bread Basket Roquette Cherry Tomatoes Salad	4,700
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WOOD FIRED OVEN PIZZA

Margherita Tomato, mozzarella, Italian basil	10,300
Vegetarian Tomato, mozzarella, zucchini, eggplant, mushrooms	11,350
Alla Napoletana Tomato, mozzarella, anchovies, oregano, cappers	12,400
Tuna Tomato, mozzarella, tuna, red onion, olives	12,400
Prosciutto e Funghi Tomato, mozzarella, ham, mushroom	12,400
Quattro Stagioni Tomato, mozzarella, mushroom, ham, artichoke, olives	15,000
Spinach Spinach, blue cheese, confit tomatoes, cashew nuts, roquette	14,000
Peperoni & Chili Tomato, mozzarella, peperoni, chili	14,000
G Pizza Tomato, mozzarella, Serrano ham, pepperoni, ham, olives	17,000
Parma Tomato, mozzarella, Serrano ham, arugula	16,000
Half Half Half and half of any pizza	17,000
Truffle White pizza, mushroom, truffle, cheese	17,000

DESSERTS

Ice Cream & Sorbets by the Scoop Vanilla, chocolate, vanilla cookie, hazelnut, peanut butter, green tea, strawberry, mango sorbet, lemon sorbet	2,600
Chocolate Volcano Molten chocolate cake served with vanilla ice cream	8,500
The Profiterole Vanilla ice cream, whipped cream and hot chocolate	8,500
Green Tea Baked Alaska	8,000
Apple Crispy Whipped cream	8,300
Mango Hand cut Sein to lone mango tartare & syrup basil, éclat meringue served with sherbet mango	9,000

BABETT MENU

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



BABETT

EATERY & BAR

TAPAS SELECTION

Daily from 3 pm onwards

5,000MMK / Tapas

- [] Deep fried calamari with aioli
Crispy squids served with garlic mayonnaise and lemon wedges
- [] Spicy eggplant caviar
Eggplant caviar hot served with garlic bread
- [] Spicy Korean chicken wings
Crispy chicken wings tossed with spicy Korean glazee
- [] Croquetas de jamón
Spanish ham croquetas
- [] Mortadella (30g)
Served with tomato bread
- [] Bombas de la Barceloneta
Beef croquetas with alioli and spicy based tomato sauce
- [] Bravas potatoes
Fried homemade potatoes tosed with paprika and served with garlic mayonaise and spicy sauce
- [] Deep fried small fish
Crispy spicy small fish garlic
- [] Grilled chicken skewers
Marinated chicken skewers, peanut sauce
- [] Codfish brandada roll
Cod fish and garlic purée wrapped in zucchini with lemon oil and olives
- [] Feta cheese
Marinated with herbs
- [] Salami (30g)
Served with tomato bread
- [] Sweet potato fries
Sweet potato with yogurt dressing, scallions

BABETT TAPAS MENU

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BABETT

EATERY & BAR

WINES

WHITE

				gls.	btl.
Georges Duboeuf, IGP Pays d'Oc	2012	France		4,500	22,000
Plaimont Colombelle, Côtes de Gascogne	2016	France		6,000	28,000
Philippe Dresche Riesling Alsace	2015	France		7,500	35,000
Vins des Chaponnières, Bourgogne	2015	France			38,000
Château Tour Bicheau, Bordeaux, Graves	2014	France			38,000
"Les Maries" Domaine de la Baume, Languedoc Roussillon	2016	France			42,000
"Parallele 45" Jaboulet Aine, Vallée du Rhône	2015	France			44,000
Chablis, Baudouin Millet, Bourgogne	2015	France			59,000
Domaine Bachey-Legros, Bourgogne	2014	France			68,000
Domaine des Petits Quarts, Vallée de la Loire	2002	France			80,000

RED

Jean Berteau, Merlot, Languedoc-Roussillon	2015	France		4,500	22,000
Vins des Chaponnières, Bourgogne	2016	France		8,000	38,000
Château Tour Bicheau, Bordeaux, Graves	2014	France	10,000		45,000
Domaine d'Aussières, Corbière (Domaine Barons de Rothschild)	2016	France			45,000
Château Béchereau, Bordeaux, St.Émilion	2014	France			48,000
Domaine des Remparts, Bourgogne	2014	France			57,000
Eikendal, Charisma	2016	S.Africa			77,000
Château Mont Thabor, Vallée du Rhône	2014	France			86,000

CHAMPAGNE & SPARKLING

Alain Bailly Brut		France			68,000
Alain Bailly Brut Rosé		France			110,000
Drappier Zéro Dosage Br		France			95,000
Drappier Grande Sendrée	2008	France			200,000
Prince de Richemont Brut		France	4,500		20,000

ROSÉ

R de Roubine, Provence	2016	France	6,500		30,000
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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

CIDERS

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

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 juice, grenadine	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

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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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

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Myanmar Premium	330ml / 545ml	2,800 / 5,000

BOTTLED

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LIQUORS

APERITIFS

Martini Extra Dry, Martini Rosso, Martini Bianco, Pernod, Ricard Pimm's No. 1	5,500
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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	7,500
Jameson, Double Black	7,500
Dalmore 12y	8,000
Maker's Mark	9,000
Monkey Shoulder	17,000
J.W. Blue	17,000

WHISKY

Glenfiddich, Glenvilet 12y	6,500
Glenfiddich, Glenvilet 15y	7,500
Glenmorangie 10y	7,500
Macallan 12y	18,000
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	6,000
Amaretto	7,000
Grand Marnier	7,000

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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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