



# BABETT

EATERY & BAR

## PATÉS & TERRINES

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

## FIRST IMPRESSIONS

Beetroot, Watermelon, Feta Smoked beetroot, watermelon, feta cheese, snow peas	8,300
Grilled Asparagus Parmesan, romesco sauce	11,000
Sardine "en Boite" Spanish sardines, toasted bread, salted butter	15,200
Whisky-smoked Beef Carpaccio House-smoked beef carpaccio, watercress, pesto, shaved smoked parmesan	16,000
Smoked Salmon Mille-Feuille Smoked salmon layered in French puff pastry with Isigny cream, Szechuan pepper and organic fennel confit	18,000
Bone Marrow Girolle mushrooms, herbed butter sauce	19,000
Canadian Lobster Poached lobster, quinoa and cherry tomato confit in basil, mandarine vinaigrette	22,000
Pan-fried foie gras Toasted rustic farmer's bread, apple confit chutney with pistachio	26,000
French Oysters (6pcs) Prepared three ways, au naturel, baked with cheese and leek, and carpaccio with lime and spring onion	27,000

## SALADS

Pennywort Salad Pennywort, garlic, roasted peanuts, lime dressing	4,600
Tea Leaf Salad Pickled tea leaves, roasted peanuts and beans, toasted sesame seeds, fried garlic, dried shrimp	5,000
Caesar Salad Crispy romaine lettuce, butter croutons, bacon, soft boiled egg, anchovies, Caesar dressing Add chicken or prawn	9,000
Smoked Salmon Salad Smoked salmon, rocket salad, balsamic dressing	14,600
Artichoke and Squid Salad Sautéed artichoke and squid, lime juice, bread crumbs, rocket salad	14,600
Lyonnaise Salad Smoked duck breast, bacon, croutons, poached egg	15,000
Gourmet Salad Roasted artichokes, French beans, Parma ham	15,000
Burrata & Tomato Salad Fresh Italian burrata, cherry tomato confit, basil, balsamic dressing	29,000

## 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
Fish Soup, Mergui Archipelago Selection of fish from Mergui islands, French rouille sauce	12,000

## TARTARES

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

## FROM THE GRILL BURGER

G Burger Beef patty, American cheddar style, thousand island dressing, pickles, rocket salad, sun-dried tomatoes, fried egg	15,500
Savoie Burger Beef patty, red onion marmalade, Reblochon cheese, salad, mustard sauce	19,000

## BEEF

Le Chateaubriand 600g The king of prime cuts tenderloin center	29,000
70 Days Grain-fed Australian Angus Striploin 250g	29,000
Ribeye 300g	45,000
Black Angus Prime 800g dry-aged 5 weeks	95,000
Australian Wagyu Prime Rib 1.2kg Australian wagyu prime rib, vegetables and pepper and mojo sauces; serves 2-3 persons	190,000

## LAMB

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

## PORK

Pork Chop French cut 300g	19,000
------------------------------	--------

## CHICKEN

Half Chicken BBQ Spicy marinated	15,500
-------------------------------------	--------

## LOBSTER

Ngapali Lobster 400g	60,000
-------------------------	--------

## + SIDE DISHES

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

## FROM THE OCEAN

Black Pomfret, Mergui Archipelago Clam sauce with white butter and snow beans	17,000
Scottish Salmon Baked salmon, quinoa, Champagne sauce	19,000
Hokkaido Scallops Trilogy Hokkaido sea scallops prepared three-ways, ravioli with fresh Perigord black truffle sauce, tartare with avocado, and pan-fried with parsley potato	27,000
Lobster Risotto Rice cooked in Canadian lobster bouillon, fennel emulsion	27,000

## FROM THE LAND

Pork Ribs Braised pork rib in spicy barbecue sauce, French fries	15,000
Beef Shallot Braised beef with shallots and mushrooms	18,000
Chicken Cocotte Stewed in Champagne, Girolles mushrooms	19,000
Beef Tongue Traditional sauce Piquante	19,500
Duck Breast Pan fried duck breast, black mushrooms, brussels sprouts, Cognac sauce	24,000
Osso Bucco alla Milanese Braised veal, Trofie pasta	27,000

## PASTAS

Linguine Vegetarian Pasta Grilled vegetables, pesto, rocket salad and Parmesan cheese	9,300
Carbonara Spaghetti Authentic recipe with bacon, Parmesan and egg yolk	12,400
Spaghetti Olio Prawn, garlic and red chili	12,400
Spaghetti Seafood Spicy cherry tomato confit, clams, grilled squid and prawn, herbed fish bouillon	14,500
Organic Fettuccini Rustichella organic pasta, slow-cooked beef cheek, mushrooms, thyme and meat jus	15,500
Truffle Trofies Trofie pasta, freshly shaved Périgord black truffle	19,000

## 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, capers	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, olives	16,000
Salmon Rocket Tomato, mozzarella, capers, smoked salmon and rocket salad	16,500
My Better Half Half and half of any pizza	17,000
Burrata Love Cherry tomato confit, fresh burrata cheese, Parma ham, basil and balsamic vinegar reduction	18,000

## CHEESES & COLD CUTS

Jamón Ibérico "Pata Negra" 36 to 48 months dried Spanish cured ham	15,000
Parma Ham Italian dry-cured ham	15,000
French Cheeses 3 cheeses	19,500
G-board 3 cheeses, 3 cold cuts	43,000
Babett Board 5 cheeses, 5 cold cuts	59,000

## DESSERTS

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

## BABETT FEBRUARY MENU

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



# BABETT

EATERY & BAR

## WINES

			gls.	btl.				gls.	btl.
WHITE					RED				
Ribeaupierre Pays d'Oc	2017	France	4,500	22,000	Ribeaupierre Pays d'Oc	2017	France	4,500	22,000
Château de la Thebaudiere, Vallée de la Loire	2017	France	8,500	42,000	Domaine des Hautes Ouches, Vallée de la Loire	2017	France	8,500	42,000
Les Jamelles Sauvignon Blanc, Pays d'Oc	2018	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	Les Jamelles Merlot, Pays d'Oc	2017	France	8,500	42,000
Piccini Pinot Grigio, IGT delle Venezie	2018	Italy	-	48,000	Piccini Rosso, IGT Toscana	2018	Italy	-	43,000
Jacob's Creek Classic Riesling	2018	Aus.	-	50,000	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
Kaikoura Bay, Marlborough	2017	Aus.	-	62,000	R de Roubine, Provence	2015	France	12,000	58,000
Stonefish, Margaret River	2018	Aus.	-	71,000	Château Les Millaux, Bordeaux	2018	France	-	62,000
Riesling Collection, Alsace	2016	France	-	74,000	Château du Cavalier, Bordeaux	2016	France	-	64,000
Château Tour Bicheau, Bordeaux	2017	France	-	86,000	Campo Viejo Tempranillo, Rioja	2015	Spain	-	64,000
Domaine Bachey-Legros, Bourgogne	2014	France	-	93,000	Maison Louis Girard Pinot Noir, Bourgogne	2017	France	-	65,000
Altos del Plata, Mendoza	2015	Aus.	-	94,000	Jacob's Creek Barossa, Barossa	2015	Aus.	-	74,000
Cape Mentelle, Margaret River	2015	Aus.	-	101,000	Xavier Vignon Côtes du Rhône, Vallée du Rhône	2012	France	-	78,000
Penfold's Max, Barossa Valley	2016	Aus.	-	105,000	Château La Branne, Bordeaux	2014	France	-	88,000
D'Alamel Réserve, Valle del Rapel	2017	Chile	-	107,000	Château Bechereau, Bordeaux	2014	France	-	92,000
Cloudy Bay, Marlborough	2016	NZ.	-	138,000	Altos Del Plata, Mendoza	2016	Aus.	-	93,000
Château des Tourtes, Bordeaux	2016	France	-	138,000	Stonefish, Margaret River	2014	Aus.	-	95,000
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
			<b>gls.</b>	<b>btl.</b>	6.38 Gran Selezione, Chianti Classico, Vintage	2015	Italy	-	104,000
					Penfolds Bin 2	2016	Aus.	-	107,000
<b>CHAMPAGNE &amp; SPARKLING</b>					D'Alamel Réserve Cabernet Sauvignon, Central Valley	2015	Chile	-	107,000
Baron de Médicis NV	-	France	7,000	33,000	Cape Mentelle, Margaret River	2015	Aus.	-	114,000
Drappier Carte d'Or Brut	-	France	-	144,000	Xavier Vignon Vacqueyras, Vallée du Rhône	2011	France	-	128,000
Moët & Chandon Impérial Brut	-	France	-	205,000	Lapostolle Grand Sélection Cabernet Sauvignon, Valle Del Rapel	2014	Chile	-	140,000
				110,000 (½)	Villa Al Cortile, Brunello di Montalcino DOCG	2014	Italy	-	177,000
Veuve Clicquot Brut	-	France	-	205,000	Château Mont Tabor, Chateaneuf-du-Pape, Vallée du Rhône	2016	France	-	188,000
				110,000 (½)	Les Remparts de Ferrières, Bordeaux	2015	France	-	188,000
Drappier Grande Sendrée	2008	France	-	285,000	Cloudy Bay, Marlborough	2015	NZ.	-	192,000
Jacquesson Cuvée n°740 (No Vintage)	-	France	-	298,000	Albert Bichot Gevrey-Chambertin, Bourgogne, Vintage	2013	France	-	242,000
			<b>gls.</b>	<b>btl.</b>				<b>gls.</b>	<b>btl.</b>
<b>ROSÉ</b>					<b>SWEET WINE</b>				
Marius by M.Chapoutier	2017	France	9,000	44,000	Gewurztraminer Grand Cru Collection, Alsace	2015	France	-	99,000
Jacob's Creek Sparkling Rosé NV	-	Aus.	12,000	56,000	Domaine des Petits Quarts, Vallée de la Loire	2002	France	-	168,000
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					

## BABETT WINES 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

## 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
----------	-------	-------

### CRAFT

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

## 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
Perrier	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 HOLIDAY; FROM 12PM TO 3PM

## PROTEIN

- Steak & Egg** 19,000  
Grilled beef, fried egg, bravas potatoes
- Fish & Chips** 17,500  
Served with tartar sauce

## EGGS

- Eggs Benedict** 12,000  
Smoked salmon, farmer's bread, hollandaise sauce
- Avocado & Egg** 9,000  
Curried avocado, egg yolk, toast
- Frittata** 9,000  
Spanish style potato omelet, served with green salad
- Comté Cheese Omelet** 9,000  
Served with green salad
- Crustless Quiche Lorraine** 10,000  
Served with green salad

## SHARING

- Roast Chicken** 27,000  
Whole roasted chicken (1.2 kg), French fries, green salad; serves 3 guests

## PIZZA

- Brunch Pizza** 14,000  
Crispy bacon, whole egg, tomatoes, Emmental cheese

## DAIRY

- Cold Cuts & Cheese** 25,000  
Selection of cold cuts and imported cheese, green salad

## VEGGIES

- Mexican Brunch Salad** 10,000  
Sweet potato, corn, black beans, mint, soft-boiled egg
- Hummus & Veggie Bowl** 12,500  
House-made hummus, asparagus, Brussel sprouts, avocado
- Power Bowl** 12,000  
Quinoa, granny smith apple, roasted bell pepper, soft-boiled egg, basil

## SWEET TOOTH

- Strawberry Mascarpone Pancakes** 9,000  
Strawberry, mascarpone mousse

## FREE-FLOW

- Bubbles & Cocktails from 12pm to 3pm.** 28,000  
Includes the following:

- French Sparkling Wine**
- Bloody Mary**  
Vodka, tomato juice, tobacco, pepper, lemon, celery
- Spicy Michelada**  
Beer, tomato juice, lime, Worcestershire sauce, pepper
- Aperol Spritz**  
Aperol, sparkling wine, soda water

BABETT BRUNCH MENU

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