



# BABETT

EATERY & BAR

## PATÉS & TERRINES

Duo Terrines	10,000
Pork and duck meatloaf, nuts, house-pickled onion and cauliflower, homemade mustard	
Duck Rillettes	12,000
House-made duck meat spread, pickled fruits	

## FIRST IMPRESSIONS

Beef Carpaccio	16,000	
House-smoked beef, egg yolk marinated in teriyaki sauce, roasted hazelnuts, rocket wasabi dressing		
House-smoked Salmon	18,000	
Lime cream, marinated fennel, rocket salad, tomato confit, soy-yuzu dressing		
Tea Leaf Salad	5,000	
Pickled tea leaves, roasted peanuts and beans, toasted sesame seeds, fried garlic, dried shrimp		
Caesar Salad	9,000	
Crispy romaine lettuce, butter croutons, bacon, soft boiled egg, anchovies, Caesar dressing		
Add chicken or prawn		3,000
Mediterranean Octopus Salad	14,600	
Tomatoes, chickpeas, bell peppers, lime olive oil dressing		
Lyonnais Salad	15,000	
Smoked duck breast, bacon, croutons, poached egg		

## SOUPS

Traditional French Onion Soup	7,500
Beef consommé, cheese croutons	
Creamy Tomato Soup	7,500
Tomatoes, bread croutons	
Fish Soup	12,000
Selection of fish from Mergui islands	

## TARTARES

Tuna Tartare	17,000
Tomato, avocado, passionfruit, lemon chantilly	
Salmon Tartare	17,500
Coriander, tomatoes, sweet chili, lime	
Classic Beef Tartare	18,000
Hand-cut beef tenderloin, French fries, green salad	

## FROM THE OCEAN

Barramundi	17,000
Zucchini tagliatelle, tomatoes, roasted artichokes, shiitake mushrooms, basil	
Scottish Salmon	19,000
Baked salmon, quinoa, Champagne sauce	
Hokkaido Scallops Trilogy	27,000
Scallop tomato tartare; stir-fried scallop in sage butter; scallop carpaccio on crab ravioli	
Lobster Risotto	27,000
BBQ-flamed lobster with cognac, risotto in lobster bisque	

## FROM THE LAND

Beef Shallot	18,000
Braised beef with shallots, mushrooms	
Chicken Cocotte	19,000
Chicken stew in a cast iron, mushrooms	
Beef Tongue	19,500
Beef, spicy tomato-based stew, mashed potatoes	
Duck Breast	24,000
Duck breast, roasted vegetables, beetroot sauce	
Pork Milanese	27,000
Breaded pork chop, trofie pasta	

## FROM THE CHARCOAL GRILL BEEF

G Burger	15,500
Beef patty, American cheddar style, thousand island dressing, pickles, rocket salad, sun-dried tomatoes, fried egg	
Le Chateaubriand 600g	29,000
The king of prime cuts tenderloin center	
70 Days Grain-fed Australian Angus	
Striploin 250g	29,000
Ribeye 300g	45,000
Black Angus Prime	95,000
800g dry-aged 5 weeks	
Australian Wagyu Prime Rib	190,000
1.2kg Australian wagyu prime rib, vegetables and pepper and mojo sauces; serves 2-3 persons	

## LAMB

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

## PORK

Pork Chop	19,000
French cut 300g	
Pork Ribs	15,000
Braised pork rib in spicy barbecue sauce	

## CHICKEN

Chicken Burger	19,000
Romaine salad, red onion pickles, blue cheese sauce, coleslaw	
BBQ Half Chicken	15,500
Spicy marinated	

## + SIDE DISHES

	4,700
Ratatouille, Mashed Potatoes, Roasted Vegetables, French Fries, Truffle Parmesan Fries, Pizza Bread Basket, Rocket and Cherry Tomato Salad	

## FROM THE GARDEN

Pennywort Salad	4,600
Pennywort, garlic, roasted peanuts, lime dressing	
Roasted Vegetables	8,000
Seasonal organic vegetables, rocket salad, lime honey dressing	
Vegetable Fettuccine	9,300
Roasted organic vegetables, pistachio, pistou sauce	
Grilled Asparagus	11,000
Parmesan, romesco sauce	
Margherita Pizza	10,300
Tomato base, mozzarella cheese and Italian basil	
Verde Pizza	11,350
Tomato base, mozzarella cheese, zucchini, eggplant, mushroom	
Quinoa Salad	13,000
Tomatoes, green apple, Chinese celery, rocket salad, soy dressing	
Burrata Salad	17,000
Rocket salad, marinated tomatoes, cherry tomato confit, basil, balsamic dressing	

## PIZZAS

Alla Napoletana	12,400
Tomato base, mozzarella cheese, anchovies, oregano, capers	
Prosciutto e Funghi	12,400
Tomato base, mozzarella cheese, ham, mushrooms	
Pepperoni & Chili	14,000
Tomato base, mozzarella cheese, pepperoni, chili	
G Pizza	16,000
Tomato base, mozzarella cheese, Serrano ham, pepperoni, olives	
Calzone Pizza	16,000
Tomato base, mozzarella cheese, ham, mushrooms, egg	
Salmon Rocket	16,500
Tomato, mozzarella, capers, smoked salmon and rocket salad	
My Better Half	17,000
Half and half of any pizza	

## PASTAS

Spaghetti Carbonara	12,400
Bacon, egg yolk, Parmesan cheese	
Bolognese Fettuccini	12,400
Tomatoes, minced beef, onion	
Spaghetti Olio	12,400
Prawn, garlic and red chili	
Seafood Spaghetti	14,500
Clam, grilled squid, prawn, spicy cherry tomato confit	
Beef Cheek Fettuccine	15,500
Rustichella pasta, slow-cooked beef, mushrooms	
Trofies Napolitana	19,000
Tomatoes, garlic, basil	

## CHEESES & COLD CUTS

Serrano Ham	15,000
Spanish dry-cured ham	
Parma Ham	15,000
Italian dry-cured ham	
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, strawberry, mango sorbet or lime sorbet	
Mille-feuille	8,500
Layers of puff pastry, vanilla cream	
Lime Tart	8,500
Lime curd, Italian meringue, pistachio, basil	
Crème Brulée	9,000
Creamy custard infused with Madagascar vanilla	
Crispy Apple Pie	9,000
Caramelized apple, homemade crust, rum flambéed grapes	
Chocolate Volcano	9,000
Molten chocolate cake, vanilla ice cream	
Profiteroles	9,500
Cream-filled pastry, whipped cream, hot chocolate sauce	

## BABETT MENU

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