



Lunch & Dinner Winter 2022

Ask for our daily specials

Please inform staff of any food allergies prior to placing your order.

Babett Yangon

Hotel G Yangon, 5 Alan Pya Pagoda Street, Yangon
+95 1824 3639

Open Daily

11.00am-9.00pm

babettyangon@randblab.com

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Tartares

Tuna Tartare	35,000
Red tuna, avocado, onion, cherry tomato, sour cream, toast, Japanese sesame salt	
Smoked Beef Carpaccio	33,600
Raw beef sliced paper-thin, beetroot ketchup, topped with radish pickle, rocket salad	
Wagyu Classic Tartare	45,000
Hand-cut wagyu beef, French fries, garden salad, prepared live at the table	

Pâtés & Terrines

Cold Cuts Selection	74,000
Chef selection of home-made cold cuts, duo terrines, duck rillettes (no cheese)	

First Impressions

Tea Leaf Salad	8,000
Pickled tea leaves, roasted peanuts and beans, toasted sesame seeds, fried garlic, dried shrimp	
Caesar Salad	15,000
Crispy romaine lettuce, butter croutons, bacon, soft boiled egg, Caesar dressing	
Add chicken or prawn or smoked salmon	6,000
Octopus Salad	21,360
Octopus, tomatoes, chickpeas, bell peppers, lime olive oil dressing	
Crab Asparagus Sabayon Celery	28,000
Fresh crab meat, asparagus, quinoa, pomelo and Sabayon celery	

Soups

Traditional French Onion Soup	11,400
Beef consommé, cheese croutons, bacon	
Fish Soup	16,800
Selection of fish from Mergui islands	
Mushroom Soup	19,000
Roasted mushrooms, truffle sauce, cream	

From the Garden

Pennywort Salad	8,000
Pennywort, garlic, roasted peanuts, lime dressing	
Roasted Vegetables	15,000
Seasonal organic vegetables, rocket salad, lime honey dressing	

From the Land

Chicken Milanese	25,000
Breaded chicken, tomato, house-made trofie pasta	
Beef Shallot	27,200
Braised beef with shallots, mushrooms	
Beef Tongue	29,400
Beef, spicy tomato-based stew, mashed potatoes	
Beef Bourguignon Gnocchi	29,400
Beef, pork, mushrooms	

From the Sea

Check our blackboard specials for the catch of the day

From The Grill

BEEF

G Burger	25,000
Beef patty, American cheddar style, thousand island dressing, pickles, rocket salad, sun-dried tomatoes, fried egg	
Australian Striploin 250g	60,000
Le Chateaubriand 600g	50,400
The king of prime cuts tenderloin center	
Australian Rib Eye 300g	78,000
Australian Prime Rib 800g	169,000

PORK

Pork Chop	28,800
French cut 400g	
Pork Ribs with Meat	28,000
Braised pork rib (400g) in spicy barbecue sauce	

CHICKEN

BBQ Half Chicken	24,000
Spicy marinated	

On the Side

Ratatouille, mashed potatoes, potato wedges, gratin dauphinois, French fries, rocket and cherry tomato salad	9,300
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Pizzas

Margherita Pizza	17,000
Tomato base, home-made mozzarella, Italian basil	
Verde Pizza	19,200
Tomato base, home-made mozzarella, zucchini, eggplant, mushroom	
Prosciutto e Funghi	21,200
Tomato base, home-made mozzarella, prosciutto cotto, mushrooms	
Pepperoni & Chili	21,600
Tomato base, home-made mozzarella, pepperoni, chili	
G Pizza	25,200
Tomato base, home-made mozzarella, prosciutto crudo, pepperoni	
Calzone Pizza	22,800
Tomato base, home-made mozzarella, prosciutto cotto, mushrooms, egg	
Alla Napoletana	23,400
Tomato base, home-made mozzarella, anchovies, oregano, capers	
Salmon Rocket	28,800
Tomato, home-made mozzarella, capers, smoked salmon and rocket salad	
My Better Half	29,000
Half and half of any pizza	
Seafood	28,800
Tomato base, home-made mozzarella, fish, prawn, squid, garlic, parsley	

Pastas

Trofies Napoletana	13,200
House-made pasta, tomatoes, garlic, basil	
Gnocchi Pesto	15,000
Fresh basil, cashew nuts, parmesan, garlic, extra virgin olive oil	
Spaghetti Carbonara	20,000
Bacon, egg yolk, Parmesan cheese	
Bolognese Fettuccine	19,200
House-made pasta, tomatoes, minced beef, onion	
Spaghetti Olio	20,000
Prawn, garlic and red chili	
Seafood Spaghetti	20,000
Clams, grilled squids, prawns, spicy cherry tomato confit	
Beef Cheek Fettuccine	23,400
House-made pasta, slow-cooked beef, mushrooms	

Desserts

Ice Cream & Sorbets	4,000
Vanilla, chocolate, seasonal fruit or lime sorbet	
Yuzu Mille-feuille	16,800
Layers of house-baked puff pastry, ivory cream, yuzu, chocolate mousse	
Lime Tart	16,800
Lime curd, Italian meringue, pistachio, basil	
Crème Brûlée	16,800
Creamy custard infused with Madagascar vanilla	
Tarte Tatin	16,800
Caramelized apple, house-made crust	
Chocolate Volcano	16,800
Molten chocolate cake, vanilla ice cream	
Profiteroles	16,800
Choux pastry, vanilla ice-cream, chocolate, popcorn emulsion	

Prices are quoted in Myanmar kyat and subject to 10% service charge and applicable 3% government tax.