



Live At The Table

Crepe Suzette	16,800
Caramelized sugar and butter, orange juice and Cointreau liqueur, flambéed live at the table	
Wagyu Classic Tartare	59,000
Hand-cut wagyu beef, French fries, garden salad, prepared live at the table	

Sharing

Roasted Prawn	20,000
River prawn, garlic and ginger oil, smoked chili	
Cold Cuts Selection	74,000
Chef selection of home-made cold cuts, duo terrines, duck rillettes (no cheese)	

First Impressions

Tea Leaf Salad	10,000
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	10,000
Octopus Salad	28,000
Octopus, tomatoes, chickpeas, bell peppers, lime olive oil dressing	
Smoked Beef Carpaccio	35,000
Raw beef sliced paper-thin, beetroot ketchup, rocket salad, parmesan cheese	
Tuna Tartare	38,000
Red tuna, watermelon, pomegranate, red onion pickles, celery foam	

Soups

Traditional French Onion Soup	12,000
Beef consommé, cheese croutons, bacon	
Lobster and Prawn Bisque	18,000
Lobster, crab, prawn bisque, aioli toast	
Mushroom Soup	19,000
Roasted mushrooms, truffle sauce, porcini	

From the Garden

Pennywort Salad	8,000
Pennywort, garlic, roasted peanuts, lime dressing	
Roasted Vegetables	20,000
Seasonal organic vegetables, rocket salad, lime honey dressing	
Niçoise Salad	28,000
Tuna, egg, celery, tomato, radish spring onion, capsicum, anchovies	

Lunch & Dinner Summer 2023

Ask for our daily specials

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

From the Land

Chicken Milanese	26,000
Breaded chicken, tomato, house-made trofie pasta	
Beef Shallot	30,000
Braised beef with shallots, mushrooms	
Beef Tongue	29,900
Beef, spicy tomato-based stew, mashed potatoes	
Beef Bourguignon Gnocchi	30,000
Beef, pork, mushrooms, sage	

From the Sea

Check our blackboard specials for the catch of the day

From The Grill

BEEF

G Burger	27,000
Beef patty, American cheddar style, thousand island dressing, pickles, rocket salad, sun-dried tomatoes, fried egg	
Le Chateaubriand 600g	65,000
The king of prime cuts tenderloin center	

PORK

Pork Chop	32,000
French cut 400g	
Pork Ribs with Meat	30,000
Braised pork rib (400g) in spicy barbecue sauce	

CHICKEN

Chicken Burger	23,000
Marinated chicken, Emmental cheese, bacon, iceberg salad, tomato, pickles, onion, cocktail sauce	
BBQ Half Chicken	26,000
Spicy marinated	

On the Side

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



Babett Yangon

Hotel G Yangon, 5 Alan Pya Pagoda Street, Yangon
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Open Daily

11.00am-11.00pm

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@BabettYangon

Pizzas

Margherita Pizza	18,000
Tomato base, home-made mozzarella, Italian basil	
Vegetarian Pizza	19,500
Tomato base, home-made mozzarella, zucchini, eggplant, mushroom, artichoke, capsicum	
Prosciutto e Funghi	23,000
Tomato base, home-made mozzarella, prosciutto cotto, mushrooms	
Pepperoni & Chili	24,000
Tomato base, home-made mozzarella, pepperoni, chili	
Calzone Pizza	22,800
Tomato base, home-made mozzarella, prosciutto cotto, mushrooms, egg	
Alla Napoletana	25,000
Tomato base, home-made mozzarella, anchovies, oregano, capers	
G Pizza	27,200
Tomato base, home-made mozzarella, lonzo, pepperoni	
Salmon Rocket	32,000
Home-made mozzarella, sour cream, red onion, smoked salmon, caper and rocket salad	
Seafood	30,000
Tomato base, home-made mozzarella, fish, prawn, squid, garlic, parsley	
My Better Half	30,000
Half and half of any pizza	

Pastas

Trofies Napoletana	14,200
House-made pasta, tomatoes, garlic, basil	
Gnocchi Pesto	17,000
Fresh basil, cashew nuts, parmesan, garlic, extra virgin olive oil	
Bolognese Fettuccine	20,200
House-made pasta, tomatoes, minced beef, onion	
Cacio e PePe	20,000
House-made pasta, black pepper, parmesan cheese	
Spaghetti Carbonara	23,000
Bacon, egg yolk, Parmesan cheese	
Spaghetti Olio	20,000
Prawn, garlic and red chili	
Seafood Spaghetti	24,000
Clams, grilled squids, prawns, spicy cherry tomato confit	
Beef Cheek Fettuccine	25,000
House-made pasta, slow-cooked beef, mushrooms	

Desserts

Ice Cream & Sorbets	4,000
Vanilla, chocolate, seasonal fruit or lime sorbet	
Chocolate Mille-Feuille	17,900
Layers of house-baked tuiles, ivory cream, tonka, gianduja chocolate mousse	
Lime and Shiso Tart	16,800
Lime and shiso curd, Italian meringue, pistachio, shiso gel	
Crème Caramel	16,800
Creamy custard infused with Madagascar vanilla and nuts	
Tarte Fine Aux Pommes	16,800
Pastry puff, apple, caramel, butter salt	
Chocolate Volcano	17,900
Molten chocolate cake, vanilla ice cream	
Profiteroles	17,900
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.