

Live At The Table

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

Sharing

Roasted Prawn	28,000
River prawn, garlic and ginger oil, smoked chili	
Cold Cuts Selection	79,000
Chef selection of home-made cold cuts,	
duo terrines, duck rillettes (no cheese)	

First Impressions

Tea Leaf Salad Pickled tea leaves, roasted peanuts and beans, toasted sesame seeds, fried garlic, dried shrimp	10,000
Caesar Salad	17,000
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	38,000
Raw beef sliced paper-thin, beetroot ketchup,	
rocket salad, parmesan cheese	
Tuna Tartare	40,000
Red tuna, watermelon, pomegranate,	
red onion pickles, celery foam	

Soups

Traditional French Onion Soup Beef consommé, cheese croutons, bacon	12,000
Lobster and Prawn Bisque Lobster, crab, prawn bisque, aioli toast	20,000
Mushroom Soup Roasted mushrooms, truffle sauce, porcini	19,000

From the Garden

Pennywort Salad	8,000
Pennywort, garlic, roasted peanuts, lime dressing	
Roasted Vegetables	22,000
Seasonal organic vegetables, rocket salad,	
lime honey dressing	
Niçoise Salad	28,000
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Lunch & Dinner 2023

Ask for our daily specials

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

From the Land

Chicken Milanese	28,000
Breaded chicken, tomato, house-made trofie past	a
Beef Shallot	35,000
Braised beef with shallots, mushrooms	
Beef Tongue	29,900
Beef, spicy tomato-based stew, mashed potatoes	6
Beef Bourguignon Gnocchi Beef, pork, mushrooms, sage	30,000
boor, port, maon corno, bago	

From the Sea

Check our blackboard specials for the catch of the day

From The Grill

BEEF

18,500

65,000

G Burger Beef patty, American cheddar style, thousar dressing, pickles, rocket salad, sun-dried to fried egg	
Le Chateaubriand 600g	65,000
The king of prime cuts tenderloin center	
PORK	
Pork Chop French cut 400g	38,000
Pork Ribs with Meat Braised pork rib (400g) in spicy barbecue s	33,000 auce
CHICKEN	
Chicken Burger	25,000
Marinated chicken, Emmental cheese, bacon, iceberg salad, tomato, pickles, onion, cocktail sauce	
BBQ Half Chicken Spicy marinated	29,000

On the Side

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 +95 1824 3639

Open Daily 11.00am-11.00pm

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Pizzas

Margherita Pizza	18,000
Tomato base, home-made mozzarella, Italian basil Vegetarian Pizza Tomato base, home-made mozzarella, zucchini,	22,000
eggplant, mushroom, artichoke, capsicum Prosciutto e Funghi Tomato base, home-made mozzarella,	25,000
prosciutto cotto, mushrooms Pepperoni & Chili Tomato base, home-made mozzarella, pepperoni, chili	26,000
Calzone Pizza Tomato base, home-made mozzarella,	25,000
prosciutto cotto, mushrooms, egg Alla Napoletana Tomato base, home-made mozzarella, anchovies, gragano, gaparo	25,500
oregano, capers G Pizza Tomato base, home-made mozzarella, Ionzo, pepperoni	29,000
Salmon Rocket Home-made mozzarella, sour cream, red onion, smoked salmon, caper and rocket salad	35,000
Smoked samon, caper and rocket salad Seafood Tomato base, home-made mozzarella, fish, prawn, squid, garlic, parsley	33,000
My Better Half Half and half of any pizza	33,000
Pastas	
- Trofies Napoletana House-made pasta, tomatoes, garlic, basil	14,200
Gnocchi Pesto Fresh basil, cashew nuts, parmesan, garlic,	17,000

Gnocchi Pesto	17,000
Fresh basil, cashew nuts, parmesan, garlic,	
extra virgin olive oil	
Bolognese Fettuccine	20,200
House-made pasta, tomatoes, minced beef, onic	n
Cacio e PePe	20,000
House-made pasta, black pepper, parmesan che	ese
Spaghetti Carbonara	23,000
Bacon, egg yolk, Parmesan cheese	
Spaghetti Olio	25,000
Prawn, garlic and red chili	
Seafood Spaghetti	28,000
Clams, grilled squids, prawns, spicy cherry	
tomato confit	
Beef Cheek Fettuccine	29,000
House-made pasta, slow-cooked beef,	
mushrooms	



10,000

Tuna, egg, celery, tomato, radish spring onion, capsicum, anchovies



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

Ice Cream & Sorbets Vanilla, chocolate, seasonal fruit or lime sorbet	5,000
Chocolate Mille-Feuille Layers of house-baked tuiles, ivory cream, tonka,	18,500
gianduja chocolate mousse Lime and Shiso Tart Lime and shiso curd, Italian meringue, pistachio,	18,500
shiso gel Crème Caramel Creamy custard infused with Madagascar	18,500
vanilla and nuts Tarte Fine Aux Pommes Pastry puff, apple, caramel, butter salt	18,500
Chocolate Volcano Molten chocolate cake, vanilla ice cream	18,500
Profiteroles Choux pastry, vanilla ice-cream, chocolate, popcorn emulsion	18,500