Live At The Table

## Crepe Suzette

Caramelized sugar and butter, orange juice and Cointreau liqueur, flambéed live at the table
Wagyu Classic Tartare
18,500

Hand-cut wagyu beef, French fries
garden salad, prepared live at the table

## Sharing

Roasted Prawn
River prawn, garlic and ginger oil, smoked chill
Cold Cuts Selection
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 | 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 <br> Raw beef sliced paper-thin, beetroot ketchup, |  |
| rocket salad, parmesan cheese | 38,000 |
| Tuna Tartare | 40,000 |
| Red tuna, watermelon, pomegranate, |  |
| red onion pickles, celery foam |  |

rea onion pickles, celery foam

## Soups

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

## From the Garden

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

## Lunch \& Dinner <br> 2023

## Ask for our daily specials

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

## From the Land



## From the Sea

Check our blackboard specials for the catch of the day


## 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 18243639

## Open Daily

11.00am-11.00pm
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f © @BabettYangon

## Pizzas

| $z a$ | 18, |
| :---: | :---: |
| Tomato base, home-made mozzarella, Italian |  |
| Vegetarian Pizza | 22,000 |
| Tomato base, home-made mozzarella, zucchini, eggplant, mushroom, artichoke, capsicum |  |
| Prosciutto e Funghi |  |
| Tomato base, home-made mozzarella, prosciulto coitto, mushrooms |  |
| Pepperoni \& Chili |  |

Tomato base, home-made mozzarella, pepperoni, chili
Calzone Pizza 25,000

Tomato base, home-made mozzarella prosciutto cotto, mushrooms, egg
Alla Napoletana
25,500
Tomato base, home-made mozzarella, anchovies,
oregano, capers
G Pizza
29,000
Tomato base, home-made mozzarella
lonzo, pepperoni
Salmon Rocket
35,000
Home-made mozzarella, sour cream, red onion,
smoked salmon, caper and rocket salad
Seafood
Tomato base, home-made mozzarella, fish,
prawn, squid, garlic, parsley
My Better Half
33,000
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, garicextra virgin olive oilBolognese Fettuccine20,200
House-made pasta, tomatoes, minced beef, onion Cacio e PePe ..... 20,000
House-made pasta, black pepper, parmesan cheeseSpaghetti Carbonara23,000
Spaghetti Olio ..... 25,000
Prawn, garic and red chiliSeafood Spaghetti28,000Clams, grilled squids, prawns, spicy cherrytomato confitBeef Cheek Fettuccine29,000
House-made pasta, slow-cooked beef,mushrooms

## Desserts

Ice Cream \& Sorbets ..... 5,000
Vanilla, chocolate, seasonal fruit or lime sorbet Chocolate Mille-Feuille ..... 18,500
Layers of house-baked tuiles, ivory cream, tonka,gianduja chocolate mousse
Lime and Shiso Tar18,500
ime and
shiso ge
Crème Carame18,500
creamy custardvanilla and nutsTarte Fine Aux Pommes18,500
Pastry puff, apple, caramel, butter salt Chocolate Volcano ..... 18,50018,500Profiteroles

Profiteroles
Choux pastry, vanilla ice-cream, chocolate
Choux pastry, vanilla ice-cream, chocolate
popcorn emulsion

