



BABETT

EATERY & BAR

TAPAS SELECTION

From 3 pm onwards

3,000 / Tapas

- [] Deep fried calamari with aioli
Crispy squids served with garlic mayonnaise and lemon wedges
- [] Spanish potato salad with tuna
With tuna, roasted red capsicum, mayonnaise and grisini
- [] Spicy Korean chicken wings
Crispy chicken wings tossed with spicy Korean glazee
- [] Croquetas de jamón
Spanish ham croquetas
- [] Mortadella (30g)
Served with tomato bread
- [] Bombas de la Barceloneta
Beef croquetas with alioli and spicy based tomato sauce
- [] Bravas potatoes
Fried homemade potatoes tosed with paprika and served with garlic mayonaise and spicy sauce
- [] Esqueixada
Cod fish with olives, peppers and tomatoes
- [] Pincho moruno
Marinated chicken skewers
- [] Codfish brandada roll
Cod fish and garlic purée wrapped in zucchini with lemon oil and olives
- [] Feta cheese
Marinated with herbs
- [] Salami (30g)
Served with tomato bread
- [] Sweet potato fries
Sweet potato with yogurt dressing, scalions

BABETT TAPAS MENU

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STARTERS

Two Ways Tuna Tartare

Guacamole, green salad

Artichoke and Squid Salad

Balsamic vinegar, green salad

Sea Bass Carpaccio

Marinated citrus fruits and vinegar

Traditional Foie Gras Terrine

Red onions marmelade and brioche

Beef Carpaccio

Crispy parmesan, tomatoes confit and lemon vinaigrette

Roasted Prawns

With crushed pistachio and chestnuts cream

Gourmand Salad

Quail eggs, duck confit, foie gras, duck gizzard

Pennyworth Salad

Pennyworth, garlic, roasted peanuts, lime dressing

Tea Leaf Salad

Pickled tea leaves, roasted peanuts and beans, toasted sesame seeds, fried garlic and dried shrimp

Caesar Salad

Crispy romaine lettuce, butter croutons, bacon, soft boiled egg, anchovies and Caesar dressing

Add chicken or prawn

Beetroot, Watermelon, Feta

Smoked beetroot, compressed watermelon, feta cheese, snow peas Julienne

Grilled Asparagus

With shaved parmesan and romesco

Roasted Baby Carrots

With feta cheese, Asian dressing

Smoked Salmon Rocket Salad

Rocket salad served with smoked salmon, old balsamic dressing

FROM THE OCEAN

Poached Snow Fish

In a lobster bisque sauce with vegetables

Gambas "A La Plancha"

Fresh sea prawns served with lemon wedges

Red Snapper

Broccoli puree, fried bokchoi, onion pickles

Scottish Salmon

Sautéed spinach and raisin in limoncello sauce

FROM THE LAND

Duck Confit Parmentier

Mashed potatoes, eggplant caviar

Slow Cooked Pork Tenderloin

Homemade gnocchi, mushroom sauce

Short Ribs Beef Bourguignon

With truffle mashed potatoes

Roasted Duck Breast

Cranberries and shallot confit

CHEESE AND COLD CUTS PLATTERS (can satisfy 3 to 4 pers.)

Pork Rillettes

Homemade pork meat rillettes

G-board

3 cheeses, 3 cold cuts

Babett Board

5 cheeses, 5 cold cuts & rillettes

PASTA

'Tagliatelle Half Lobster'

Homemade americaine tagliatelle

'Linguine Vegetarian Pasta'

Grilled vegetables, pesto, rocket and parmesan cheese

'Penne Beef Ragout'

Cooked in red wine & tomato sauce

'Spaghetti Aglio Prawn'

Sautéed prawn, garlic & dry chili

ON THE GRILL

DRY AGED 7 WEEKS

Imported Angus Prime Rib

700g

Imported Black Angus Rib Eye

300g

BEEF

Local Beef Tenderloin

300g

G Burger

Beef patty, American cheddar style, thousand island dressing, pickles, rocket, confit tomatoes, fried egg

LAMB

Lamb Rack

Australian lamb 200g, roasted baby carrots, potatoes, chimichurri sauce

PORK

Pork Chop

French cut

CHICKEN

Mediterranean or Spicy

Half Grilled Chicken

Whole Grilled Chicken

*All cuts are served with potato wedges and a choice of spicy mojo sauce, black pepper sauce or red wine sauce.

SIDE DISHES

Ratatouille, Mashed Potatoes, Roasted Veggies, Truffle Parmesan Fries, Pizza Bread Basket, Roquette Cherry Tomatoes Salad

WOOD FIRED OVEN PIZZA

Marguerita

Tomato, mozzarella, Italian basil

Vegetarian

Tomato, mozzarella, zucchini, eggplant, mushrooms

Alla Napoletana

Tomato, mozzarella, anchovies, oregano, cappers

Tuna

Tomato, mozzarella, tuna, red onion, olives

Prosciutto e Funghi

Tomato, mozzarella, ham, mushroom

Quattro Stagioni

Tomato, mozzarella, mushroom, ham, artichoke, olives

Spinach

Spinach, blue cheese, confit tomatoes, cashew nuts, roquette

Peperoni & Chili

Tomato, mozzarella, peperoni, chili

G Pizza

Tomato, mozzarella, Serrano ham, pepperoni, ham, olives

Half Half

Half and half of any pizza

Parma

Tomato, mozzarella, Serrano ham, arugula

Truffle

White pizza, mushroom, truffle, cheese

DESSERTS

The Profiterole

Vanilla ice cream, whipped cream and hot chocolate

Green Tea Baked Alaska

Apple Crispy

Whipped cream

Pan-fried May Myo Strawberries

On a brioche perdu with vanilla ice cream

Chocolate Volcano

Molten chocolate cake served with vanilla ice cream

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WINES

WHITE

1	Les Plots IGP Chardonnay	2016	France
2	Chevalier Alexis Lichine	2016	France
3	Semillon Chardonnay "Somerton"	2016	Aus.
4	Château Haut Mondain White Bordeaux	2015	France
5	Château des Tourtes Le Duo	2016	France
6	Ventoux, "Les Traverses" Jaboulet Aîné	2015	France
7	Mascaron par Ginestet Blanc	2008	France
8	Château Thébaudière Muscadet Sèvre et Maine sur Lie	2015	France
9	Château Tour Bicheau Graves	2014	France
10	Domaine Millet Chablis	2015	France

RED

11	Domaine des Hautes Ouches Anjou Rouge	2014	France
12	Les Plots IGP Syrah	2016	France
13	Les Plots IGP Merlot	2016	France
14	Les Plots IGP Cabernet	2016	France
15	Castel Roubine Rouge Côtes de Provence	2014	France
16	Domaine Mont Thabor AOC, Côte-du-Rhône	2014	France
17	Château du Cavalier Blaye Côtes de Bordeaux	2015	France
18	Château Tour Bicheau Graves Red	2014	France
19	Château Bechereau Montagne-Saint-Émilien	2014	France
20	Domaine des Remparts Bourgogne Côte d'Auxerre	2014	France
21	Château la Branne	2013	France
22	Eikendal Charisma	2015	S.Africa

ROSÉ, CHAMPAGNE & SPARKLING

23	Cuvée Splendid - Blanc de Blancs	NA	France
24	Castel Roubine Rosé Côtes de Provence	2016	France
25	Drappier Carte d'Or Brut	NA	France
26	Nicolas Feuillatte	NA	France
27	Drappier Zero Dosage Brut	NA	France
28	Champagne Alain Bailly Brut Traditional	NA	France
29	Champagne Alain Bailly Brut Rosé	NA	France
30	Drappier Grande Sendree	2008	France

BEERS

DRAUGHT

Carlsberg	330ml / 545ml
Tuborg	330ml / 545ml
Dagon	330ml / 545ml
Myanmar Premium	300ml / 545ml

BOTTLED

Heineken	330ml
Tiger	640ml

SIGNATURE COCKTAILS

SECRET GARDEN

Infused Vodka, cucumber, lime juice

FUNKY THING

Infused gin, guava, grapefruit, blackcurrant

BABY COOPER

Bourbon, Jagermeister, bitter, lime juice, ginger

SPICY G

Infused tequila, passion fruit, ginger

MANDALAY IS CALLING

Rum, egg white, cinamon, lime

CLASSIC G COCKTAILS

G WHITE SANGRIA

G sangria mix, fresh fruits

G&T

Infused gin, spices, tonic water

G MOJITO

Classic or Strawberry or Raspberry

G MARGARITA

Ginger or Passion or Classic

GIMLET

Gin, sugar, lime juice

OLD FASHION

Bourbon, sugar, bitter

WHISKY SOUR

Whisky, egg white, lime juice

MAI TAI

Rum, pineapple, orange juice, grenadine

LONG ISLAND TEA

Vodka, gin, rum, Cointreau

SODAS & WATER

Coke, Coke Zero, Sprite, Max Plus Orange, Schweppes, Tonic Water, Ginger Ale, Bitter Lemon, Soda Water

Burn Energy Drink

Drinking Water 500ml / 1L

Badoit 500ml / 1L

Evian 500ml / 1L

JUICES

Juices

(Apple, Pineapple, Tomato, Orange, Guava, Grape, Grapefruit)

Fresh Juices (Watermelon & Mint, Pineapple, Carrot & Ginger, Lime & Basil, Apple Cucumber & Honey)

BABETT WINES & BEVERAGE LIST

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EATERY & BAR

T.U.F. Brunch Menu including Free Flow Soft Drinks & Cocktails

Order any item from the list below Till U're Full!*

*Up to 2 items per category

STARTERS*

- Cooked Ham and Gherkins
- Niçoise Salad
- Chicken Caesar Salad
- Tea Leaf Salad
- Spanish Ham Croquetas
- Bravas Potatoes

EGGS*

- Eggs Benedict
- 64-Degree Egg, Espuma of Grilled Bread
- Egg, Bacon and Hash Brown
- Mimosa Eggs

PIZZETTA & PASTAS*

- Vegetarian Pizzette
- G-Pizzette
- Homemade Creamy Tagliatelle with Mushrooms
- Mac & Cheese

BABETT'S SUNDAY SPECIALS*

- Grilled Marinated Chicken
- Babett Blue Cheese Mini Burger
- Mediterranean Sea Bass Papillote
- Roasted Orloff Pork

SWEETS*

- Chocolate Waffle and its Whipped Cream
- Vanilla Floating Island
- Traditional French Pain Perdu with Apple Syrup and Vanilla Ice-cream
- Red Fruits Panna Cotta

FREE FLOW

- Orange Juice, Pineapple Juice, Cucumber & Basil Water, Bloody Mary, Mulled Wine & Sparkling Wine

- Imported Black Angus Ribeye — 300g.
- Traditional Foie Gras Terrine
- Marinated & Spicy Grilled King Prawns
- Short Ribs Beef Bourguignon

BABETT T.U.F. BRUNCH MENU
FROM 12PM-3PM

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