



# Food Menu

Loving what I do makes me believe  
that everyday is an opportunity for me  
to play, cook, inspire and give.



A stylized, handwritten signature in black ink, appearing to read 'Htun'.

Chef Htun Htun



# Starter

## Smoked goat cheese fondant 🍷🥜

*Served with aged balsamic and parmesan crumble*

— \$16 —



## Tuna & scallop tartare 🍷🌶️🧄

*Served on polenta cracker with spicy pepper coulis*

— \$12 —



## Spicy chorizo croquette 🌶️🍷

— \$7 —



## Selected cheese board 🍷🌶️🥜

*3-Kinds of French cheeses served with condiments*

— \$18 —



## Cured meats & cold cuts board 🍷🌶️

*Home-made & imported cold cuts served with condiments*

— \$16 —



## Fine De Claire No3 fresh oyster 🍷🧄

*( Available only on Friday, Saturday & Sunday )*

— \$12 (half-dozen) & \$22 (dozen) —



Gluten Free



Shell



Garlic



Vegetarian



Spicy



Healthy



Contains pork



Peanut



Dairy



Wine

*All prices are inclusive of service charge & government tax*

# Starter



## In-house garden salad 🍷🧄🥜🌶️🌱🌿

*Served with goat cheese tartine, tossed pine nuts & vinaigrette*

— \$9 —



## Marinated salmon 🍷🧄🥜

*Fennel mousseline, pickled vegetables, taro crisp & truffle dressing*

— \$14 —



## Beef carpaccio 🍷🥜

*(Black label MB 5-8 Wagyu flat iron steak)  
Truffle cauliflower puree & crisp, pickled shallot*

— \$14 —



## Pan seared foie gras 🍷🥜

*Pineapple chutney, home-made crispy brioche, jus*

— \$20 —



# Main

## Butter poached "Ayeyarwady river prawn"



*Asparagus puree, gratinâtes asparagus and black lentil*

\$18



## Market fish fillet



*Saffron braised fennel, spiced pearl barley & miso apple jus*

\$27



## Herb crusted lamb loin (180gm)



*B.B.Q smoked eggplant, sweet & sour shallot, thyme jus*

\$29



## Wagyu beef flank steak (180gm)



*Gruyere cheese mashed potato, mushroom porcini,  
roasted vegetables & natural jus*

\$29



## Truffle & mushroom stuffed chicken breast



*Home-made spinach pasta, chicken jus*

\$20



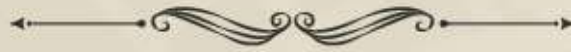
## Sous vide duck breast



*Braised carrot & puree, bok choy, red wine jus*

\$25

# Sharing Grilled & Roasted



Black Angus tomahawk MB 3+ (1 Kg)

— \$115 —



Angus beef flank steak

— \$85 — (1 Kg)

— \$50 — (500 gm)

— \$40 — (300 gm)



Rack of lamb

— \$85 — (1 Kg)

— \$50 — (400-500 gm)



Grilled seafood platter 🦞🦑

*(lobster, river prawn, mussels, salmon steak & squids)*

— \$60 — (Share 3 persons)

— \$40 — (Share 2 persons)



*All sharing dishes served with your choice of  
2 side dishes and 2 sauces*



# Sides & Sauces



Smoked bacon and gruyere cheese 🧈🧄🐷  
mashed potato

Truffle potato gnocchi 🧈🌿🍷

Home-made French fries 🌿

Gratinâtes green asparagus 🧈🧄🍷

Creamy spinach & tossed pine nuts 🧈🧄🌿🍷

Seasonal grilled vegetables 🌿🌿🌿

Wild mushroom fricassee 🧈🧄🌿🍷

— \$5 Each —



Black pepper jus 🧄🍷

Red wine jus 🧄🍷

Chicken jus 🧄🍷

Porcini mushroom sauce 🧈🧄🍷

Bèarnaise sauce 🧄🍷

Whole grain mustard gravy 🧈🧄🍷

— \$3 Each —

# Sweets



## Ginger Myanmar chocolate fusion

*Chocolate mousse, ginger caramel sauce, pralicrack,  
served with chocolate gelato*

— \$11 —



## Vanilla mille-feuille

*Vanilla ganache, hazelnut praline, with soft caramel sauce*

— \$10 —



## Spiritual spicy mango cheesecake

*Lemon yuzu ganache, mango compote, spice flavor crumble  
served with coconut sorbet*

— \$9 —



## Volcanic choco lava cake

*Chocolate cake served with Myanmar coffee gelato*

— \$9 —



## Raspberry chocolate tartelette

*Myanmar milk chocolate ganache, berry compote,  
with raspberry cremeux*

— \$11 —



# Set Menu

## “Play”



### Amuse bouche



In house garden salad      

*Served with goat cheese tartine, tossed pine nuts & vinaigrette*




### Chef’s special soup of the day



Market fish fillet    

*Saffron braised fennel, spiced pearl barley & miso apple jus*



Spiritual spicy mango cheesecake 

*Lemon yuzu ganache, mango compote,  
spice flavour crumble served with coconut sorbet*



Tea or coffee

— \$35 —

# Set Menu “Cook”



## Amuse bouche



### Beef carpaccio

(Black Label MB 5-8 Wagyu flat iron steak)  
Truffle cauliflower puree & crisp, pickled shallot



### Coconut lobster bisque

Poached lobster salad on crispy toast



### Truffle & mushroom stuffed chicken breast

Home-made spinach pasta, chicken jus

OR

### Sous vide duck breast

Braised carrot & puree, bok choy, red wine jus



### Volcanic choco lava lake

Chocolate cake served with Myanmar coffee gelato



## Tea or coffee

— \$45 —

# Set Menu

## “Inspire”

### Amuse bouche



### Pan seared foie gras

*Pineapple chutney, home-made crispy brioche, jus*



### Asparagus soup

*Served with truffle foam*



### Butter poached “Ayeyarwady river prawn”

*Asparagus puree, gratinâtes asparagus and black lentil*



### Palate cleanser

*(Raspberry sorbet)*



### Wagyu beef flank (150gm)

*Gruyere cheese mashed potato, mushroom porcini,  
roasted vegetables & natural jus*



### Ginger Myanmar chocolate fusion

*Chocolate mousse, ginger caramel sauce, pralickrack,  
served with chocolate gelato*



### Tea or coffee

— \$55 —

