





“Young and talented Myanmar Chef, creative and dynamic element of the notorious Le Cellier. His passion to continuously learn new trends has turned him into one of the most respected Chefs in the industry today. With more than 14 years’ experience, Htun Htun has been working in various 5 star hotels and restaurants in the Middle East and Asia, before moving back to Myanmar ”

Chef Htun Htun

“my dishes are my stories”



Starters

Foie gras

Seared foie gras, lime glazed apple, & apple jus

\$ 22

Ox-tail & wild mushroom ravioli

Parmesan crisp & carbonara emulsion

\$ 15

Marinated salmon & smoked octopus

Pickled veggies, spiced pepper coulis

\$ 15

Goat cheese fondant

Pickled beet, parmesan crumble & aged balsamic

\$ 16

Roasted vegetables terrine

red wine vinaigrette & tossed pine nut

\$ 10

Soup

Lobster bisque

\$ 12

Classic onion soup

\$ 10

Soup of the day

\$ 10



The freshest ingredients through simple but beautiful dishes
(Gastronomy style) that reflect both culinary tradition and creativity.
The result is an innovative and sincere cuisine that celebrates and
respects seasonality.

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



Mains

From the Sea

Sear sea scallop \$ 22

Confit tomato, asparagus, quinoa, squash & orange foam

Butter poached Ngapali lobster \$ 27

Asparagus mousseline, spiced pearl barley &
lobster bisque emulsion

Market fish fillet, lightly smoked \$ 27

Braised fennel, spiced black lentil, tomato basil foam

From the Land

Lamb loin \$ 29

Braised lamb potato roulade, mint pea puree,
Sweet & sour shallot

48-hour slow cooked beef cheek \$ 29

Parsnip puree, glazed vegetables & natural jus

**Free range chicken breast
Stuffed with truffle mushroom** \$ 22

Apricot puree, chicken jus

Duck breast stuffed with foie gras \$ 25

Ginger pumpkin puree, confit duck & potato, thyme jus



I want to serve desserts and pastries that guests recognize and love to eat , but sometimes with unexpected twist of surprise.

SWEETS

Blackcurrent with hints of basil

Purple basil mousse, blackcurrent sorbet,
blackcurrent compote & raspberry crème patisserie

\$ 8

Volcanic choco lava cake

Myanmar coffee gelato

\$ 9

Myanmar coffee & chocolate baileys inspiration

Baileys ganache, locally sourced coffee &
80% dark chocolate parfait, vanilla cream

\$ 9

Exotic mandarin coconut parfait

Coconut parfait, mandarin gel, meringue sheet &
Mandarin fruits

\$ 9

Lime & Kiwi entremets

Mint vanilla ganache, lime mint sorbet,
Siphon mint

\$ 8



"Beauties of the nature always inspire me to turn into my dishes"



\$ 35 Set

Amuse Bouche

Roasted vegetables terrine
red wine vinaigrette & tossed pine nut

Free range chicken breast
Stuffed with truffle mushroom
Apricot puree, chicken jus

Lime & Kiwi entremets
Mint vanilla ganache, lime mint sorbet, Siphon mint

\$ 45 Set

Amuse Bouche

Chicken liver pate
Fruity jam, pickled veggie, crispy brioche

Soup of the day

Market fish fillet, lightly smoked
Braised fennel, spiced black lentil, tomato basil foam

Myanmar chocolate Pavlova
Hazelnut gelato, milk chocolate ganache





PRE-DINNER SNACKS

Trio croquette Masala lamb & chickpea, seafood, spicy chorizo	\$ 9
Chicken liver pate Fruity jam, pickled veggie, crispy brioche	\$ 10
Brochette (chicken, beef & pork)	\$ 10
Selected cheese board 3 - kinds of french cheese served with condiments	\$ -
Cured meats and cold cuts board Home-made & imported cold cuts served with condiments	\$ -



"There's no substitute for real charcoal cooking "

By taking inspiration from this, Chef Htun Htun and his team were able to create signature dishes that are both unexpected, and simultaneously extremely delicious !!

ROASTS & GRILLS

Choice of Meat balls	(300 gm)	\$ -
	(500 gm)	\$ -
<ul style="list-style-type: none"> • Pork & spicy chorizo • Beef & mushroom • Mixed seafood • Seasonal vegetables 	<ul style="list-style-type: none"> • Tomato basil sauce • Homemade BBQ sauce • Cheese sauce • Curry sauce 	

Choice of one meat ball & one sauce

Black Angus Tomahawk	(1-Kg)	\$ 115
Angus beef flank steak	(500gm)	\$ 45
	(1-Kg)	\$ 82
Rack of lamb	(500gm)	\$ 45
	(1 kg)	\$ 85





Fresh oyster

(Available on Fri, Sat & Sun)

(6 pieces)	\$ -
(12 pieces)	\$ -

Grilled seafood platter

(Lobster, river prawn, mussels, salmon steak & squids)

(2 person share)	\$ 45
(3 person share)	\$ 65



DOVER SOLE

Lemon butter sauce

(700 g)	\$ 40
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Grilled river prawns

(6 pieces)	\$ 29
(12 pieces)	\$ 50

Grills of the day (meat/ fish)

Ask for it

\$ -

"We are truly grateful to share our love through our dishes and thank you so much for visiting us.

We can't wait to welcome you again very soon."

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

SIDES

In-house garden salad	\$ 5
Charcoal grilled seasonal vegetables	\$ 5
Roasted pumpkin risotto	\$ 5
Gruyere cheese mashed potato	\$ 5
Honey & butter glazed carrot	\$ 5
Wild mushroom fricassee	\$ 5

SAUCES

Natural beef jus	\$ 3
Red wine jus	\$ 3
Pepper corn jus	\$ 3
Creamy mushroom sauce	\$ 3
Old mustard gravy	\$ 3



