



Lunch & Dinner 2024

Ask for our daily specials

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

Babett Yangon

Hotel G Yangon, 5 Alan Pya Pagoda Street, Yangon
+95 1824 3639

Open Daily

11.00am-11.00pm

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@BabettYangon

Charcuterie and Cheese From the Land

Cheese Board Selection of imported cheese	52,000
Charcuterie Platter Selection of home-made cold cuts, duo of terrines and duck rilette	79,000
Charcuterie & Cheese Platter Mixed selection of home-made cold cuts, duo of terrines and duck rille	110,000

From the Land

Chicken Liver and Truffle Pate Pickled tea leaves, roasted peanuts and beans, toasted sesame seeds, fried garlic, dried shrimp	21,000
Smoked Beef Carpaccio Raw Beef Sliced paper-thin, beetroot ketchup, rocket salad, parmesan cheese	38,000
Ginger Cured Salmon Crudo Ponzu, edamame, sesame oil	48,000
Mediterranean Vegetable Galette Eggplant, red peppers, sundried tomato pesto, ricotta, fresh organo	18,000
Octopus Salad Octopus, tomatoes, chickpeas, bellpeppers, lime olive oil dressing	28,000

Soups

French Onion Soup Caramelized white onions, beef broth, cheesy focaccia, crispy leeks	15,000
Seafood Bisque River prawn, squid, fish, croutons, garlic aioli, coriander	20,000
Leek, Green Pea & Watercress Soup Potato rosti, marinated edamame, coconut milk	17,000

From the Garden

Tea Leaf Salad Pickled tea leaves, crunchy beans, roasted peanuts, toasted sesame seeds, fried garlic, dried shrimp	10,000
Caesar Salad Crispy romaine lettuce, butter croutons, bacon, soft boiled egg, Caesar dressing Add chicken, prawn, or smoked salmon	17,000
Roasted Pumpkin & Kale Panzanella Leafy greens, rye croutons, creamy garlic dressing, ricotta	19,000
White Bean Ragout and Gnocchi Fresh corn, cherry tomatoes, mushrooms, yoghurt, parmesan cheese	21,000

Table Side Creations

Crepe Suzette Caramelized sugar and butter, orange juice and Cointreau liqueur, flambéed live at the table	18,500
Classic Wagyu Tartare Hand-cut wagyu beef, French fries, garden salad, prepared live at the table	65,000

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

Chicken Milanese Breaded chicken, tomato, house-made trofie pasta	28,000
Beef Bourguignon Red wine, mushrooms, carrots, smoked bacon, fresh thyme	30,000
Orange Ginger Glazed Whole Duck Breast Asparagus, crispy shallots, duck jus	56,000
Beef Shallot Beef tenderloin with shallots, mushroom, fries	35,000
Braised Lamb Shank Garlic mashed potatoes, French beans, herb jus	52,000

From the Sea

Roasted River Prawns Smoked ginger chilli butter, garlic oil, lime	28,000
Miso Salmon Risotto Norwegian salmon, green pea risotto, white miso	49,000
Cioppino Seafood Stew Prawns, clams, river fish, fennel and tomato broth, focaccia	35,000

From The Grill

Check out the board for our tantalizing selection of delicious steaks

BEEF	
G Burger Brisket & short rib beef patty, cheddar cheese, pickles, rocket leaves, sun-dried tomatoes, fried egg	30,000
Le Chateaubriand 600g The king of prime cuts tenderloin center Cafe du Paris butter, mashed potato, garden salad	65,000
Pork Chop French cut 400g Green peppercorn and sherry sauce, sweet potato wedges	38,000
Braised Meaty Pork Rib Spicy barbecue sauce, sauteed kale and mushrooms, garlic, chilli	33,000
Chicken Burger Marinated chicken breast, roasted peppers, garlic yoghurt sauce, rocket sauce, rocket leaves, sundried tomato pesto, Dutch crunch baguette	25,000
BBQ Half Chicken Spicy marinated, roast garlic mashed potatoes, mojo sauce	29,000

On the Side

Ratatouille Roasted garlic mashed potatoes Sweet potato wedges with harissa yogurt Hand cut French fries Rocket and cherry tomato salad Braised white bean with corn and mushroom Buttery garlic French beans and asparagus	10,000
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Pizzas

Margherita Pizza Tomato base, home-made mozzarella, Italian basil	18,000
Pesto Bruschetta Pizza Pesto base, home-made mozzarella, marinated cherry tomato	22,000
Prosciutto e Funghi Tomato base, home-made mozzarella, prosciutto cotto, mushrooms	25,000
Pepperoni & Chili Tomato base, home-made mozzarella, pepperoni, chilli	26,000
Chicken Bianco White sauce base, home-made mozzarella, chicken breast, spinach	25,000
G Pizza Tomato base, home-made mozzarella, lonzo, pepperoni	29,000
Salmon Rocket Home-made mozzarella, sour cream, red onion, smoked salmon, caper and rocket salad	35,000
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	14,000
Gnocchi Pesto Fresh basil, cashew nuts, parmesan, garlic, extra virgin olive oil	17,000
Lemony Spinach Ricotta fettuccine Garlic, home made ricotta, lemon zest	20,000
Oxtail Bolognese Fettuccine Braised oxtail, tomatoes, onion, house-made pasta	21,000
Spaghetti Carbonara Bacon, egg yolk, Parmesan cheese	23,000
Prawn Aglio e Olio River prawns, garlic, red chilli, extra virgin oil, spaghetti	25,000
Seafood Spaghetti Clams, grilled squids, prawns, spicy tomato	28,000

Desserts

Seasonal Ice Cream & Sorbets	5,000
Chocolate Volcano Molten chocolate cake, vanilla ice cream	18,500
Moist Carrot cake Cream cheese frosting, candied walnuts	18,500
Galette Aux Pommes Vanilla ice cream, caramel	18,500
Creme Caramel Creamy custard, Madagascar vanilla, nuts	18,500
Dark Chocolate Tart Locally produced dark chocolate, honey, cream	18,500

