



## Mingalarba! Welcome to Mandalay Restaurant

Enjoy the exotic, local cuisine of Myanmar, with its subtly blended spices, or select from a wide selection of international specialties. We prepare our dishes not only with carefully selected local and seasonal quality products whenever possible, but also with love, enthusiasm and passion.

Don't miss our famous quality steaks and meat dishes. A real highlight is our finest US Prime and Wagyu beef which is freshly imported from RR Ranch and Snake River Farms in Boise, Idaho. Choose a steak, select your garnishes and sauce and enjoy this truly mouthwatering dining experience.

As well as the items mentioned in the menu, we are also more than delighted to fulfill individual off-menu requests and try to meet individual dietary needs whenever possible; ask for the vegetarian dish of the day and you can also request gluten-free bread.

In addition to the regular menu, we also have the following signature dishes available.



**AYEYARWADY DELTA PRAWN** (NF) \$29

Brown butter glazed river prawn served with asparagus, pumpkin-prawn bisque risotto and parmesan cracker

**ROASTED SALMON** (GF) (NF) \$32

Roasted salmon with turmeric-lentil purée, orange salsa and balsamic reduction

**WAGYU STEAK GRADE 8, SNAKE RIVER FARMS,  
BOISE IDAHO US** (NF) (GF) \$49

Flat Iron dusted with aromatic ashes, baby potato, Asian stir-fried vegetables and creamy black pepper sauce



The entire team is proud and privileged to host you in one of our restaurants and will do the utmost possible to ensure that you have a pleasant and delicious meal.

With best culinary regards

Stanny Nyi Nyi Zaw  
Executive Chef

Prices are in USD and subject to 10% Service Charge and 5% Government Tax

(V) Vegetarian

(GF) Gluten Free

(NF) Nut Free



# MANDALAY

## RESTAURANT

### STARTERS & SALADS

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- SEARED SCALLOP WITH YOUNG GINGER SALAD** (GF) \$13  
Hokkaido scallops seared, red bell pepper purée and Myanmar ginger salad.
- PORK TROTTERS CARPACCIO** (GF) (NF) \$10  
Mustard vinaigrette, rinds, pearl onions, red radish Cabbage with oregano
- SMOKED MYANMAR CAT FISH AND PICKLED PUMPKIN** (GF) (NF) \$10  
"Catalana" sauce, microgreens
- SEARED TUNA & POMELO** \$14  
Iceberg, Indian nuts, crispy lotus, ginger dressing
- RAZOR CLAMS "TIRADITO"** (GF) (NF) \$9  
Baby corn, sweet potato, coriander, red Aji dressing
- GARBANZO-PARATA WRAP** (V) \$9  
Fresh sauce, sprouts, roasted peanuts
- YES!! YOU CAN ORDER A SEASONAL SALAD WITH BALSAMIC VINEGRETTE (V) (GF) \$7

### TOP YOUR SALAD WITH

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- Roasted chicken (GF) (NF) \$8  
Grilled catch of the day (GF) (NF) \$9  
Flambéed tiger prawns al Tequila (GF) \$10

### LIQUIDS

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- TRIO LENTIL SOUP** (NF) \$10  
Three different lentil soups with duxelle crouton and dried mutton
- ANDAMAN'S CLAM CHOWDER** (NF) \$10  
Turmeric-Champagne foam, garlic bread



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### MAINS

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- GRILLED SEA PRAWNS** (NF) \$23  
Pineapple purée, Edamame, spicy potato bites, citronella-air
- ROAST CHICKEN** (GF) (NF) \$21  
Spring potatoes, "balsamic and fresh pepper glaze"  
French beans
- BUTTERFISH FILET** \$23  
Crispy crust, green pea-peppermint "chowder",  
tomato salad
- OSSOBUCO** (NF) \$27  
Balsamic "gremolata" gourd gnocchi,  
Parma-Parmesan crackers
- DUCK CONFIT** (GF) (NF) \$21  
Chickpea and potato curry, mint-lime-yogurt sauce,  
rocket
- OVEN ROASTED BEETROOTS** (V) (GF) (NF) \$16  
Lentils with kafir, tuber crackers, champignons  
Tequila-shitake cloud
- CHILEAN SEA BASS TIKIN XIC** (GF) (NF) \$37  
Annatto, green sauce, basmati with garlic and coriander,  
plantain

### STEAK

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- 8OZ WAGYU RIB EYE ROLL** (GF) (NF) \$58  
Grade 8, Snake River Farms, Boise Idaho US
- 8OZ US PRIME MANHATTAN STEAK** (GF) (NF) \$42  
RR Ranch, Boise Idaho US
- 8OZ FILET MIGNON** (GF) (NF) \$45  
Australian tenderloin Kurobuta bacon
- AUSTRALIAN RACK OF LAMB** (NF) \$38/52  
8oz/16oz

### GARNISHES

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- Corn kernels with aioli and capsicum (NF)  
Baked cauliflower - Pancetta - Edam (GF)  
Asian stir fried vegetables (V) (GF) (NF)  
Myanmar shallots - seasonal mushrooms (V) (GF) (NF)  
Truffled mashed Russet potato

### SAUCES

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- Charred Red Sauce  
Chimichurri  
Balsamic with fresh Rakhine pepper  
Ginger Mayonnaise  
Signature Chili oil



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## SWEET SELECTION

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<b>PINEAPPLE – COCONUT CRUMBLE</b> (NF)	\$7
Mocha ice cream	
<b>CHOCOLATE SPHERE</b> (GF) (NF)	\$9
Strawberry mousse, iced vanilla-lemongrass consommé	
<b>MANGO – PASSION FRUIT PARFAIT</b> (NF)	\$8
Watermelon and mint salad, lavender ice cream	
<b>KEY LIME PAVLOVA</b>	\$9
Baked lime meringue served with passion sorbet and compressed fruit	
<b>VALHRONA LAVA CAKE</b>	\$11
Ginger yogurt ice cream, kafir tulip	
<b>HOMEMADE ICE CREAM AND SHERBET SELECTION</b> (GF)	\$3
per scoop	

## SELECTED AFTER DINNER DRINKS

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### COGNAC & ARMAGNAC

Remy Martin VSOP / Hennessy VSOP	\$9
Hennessy XO	\$25

### DISTILLATES

Schladerer Kirschwasser / Poire Williams	\$13
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### LIQUEUR

Bailey's, Tia Maria, Grand Marnier, Underberg, Limoncino	\$9
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### SINGLE MALT WHISKY

Glenfarclas 10 years / Highlands	\$28
Glengyone 21 years / Highlands	\$67
Auchentoshan 16 years / Lowland	\$20
Coal Ila 29 years / Islay	\$87
Highland Park 22 years / Orkney Islands	\$51
Glenlossie 27 years / Speyside	\$77

### “LAVAZZA” COFFEE

Ristretto / Espresso / Americano	\$4
Cappuccino / Café Latte / Latte Macchiato	\$6

### “TEALEAVES” TEA SELECTION

Organic HWB Green Estate / Jasmin / Organic Assam	\$4
Darjeeling / English Breakfast / Earl Grey / Panettone	\$4
Orange Pekoe / Shanghai Rose / Lapsang Souchong	\$4

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