



## STARTERS

**Bean sprout salad with bean curd, chili and a lime sauce**

*\$6*

**Golden Mountain Noodles (Shwe Taung Khauk Swe)**

*\$10*

**Beef tenderloin Carpaccio with pouzu – sesame oil emulsion  
and sautéed mushrooms**

*\$9*

**Tuna Tataki on pumpkin mango salad with spring roll**

*\$9*

**Pan fried scallops with beetroot couscous salad  
garnished with marinated ginger**

*\$10*

**Duo of foie gras with apple and red berries  
garnished with a brioche crunch**

*\$14*



---

prices are inclusive of 10% service charge & 5% government tax

---





## MAINS

**Pan fried noodles with pork**

*\$12*

**Fried rice with crab claw meat and baby river prawns**

*served with pan fried tofu and pickled chayote salad*

*\$12*

**Teriyaki beef brisket and prawns**

*served with fried rice and a bell pepper chutney*

*\$19*

**Lemongrass chicken**

*served with stir-fried kale, mushrooms and steamed rice*

*\$15*

**Butterfish in a tomato gravy**

*served with stir fried okra and garden pea rice*

*\$15*

**Sea bass curry with coconut cream**

*served with steamed rice*

*\$16*

**Gratinated Australian beef tenderloin**

*served with mushrooms, bean vegetables and fried potato dumplings*

*\$26*



---

prices are inclusive of 10% service charge & 5% government tax

---





## DESSERTS

**Thar Kway Yaing**

*black sticky rice pudding*

\$6

**Steamed banana**

\$6

**Chocolate mousse**

*served with a coffee honey foam and ice- cream*

\$9

**Warm tart tatin with vanilla ice - cream**

\$8

**Coconut crema catalan**

\$7

**Warm chocolate brownie and chocolate ice - cream**

\$9

**Panna cotta with a strawberry soup**

\$9

**Caramelized passion fruit mousse with a peanut crunch and red berries**

\$9

**Passion fruit and strawberry tiramisu**

\$9



---

prices are inclusive of 10% service charge & 5% government tax

---

