

INTERNATIONAL MENU

GARDEN

Caesar Salad (P)

romaine leaves, bacon, herb croutons, home cured anchovies, classic Caesar dressing, shaved parmesan

Add Grilled Chicken

Add River Prawns

Fattoush Salad

middle eastern style salad with shredded lettuce, cucumbers, tomatoes, soft herbs, crispy flatbread, zesty lemony dressing

CRUDO

Citrus Salmon Ceviche (S)

cured Norwegian salmon, lime juice, red onion, cilantro, chili

Beef Carpaccio

thinly sliced beef tenderloin, wild arugula, shaved parmesan cheese, olive oil

POTAGES

Wild Mushroom Soup (V)

local wild mushrooms, fresh herbs, crispy croutons (more description)

Thai Tom Yam Goong (S)

hot and sour broth, river prawns, lemongrass, tomatoes, shimeji mushrooms, galangal, fresh lime, chilies

BETWEEN THE BREAD

The Strand Burger

beef patty with wagyu trimming, iceberg lettuce, caramelized onion, sautéed mushrooms, bacon, fried egg, cheddar cheese, brioche bun

Spicy Tropical Fried Chicken Burger

fried chicken, iceberg lettuce, caramelized pineapple, chili jam, cheddar cheese, brioche Bun

The 1901 Club Sandwich(P)

golden crunch baguette, juicy tomato, avocado, smoky bacon, creamy lemony roasted garlic mayonnaise, sliced home smoked ham, fresh green lettuce

PÂTES

Spaghetti Carbonara

cured pork belly, parmesan cheese, eggs, and black pepper

Pappardelle with Sausage, Mushroom and Tomato

hand made pappardelle, kayan chicken sausage, confit tomato, wild mushroom, parmesan, fresh basil

Spaghetti alla Siciliana

garlic, sun-dried tomatoes, chillies and olive oil

SEA

BBQ Grilled Tiger Prawns

spicy lemony marinated prawns, parmesan infused tomato fondue, chilies, local fresh herbs.

Herb-Crusted Salmon

Norwegian salmon, olive and herb tapenade, creamy dill mashed potatoes, asparagus, bouillabaisse velouté

LAND (Descriptions ALL)

Herb-Stuffed Chicken Roulade

chicken breast, creamed leeks, pumpkin mash, sage jus

Cider-Braised Pork Chop

caramelized apples, fennel, mustard sauce

Beef Tenderloin Medallion

succulent beef tenderloin, served with seasonal vegetables, potato pave, and a rich red wine reduction

SWEET ENDINGS

Selection of Home-Made Ice Cream

Tiramisu

ladyfinger cookies dipped in coffee, layered with whipped sweet mascarpone, dusted with cocoa

Warm Chocolate Fondant

molten chocolate cake, dark chocolate, cocoa powder, vanilla ice cream

Passion Tart

tangy passion fruit curd, buttery tart, golden-browned meringue

Tropical Fruit Platter

selection fresh seasonal fruits

MYANMAR MENU

A THOKES

Lahpet Thoke - Famous Burmese Fermented Tea-Leave Salad

pickled tea leaves, steamed peanuts, steamed corn, dried shrimp, mutton floss, dried fish, double fried beans, toasted sesame seeds, fried garlic

Pae Pyar Kyaw Thoke - Fried Bean Curd Salad

local bean curd, medley of fresh herbs, shallots, cabbage, carrot, dried shrimp and lemon dressing

Wet Thar Thoke - Grilled Pork Neck Salad

marinated pork collar, tomato, cabbage, shallot, crushed roasted peanut and garlic oil, lime coriander dressing

Pyigy Ngar Thoke - Cuttlefish Salad

grilled cuttlefish, fresh Kaffir lime leaves, coriander, chili, peanuts, garlic oil, fish sauce, lime dressing

HINCHO

Pae Nilay Hin Cho - Myanmar Style Lentil Soup

Red lentils, gingery broth, glass vermicelli, fried shallots, coriander leaves

Lel Tha Mar Hin Cho - Farmer Soup

clear vegetable broth, pennywort, dry flowers, asparagus, gourd, bean curd, shrimp

Pork Rib and Pickled Mustard Soup

Slow cooked baby back pork ribs, shan pickled mustard leaves, soft herbs

KHOUT SHWE

kar sewa Mohinga - Classic Myanmar Fish Soup

lemongrass infused fish broth, rice noodles, garlic, ginger, lotus, chickpea flour, topped with crispy fritters, boiled egg

Ohn-No Khout Swel - Chicken and Coconut Noodles

curried chicken, coconut broth, yellow wheat noodles, crispy fritters, sliced onions, crispy noodles, hard-boiled egg, chillies

Shan Khout Swel – Traditional Shan Noodles

chicken, Shan tomatoes, peanuts, spring onions, garlic chili, and soy sauce, served with pickled vegetables and crispy fried pork.

HIN

ALL CURRY ARE ACCOMPANIED WITH STEAMED RICE OR BUTTER RICE & BALACHAUNG

Braised Beef Short Rib Curry

Grass feed Beef, Onion, Dried Chili, Ginger, Lemongrass, Coriander

Myanmar Bachelor Chicken Curry

Whole chicken leg, onions, garlic, ginger, blend of traditional spices, coriander, red chili

Crispy Soft Shell Crab Masala

chuaung thar golden soft-shell crabs, aromatic spices, ripe tomatoes, caramelized onions, coconut cream

Thee Sone Hin

*mixed vegetable curry, chickpeas, **cooked in traditional Burmese flavors (more description)***

Wet Thar Ni Hin

slow-cooked pork neck, whole shallots, star anise, cinnamon, crispy fried shallots

Irrawaddy Delta Prawn Curry

River prawns, Burmese spices, coconut milk, tomatoes

A CHO PWAL

Steamed Plantain Banana

Banana steamed in coconut cream and sugar syrup

Mont Own Nouk

Steamed rice paste served coconut oil