



Myanmar Menu

STARTERS

Tea Leaf Salad - \$ 9

Fermented tea leaf salad, crispy beans, garlic chips, peanut and dried shrimp

Seaweed Salad - \$ 9

Seaweed and wood ear mushroom salad, crispy shallots, tomato and coriander

Local Beef Cucumber Salad - \$ 10

Myanmar beef cucumber salad served with lime, tomato and coriander

SOUP

The Strand Mohinga - \$ 14

Traditional Myanmar Rice noodles fish soup, onion, ginger and boiled egg

Lentils Soup - \$ 10

Beam Vermicelli and lentil soup

MAIN DISH

Curried Butterfish - \$ 16

Curried Myanmar butterfish served with roasted eggplant, tomato and spring onions

Chicken Massaman - \$ 18

Chicken curry flavored with tamarind and coconut milk, peanut butter and potatoes

Myanmar Pork Ribs - \$ 18

Pork ribs and Myanmar marrow sweet curry served with sweet potatoes

Asian Menu

STARTERS

Papaya Salad - \$ 10

Thai green papaya salad, dried shrimp, toasted peanuts, fish sauce, lime juice and palm sugar

Vietnamese Rolls - \$ 12

Vietnamese rice paper rolls stuffed with marinated chicken, cabbage, beansprouts, capsicum, mint and coriander

SOUP

Clear Wonton Soup - \$ 12

Clear Vegetable Soup served with Homemade Wonton, stuffed with Fresh Prawns

MAIN DISH

Fried Rice - \$ 16

Thai traditional fried rice, choice of chicken, shrimp or vegetables

Pad Thai - \$ 14

Stir-fried rice noodles served with shrimp, peanut and tofu

Steamed Barramundi - \$ 19

Steamed Barramundi marinated with lemon grass, garlic and ginger, wrap in banana leaf

Thai Beef Stir-fry - \$ 19

Traditional Thai beef stir-fried in basil leaf, sweet chili and oyster sauce

Menu prices subject to 5% Government tax and 10% Service charge



International Menu

Starters

SMOKED SALMON - \$ 12

Cucumber Salad Served with Smoked Salmon and Lemon Dressing

CAPRESE SALAD - \$ 14

Tomato, Fresh Burrata Mozzarella Cheese and Basil Served with Balsamic Vinegar Reduction and Olive Oil

BARIGOULE OF SPRING VEGETABLE - \$ 9

Boiled and Seared Seasonal Mix Vegetable Served with Vanilla Bean and Cherry Vinegar

CHICKEN AND MUSHROOM PIE - \$ 12

Classic British Chicken Leeks and Seasonal Mushroom Puff Pie Served with Green Mix Salad

LOBSTER POT PIE - \$ 16

Local Fresh Lobster Pot Puff Pie in Brandy Aroma Served with Mix Salad

FOIE GRAS TERRINE - \$ 16

Slow Cooked Duck Liver Marinated in Porto Wine, Served with Green Salad, French Toasted Bread and Confit Red Onions

COLD CUT AND CHEESE PLATE - \$ 18 (For 2 persons)

Mix of French and Italian Cold Cut, Pork Rillettes, Chef Terrine and Cheese Selection Served with Crudit 

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Soup

MUSHROOM VELOUTE - \$ 12

Seasonal Mushroom Hot Veloute Served with Pain Fried Foie Gras Bruschetta and Rosemary Aroma

LOBSTER BISQUE - \$ 14

Fresh Lobster Bisque served with Garlic Cream

(V) GREEN ASPARAGUS VELOUTE - \$ 14

Veloute of Green Asparagus Served with Croutons in A Black Truffle Aroma

Sandwiches & Burgers

THE STRAND CLUB SANDWICH - \$ 14

Toasted Bread Wrap Stuffed with Perfectly Cooked Egg Yolk, Crispy Bacon, Ham on the Bone, Cheese, Lettuce and Tomato

FRENCH SANDWICH - \$ 12

Homemade French Baguette Served with Jambon A L'os Roti, Cheese and Cornichons

(V) VEGETARIAN OPEN SANDWICH - \$ 8

Fresh Tomato, Zucchini, Eggplant, Lettuce, Black Olive Tapenade and Smoked Mozzarella Cheese

CHEESE BURGER - \$ 18

Tomato, Lettuce, Cheese and Smoked Bacon in A Sesame Toasted Bun with French Fries and Onion Rings

THE STRAND SPECIAL BURGER - \$ 32

Wagyu and Foie Gras Burger Served with Onion Confit, Rocket Salad and Truffle Aroma, Served with French Fries

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Pasta & Risotto

(V) MUSHROOM RISOTTO - \$ 18

Slow-Cooked Arborio Rice, Cooked in a Mushroom Stock Served with Crispy Parmesan

(V) RAVIOLO BERGESE - \$ 14

de Ravioli Stuffed with Ricotta, Spinach and Egg Yolk Served with Butter, Truffle sauce and I

SPAGHETTI VONGOLE - \$ 16

Spaghetti Served with Local Clams, Parsley, Black Pepper, White Wine and Olive Oil Sauce

SPAGHETTI CARBONARA - \$ 16

Spaghetti Served with Crispy Bacon, Egg Emulsion and Crispy Parmesan

RIGATONI RAGOUT - \$ 15

Rigatoni Pasta served with Minced Meat in a Slow-Cooked Tomato Sauce

Main Course

SNOW FISH - \$ 28

ed Chilean White Sea Bass Served with Mix Seasonal Pain Fried Vegetable and Beurre Blanc S

OSSOBUCCO - \$ 22

Slow-Cooked Ossobucco served with Saffron Risotto

CHICKEN MILANESE - \$ 18

Deep-Fried Chicken Milanese Style Served with Mix Salad and French Fries

TENDERLOIN - \$ 34



Dessert Menu

CLASSIC DESSERT

Cafe Gourmand - \$ 8

Selection of Petit Fours

Banoffee Pie - \$ 8

m and Toffee Served with Crumbled Biscuits

Coffee Crème Brûlée - \$ 8

*ry Custard Infused with Coffee and Topped with
A Sugar Crust*

French Apple Tart - \$ 10

Sweet Pastry Crust, Apple Sauce and Cara

Lemon Tart - \$ 10

Sweet Almond Shortbread, Lemon Curd a.

Chocolate Fondant - \$ 11

*Chocolate Fondant Served with Homemade V
(15 Minutes Cooking Time)*

ASIAN FLAVOR

Coconut sticky rice - \$ 9

*ce Dumplings, Myanmar Traditional Jelly and
Sticky Rice*

Steamed Banana - \$ 9

Served with Palm Sugar Syrup and Coconut Milk

Myanmar Carrot Cake - \$ 9

*Classic Myanmar Carrot Cake Served with Min
Sorbet*

Trio of Pudding - \$ 9

*Classic Myanmar Pudding Selection with Bana
Sago*

Seasonal Fruit Salad - \$ 8

Served with Passion Fruit Sorbet

ICE CREAM & SORBET

Homemade Ice Cream - \$ 6

Banana, Coffee, Chocolate, Vanilla, Yoghurt Ripple, Pistachio

Homemade Sorbet - \$ 6