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, bean sprouts, 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 Crudité

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

**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
Grilled Chilean White Sea Bass Served with Mix Seasonal Pain Fried Vegetable and Beurre Blanc Sauce

**Ossobuco** - $22
Slow-Cooked Ossobuco 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
Banana and Toffee Served with Crumbled Biscuits

Coffee Crème Brûlée - $8
Coffee Custard Infused with Coffee and Topped with A Sugar Crust

French Apple Tart - $10
Sweet Pastry Crust, Apple Sauce and Carai

Lemon Tart - $10
Sweet Almond Shortbread, Lemon Curd and Crumbles

Chocolate Fondant - $11
Chocolate Fondant Served with Homemade Vanilla Ice Cream
(15 Minutes Cooking Time)

ASIAN FLAVOR

Coconut sticky rice - $9
Coconut Milk, Rice Dumplings, Myanmar Traditional Jelly and Sticky Rice

Myanmar Carrot Cake - $9
Classic Myanmar Carrot Cake Served with Mint Sorbet

Steamed Banana - $9
Steamed Banana Served with Palm Sugar Syrup and Coconut Milk

Trio of Pudding - $9
Classic Myanmar Pudding Selection with Banana and 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