

# THE STRAND *Café*

## *Breakfast Menu*

### *Drinks*

#### **Fresh Juice 5**

Choice of juice prepared with seasonal fruit

#### **Detox Juice 6**

Pineapple, Green Apple, Parsley, Celeriac, and Lime

#### **Energy Juice 6**

Orange, Carrot, Ginger, Tumeric, and Lime

#### **Chocolate and Hazelnut Milkshake 5**

#### **Coffee and Tea 4**

Espresso, Americano, Espresso Macchiato, Cappuccino, Decaffeinated Coffee,  
Selection of Tea and Herbal Tea

### *Farm-Fresh Eggs*

#### **Two Eggs Any Style 6**

Boiled, Scrambled, Poached or Fried

#### **Omelette or White Omelette 7**

Plain, Cheese, Baked Ham or Smoked Salmon

#### **Cloud Eggs On Toast 8**

Baked Egg-White with Parmesan, Roasted Pumpkin, and Avocado Carpaccio

#### **Eggs Benedict 8**

English Muffin, Bacon, Hollandaise Sauce

### *Sides*

#### **Per Side 3**

Baked Tomato, Smoked Ham, Chicken Sausages,  
Bacon, Ratatouille, Mushroom Fricassée, Smoked Salmon

# THE STRAND *Café*

## *Fresh Fruits*

Assorted sliced fresh seasonal fruits 4

## *Salad*

Seasonal Green Salad 5

## *Dairy*

Organic Yoghurt 4

From Annie's All Natural (Myanmar)

Plain, Vanilla, Ginger, Shan Honey, Passionfruit, Clove Citrus or Cardamom

Selection of Cheese 13

Seasonal Cheese

## *Pastries & Bread*

Croissant 2

White or Seven-Grain Toast 2

Brioche 3

Banana or Chocolate Muffin 4

Basket of French Pastries 6

Bagel 8

Cream Cheese, Smoked Salmon, Roquette, Onion Pickles

# THE STRAND *Café*

## *Pancakes & Waffles*

French Toast 4

Cinnamon Brioche French toast

Pancakes 6

French Crêpes 6

Sweet Waffle 6

*Pancakes, crêpes and waffle comes with choice of honey, maple syrup, sugar, jam, chocolate, fresh banana, sliced almonds, or whipping cream*

## *Cereals*

Choice of Cereals 4

Home-Made Muesli 4

with Fresh Fruit

Oatmeal Porridge 4

Granola 7

with Cottage Cheese & Seasonal Fruits

## *Myanmar Breakfast*

Banana Spring Roll / Ngat Pyaw Thee Kaw Pyant Kyaw 4

Deep-fried crispy banana spring rolls

Rice Noodle Salad / Nan Gyi Thote 6

Rice noodles combined with turmeric oil, dhal powder, curried chicken, egg, sliced onion, chili, fish sauce and lime

Fish Soup With Rice Noodles / Mohinga 8

Myanmar's national dish, Mohinga is a fish soup with rice noodles. Chickpea flour is combined with seasonal vegetables, including onions, lemongrass, garlic, ginger and banana tree stem. Topped with chickpea fritters and boiled egg

Coconut Noodle Soup / Ohn No Khao Swe 8

Wheat noodles in a curried chicken and coconut milk broth garnished with crisp fried beans fritters, onions, chili, crisp yellow flat noodles and slices of hard-boiled egg

# THE STRAND *Café*

## Myanmar Menu

### Salads

#### Fermented Tea Leaf Salad / Lahpet Thoke \* 6

Myanmar's famous salad: pickled tea leaves, roasted peanuts, beans, sesame seeds, fried garlic and dried shrimp

#### Tofu / Tofu Thoke 6

Myanmar tofu made with chickpea powder, sesame seeds, garlic, onion and roasted chili powder

#### Grilled Pork Neck / Wet Thar Thoke 6

Grilled pork neck, tomato, cabbage, shallots, coriander, garlic oil, chili, roasted peanuts with lime and coriander dressing

#### Cuttlefish / Pyigy Ngar Thoke 6

Grilled cuttlefish served with kaffir lime leaves, coriander, chili, peanuts, garlic oil, fish sauce and lime juice dressing

### Snacks

#### Fritters / Buthee Kyaw \* 5

Myanmar gourd tempura with chili, tamarind sauce and house-made pickles

#### Spring Rolls / Kaw Pyant Kyaw \* 6

Myanmar-style spring rolls with chicken and seasonal vegetables

#### Chicken Wings / Kyat Taung Pan Kyaw 6

Deep-fried lemongrass and ginger marinated chicken wings, served with chili sauce

#### Prawn Tempura / Pazun Kyaw 7

Tiger prawn tempura with chili and tamarind sauce and house-made pickles

### Soups

#### Myanmar-style Lentil Soup / Pae Nilay Hin Cho 6

Myanmar style lentil soup with ginger, glass vermicelli, fried shallots and coriander leaves

#### Chicken / Kayainni Hin Gar 6

Inspired by the ethnic group of Kayin state. Clear chicken consommé, mustard leaves and chicken breast

#### White Bean / Paegy Hin Cho 6

White bean soup with fried shallots

\* Night Menu

6 Inspired from the Strand Cookbook

All prices are in USD, and are subject to 5% government tax and 10% service charge

# THE STRAND *Café*

## *Noodles*

### **Fish Soup With Rice Noodles / Mohinga \*☐ 8**

Myanmar's national dish. Fish soup with chickpea flour, seasonal vegetables, lemongrass, garlic, ginger and banana tree stem. Topped with ground fritters and soft-boiled egg

### **Shan Noodles / Shan Khout Swel ☐ 8**

A dish from the east of Myanmar. Stir fried glass noodles are topped with chicken, Shan gravy, house-made pickles and fried pork scratching

### **Coconut Noodle Soup / Ohn No Khao Swe 8**

Curried chicken and coconut broth with wheat noodles, bean fritters, onion, chili, soft boiled egg served with fish cake

## *Curries and Grill*

*Myanmar curries have a subtler taste and fragrance compared to other curries in the region, and uses ingredients such as deep-hued turmeric and mild chili powder. Curated for you are a choice of six distinctive Myanmar curry dishes that use cold-pressed peanut oil and untoasted sesame oil to reduce oil quantity:*

### **Eggplant / Khayan Thee Hin 6**

Combination of 4 different Myanmar eggplant

### **Chicken / Kyet Ohn-No Hin 10**

Chicken curry with coconut cream

### **Pork / Wet Thani Chet \*☐ 15**

Glossy red pork with soy sauce, palm sugar, ginger and shallots

### **Duck / Bae Yin Pone Kin ☐ 17**

Roasted duck breast served with spice marinated curry potatoes

### **Barramundi / Ngar Kin 15**

Grilled barramundi curry served with seasonal vegetables

### **Fisherman Stew (2 Persons) / Lal Thamar Hin ☐ 30**

Rakhine style seafood curry made with daily fresh fish, squid, river prawn and seasonal vegetables

Rice to pair: Steamed white rice, coconut rice, biryani rice, or butter rice

\* Night Menu

☐ Inspired from the Strand Cookbook

All prices are in USD, and are subject to 5% government tax and 10% service charge

# THE STRAND *Café*

## *International Menu*

### *Starters*

#### Steamed Asparagus 10

Steamed asparagus with long bean puree, poached egg and cream

#### Beetroot Carpaccio 13

Roasted beetroot carpaccio with ricotta cheese, passion fruit vinaigrette, cashew nuts and herbs

#### Caesar Salad \* 15

Roasted slow cooked chicken breast with bacon, parmesan, focaccia and caesar dressing sauce

#### Ceviche 16

Daily fresh white fish marinated raw with coconut cream, lime, tomato, coriander, passion fruit and chili

#### Salmon Gravlax \* 18

Salmon gravlax served with citrus cream, marinated fennel salad, rocket and blinis

#### Strand Foie Gras Au Torchon \* 25

Mandalay rum marinated foie gras, pear tartar, tonka bean, red onion chutney,  
Myanmar wild pepper and sea salt

### *Soups*

#### Pumpkin \* 8

Creamy pumpkin soup with mixed spice marinated pumpkin and herb butter roasted pumpkin

#### River Prawn 10

Roasted river prawn bisque

## *Sandwiches & Burgers*

#### Chef's Club Sandwich \* 15

Layered toasted white bread loaf with roasted chicken breast, bacon, tomato,  
romaine salad, house-made onion pickles and mayonnaise

#### Strand Burger \* 18

Australian steak with bacon, house-made pickles, tomato,  
romaine salad, cheddar cheese, coleslaw, cornichons and tartar sauce

\* Night Menu

📖 Inspired from the Strand Cookbook

All prices are in USD, and are subject to 5% government tax and 10% service charge

# THE STRAND *Café*

## *Pasta*

### Quinoa 12

Cabbage wrapped quinoa risotto served with cauliflower velouté, turmeric powder and sprinkled bread crumbs

### Linguini \* 14

Linguini served with seasonal vegetables and pesto sauce

### Gnocchi 15

House-made gnocchi with gorgonzola cheese cream and parsley

### Ravioli 17

House-made ravioli stuffed with fresh Myanmar crab, zucchini, ricotta cheese, spinach and crab bisque

## *Seafood*

### Aioli Steamed Fish 18

Steamed daily fresh fish served with steamed seasonal vegetables, soft boiled egg and aioli sauce

### Roasted Fish \* 18

Roasted daily fresh fish served with seasonal vegetables and virgin sauce

### Grilled King Prawns 22

Grilled king prawns with fried rice and pineapple, cashew nuts, coconut, turmeric, coriander and chili

## *Meat*

### Roast Chicken 16

Slow roasted chicken served with seasonal vegetables, potato gratin and bread sauce

### Duck Confit \* 18

Duck leg confit served with pumpkin puree and fried cabbage

### Pork Chop 16

Slow cooked pork chop with seasonal vegetables, creamy polenta and thyme jus

### Lamb Shank 22

Lamb shank confit served with couscous, dried fruits and seasonal vegetables

### Beef 22

Australian beef tenderloin (200 grams) with potato gratin, seasonal vegetables and green pepper sauce

## *Cheese*

### Cheese Board 19

Selection of imported cheese served with nuts and dried fruits

*Some produce may vary upon seasonal market availability  
For children, special meal requests and smaller portions available*

\* Night Menu

📖 Inspired from the Strand Cookbook

All prices are in USD, and are subject to 5% government tax and 10% service charge

# THE STRAND *Café*

## *Desserts*

### Passion-fruit Saint Honoré 10

Choux paste cake with passion-fruit cream and salted caramel sauce

### Chocolate & Hazelnut Dacquoise 10

Hazelnut dacquoise biscuit with chocolate and vanilla cake

### Mango Pavlova 10

Mango parfait with meringue and mango coulis

### Papaya Tarte Tatin \* 10

Puff pastry baked with candid papaya

### Chilled Banana & Coconut Soufflé \* 10

Chilled soufflé made with coconut and banana mousse

### Selection of House-made ice cream and Sorbet \* 5

Ask your waiter for today's flavours

### Steamed Plantain / Nget Pyaw Paung 5

Plantain banana steamed in coconut cream and sugar cane syrup, traditional of Shan region of Myanmar

### Pumpkin & Sweet Potato Pudding / Shwe Pha-yone Thee Samwin Ma-kin 7

A traditional Myanmar style pudding that combines pumpkin and sweet potato

### Ka Yay Ka Yar 7

Sticky rice flour is combined with coconut to create this traditional Myanmar cake from Pyay region

### Creamy Coconut Pudding / Mote O Nout 7

Coconut milk is cooked with rice flour and served with coconut oil to create this creamy pudding

\*Night Menu

All prices are in USD, and are subject to 5% government tax and 10% service charge



# THE STRAND

*Café*

## Tea & Coffee 4

Earl Grey, Green Tea, English Breakfast, Jasmine, Camomile  
Espresso, Cappuccino, Latte, Fresh Black Coffee

## Myanmar Tea / La Phat Yae 3

Mixed Black Tea with Condensed Milk and Evaporated Milk

## *Digestives*

### LIQUEUR 6

Bailey's  
Jagermeister  
Kahlua  
Sambuca

### EAU DE VIE 8

Framboise  
Kirsch  
Mirabelle  
Poire Williams

### ARMAGNAC

Chabot Napoleon 12  
Chateau de Laubade VSOP 8  
Chateau de Laubade XO 18

### COGNAC

Camus VSOP 7  
Hennessy VSOP 9  
Hennessy XO 22  
Martell Cordon Bleu 12  
Martell XO 16  
Remy Martin VSOP 8  
Remy Martin XO 20

\*Night Menu

All prices are in USD, and are subject to 5% government tax and 10% service charge

# THE STRAND *Café*

## *Classic High Tea*

---

\$20 per person

### *Savoury*

Smoked salmon with Myanmar artisan sour cream and blinis

Daily fresh white fish ceviche

Herb foccacia with ricotta and parma ham

Myanmar beetroot, rocket, and radish on a cracker

### *Pastery*

Financier filled with salted caramel butter

Lime tart with meringue

Sabayon with seasonal fruit

Raspberry mini éclair

Rose water and lychee macaron

Chocolate lava with fresh cream, tonka bean

Apple tartar with apple compote

Madeleine with orange zest

Jellied fruit

### *Coffee or Tea*

#### Tea & Coffee

Earl Grey, Green Tea, English Breakfast, Jasmine, Chamomile, Peppermint  
Espresso, Cappuccino, Latte, Fresh Black Coffee

#### Myanmar Tea / La Phat Yae

Black tea sourced from Shan region with condensed milk and evaporated milk

# THE STRAND *Café*

## *Myanmar High Tea*

---

\$18 per person

### *Savoury*

Ginger salad with cabbage, shallots, tomatoes and crispy beans

Chicken and vegetable spring roll

Sticky rice duo with salted sesame powder

Pancake with brown peas and spring onions

### *Pasty*

Rice dumplings stuffed with palm sugar

Semolina pudding with raisins and cashew nuts

Tapioca pearls cooked in cane sugar syrup

Pandan and coconut agar agar

Steamed plantain in coconut cream

Carrot and coconut pudding

### *Coffee or Tea*

#### Tea & Coffee

Earl Grey, Green Tea, English Breakfast, Jasmine, Chamomile, Peppermint  
Espresso, Cappuccino, Latte, Fresh Black Coffee

#### Myanmar Tea / La Phat Yae

Black tea sourced from Shan region with condensed milk and evaporated milk



# THE STRAND *Café*

Reflecting Chef de Cuisine Xavier Fauvel's passion of showcasing the bountiful produce of Myanmar supporting trusted local farmers and artisans, Food and Beverage Manager, Ramon Susany has curated a wine menu that features organic wines from across Europe.

An environmentally friendly choice, organic wines grapes are healthier, therefore produce heartier skins and higher concentrations of all of those good-for-you anthocyanins and antioxidants, including polyphenols and cardio-friendly resveratrol.



# THE STRAND *Café*

## *Organic Wines*

### WHITE WINES

Paso a Paso 2018, Tierra de Castilla, Spain (Verdejo)	\$35
Ornella Molon DOC Venezia, Italy (Pinot Grigio)	\$46
Riesling Collection, Alsace, France	\$50
Gewürztraminer Grand Cru Collection, Alsace, France	\$69
Chablis Maison Albert Bichot, Burgundy, France	\$75
Pinot Gris Grand Cru Gloeckelberg, Alsace, France	\$144

### ROSE WINES

Aime la Vie 2017, Maison Albert Bichot, Languedoc Roussillon et Provence, France (Syrah & Grenache)	\$38
---	------

### RED WINES

Paso a Paso 2018, Tierra de Castilla, Spain (Tempranillo)	\$35
Côtes du Rhône 2015, Xavier Vignon, Rhône Valley, France (Shiraz, Genache & Mouverdre)	\$54
Pinot Noir Vieilles Vignes, Alsace, France	\$72
Vieilles Vignes, Maison Albert Bichot, Burgundy, France (Pinot Noir)	\$75
Châteauneuf-du-Pape Cuvée, Anonyme, 2012, Xavier Vignon, Rhône Valley, France (Grenache)	\$192
Gevrey Chambertin 2013, Maison Albert Bichot, Burgundy, France (Pinot Noir)	\$285

### DESSERT WINES

Muscat Beaumes-de-Venise 2014, Xavier Vignon, Rhône Valley, France (Muscat)	\$74
---	------

Menu prices are subject to 5% government tax and 10% service charge