



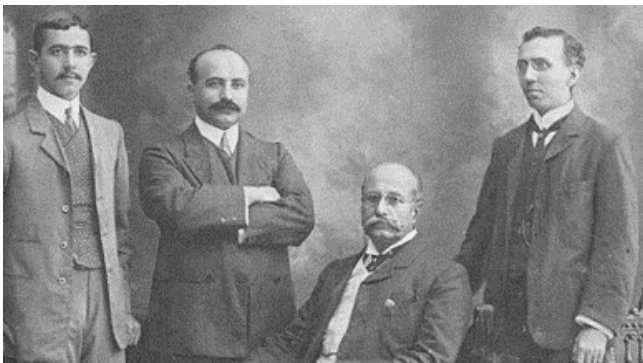
THE STRAND RESTAURANT

SINCE 1901

HISTORY

For over 116 years, the fine dining restaurant at Myanmar's grand dame hotel, The Strand Yangon, has taken centre stage, playing host to gala dinners and gastronomic events for visiting heads of state, actors, poets and authors. In December 2016, the restaurant re-emerged from a six-month renovation with a new executive chef and dining concept, as well as a new name, The Strand Restaurant.

The Strand Restaurant, with its high vaulted ceiling, sparkling chandeliers and museum quality black and gold lacquer panels from Bagan, is under the direction of a new Executive chef, Christian Martena, who joined the Strand team in summer 2016. Trained within some of Europe's most famous Michelin-starred kitchens before running his own acclaimed restaurant, Sensi, in Bangkok, Chef Christian has spent the past few months travelling around Myanmar to visit suppliers and remote farming communities to source the best of Myanmar's organic fruit and vegetable produce. Christian welcomes the opportunity to share his culinary skills with the discerning diner and his innovative flair of blending Mediterranean cooking with a modern twist is reflected in his menu at The Strand Restaurant.





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LES ENTREES

Oyster Fine De Claire No.3 served with Shallot Vinegar

6 Oysters - \$ 25

12 Oysters - \$ 40

Salmon Tartare Smoked in Maple Wood served with Cucumber Gazpacho - \$ 18

King Prawns served with Sweet Corn Mousse, Chorizo and Black Ink Mist - \$ 26

Chilled Burrata Soup with Fresh Cherry Tomato Sorbet,

Basil Foam and Balsamic Pearls - \$18

Pan-fried Hokkaido Scallops served with Truffle Sand and Fresh Black Truffle - \$ 26

Pan-Fried Foie Gras served with Tortellini Stuffed with Foie Gras Velouté, Morels and Porcini

Mushrooms and a Duck Consommé - \$ 26

Wagyu Beef Carpaccio served with Crispy Egg Yolk,

a Parmesan Trilogy and Fresh Black Truffle - \$ 24

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



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LES PLATS

Arborio Slow Cooked Risotto served with Sous Vide Lobster,
Citrus Pearls and Champagne- \$ 38

Slow-Cooked Monkfish served with Green Pea Mousse,
Baby Carrots and Lemon Sauce - \$ 38

Pan-fried Sea Bream served with Seasonal Vegetables and Mediterranean Sauce - \$ 36

Perfectly Cooked Lobster a La Cheminee Style, Baby Carrots,
Fumet de Lobster at Beurre De Carcasse - \$ 59

Veal Tenderloin served with a Mélange of Mushrooms,
Fresh Black Truffle and Crispy Potatoes with Red Wine Sauce - \$ 40

Slow Cooked Quail Breast served with Pan-fried Foie Gras,
Sweet Potatoes and a Roasted Coffee Sauce - \$ 42

200g Roasted Japanese Wagyu Striploin,
served with a Potato Trilogy and Red Wine Sauce - \$ 58

Cote De Boeuf, 1 Kg Rib Steak, Kosher Salt and Black Pepper
served with Baby Potatoes and Bearnaise Sauce - \$ 98

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LES FROMAGES

Strand Selection of French and Italian Cheeses - \$ 28

LES DESSERTS

The Strand Signature Chocolate Sphere filled with Mascarpone Cream and topped with Espresso Sauce - \$ 14

Pina Colada Mousse served with Coconut Ice Cream,
Havana Rum Crumble and Crispy Yoghurt - \$ 14

Nitrogen Red Fruit Meringue, Vanilla Ice Cream and Chocolate Sauce - \$ 14

LA CARTE BLANCHE DU CHEF

A Surprise Tasting Menu Selected by Our Executive Chef, blending
Seasonal Ingredients with a Modern Flair

4 Courses - \$ 58

6 Courses - \$ 88

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