



THE STRAND RESTAURANT

SINCE 1901

Reflecting Chef de Cuisine Xavier Fauvel's passion for farm-to-table experiences, The Strand Restaurant menu showcases the bountiful produce of Myanmar, whilst highlighting French cuisine and technique. Wherever possible, ingredients used to create this menu support trusted local farmers and artisans. A special wine menu has been curated by Food and Beverage Manager, Ramon Susany, which features a selection of organic wine from across Europe.

HOTELTHESTRAND.COM

92 STRAND ROAD, YANGON, MYANMAR
TEL 01 8 243377-92 INFO@HOTELTHESTRAND.COM



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À LA CARTE

2-COURSE 29\$, WITH WINE PAIRING \$54

Hors d'œuvre and Plat, Plat and Fromage, Plat and Dessert

3-COURSE 39\$, WITH WINE PAIRING \$74

Hors d'œuvre, Plat and Fromage or Dessert

4-COURSE 49\$, WITH WINE PAIRING \$94

2 Hors d'œuvres, Plat and Fromage or Dessert

Our menu is exclusively paired with organic wines.

HORS D'ŒUVRES

TOMATES ^{VG GF} - \$12

Organic Myanmar tomato prepared five ways:
poached, jellied, oven-roasted, tartare with herbs,
carpaccio with vinaigrette

Paso a Paso, Castilla Wine 2018 (White), Spain

ROMAINE & PISTACHE ^{VG GF} - \$12

Romaine lettuce, sliced radish, crushed toasted
pistachios, fresh herbs, romaine-pistachio and
mizuna-wild rocket condiment

Riesling Collection, Alsace 2016 (White), France

RAVIOLI & CANARD - \$15

House-made ravioli stuffed with sautéed spinach and
Myanmar zucchini, duck broth

Pinot Noir, Alsace 2016 (Red), France

SAINT-JACQUES & PARSNIP - \$20

Pan-fried Hokkaido scallops, Myanmar parsnip purée,
sautéed spinach, fennel rocket salad

Chablis, Bourgogne 2016 (White), France

CRABE & POIRE ^{GF} - \$20

Chaung Thar crab tartare combined with avocado,
sake and sesame-marinated pear, herbs and flowers

Aime La Vie, Pays d'Oc 2017 (White), France

SAUMON & HERBES ^{GF} - \$20

Smoked salmon marinated with herbs and spices,
Myanmar artisan sour cream, Asian berries

Riesling Collection, Alsace 2016 (White), France



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PLATS

VIVANEAU & LÉGUMES - \$25

Roasted Myeik snapper, crayfish sauce,
seasonal vegetables, jus

Pinot Griggio, Ornella Molon 2018 (White), Italy

GNOCCHI & FOIE GRAS - \$25

House-made pumpkin gnocchi with foie gras and
Yangon oyster mushrooms

Paso a Paso, Castilla Wine 2018 (Red), Spain

CANARD & PANISSE ^{GF} - \$28

Duck breast glazed with honey and spices,
Provençal chickpea cake, roasted green Myanmar
mango, chimichurri sauce

Cotes du Rhône, Rhône 2015 (Red), France

AGNEAU & FRUITS ^{GF} - \$30

Roasted saddle of Australia lamb stuffed with fruit
confit and pistachios, Myanmar parsnip purée,
seasonal vegetables, tamarind sauce

Gewurztraminer, Alsace 2015 (White), France

BŒUF & BETTERAVE ^{GF} - \$40

Char-grilled grade 6 wagyu beef, Japanese broccoli
flower, roasted organic Myanmar beetroot,
miso beetroot purée

Cheval Noir, Bordeaux 2016 (Red), France

VEAU & MOUTARDE ^{GF} - \$45

Roasted Australian veal chop, seasonal vegetables,
house-made mustard sauce and parmesan

Vieilles Vignes de Pinot Noir, Bourgogne 2013 (Red), France

LANGOUSTE & RAVIOLI - \$45

Myeik rock lobster and Chaung Thar crab, house-
made spinach ravioli, roasted pumpkin, asparagus,
organic Myanmar tomato confit, bergamot tea and
herb broth

Chablis, Bourgogne 2016 (White), France

FROMAGE

ASSORTIMENT DE FROMAGES - \$18

Selection of imported cheeses, dried fruits,
nuts and jam



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DESSERT

FRAMBOISE - \$11

Raspberry cheesecake, mascarpone cream, coconut citrus sorbet

CHOCOLAT - \$12

Chocolate sphere filled with Bavarian mousse, plum crumble, candied orange peel

POIRE - \$11

Pear poached in red wine and cassis, spiced citrus cake

MANGUE - \$7

Mango mousse, caramel ice cream

ANANAS - \$12

Pineapple parfait, chocolate macaroon, strawberry jelly

COFFEE AND TEA

COFFEE - \$4

Espresso, cappuccino, latte, black coffee

TEA - \$4

Earl grey, green tea, English breakfast, jasmine, chamomile