



STARTERS

Chilled Cucumber Soup	\$15
Tiger Prawn Tartar, Apple, Mint, Almond, Bagan Peppers, Greek Yoghurt	
Salmon Tartar	\$13
Roasted Eggplant Hummus, Cucumber Salad, Quail Egg, Miso Crème, Focaccia Crunch	
Tuna Nicoise	\$14
Yellowfin Tuna, French Beans, Tomato, Potato, Olives, Anchovies, Herb Salad	
Sea Bass Ceviche	\$12
Pineapple, Tomato, Lime, Tortilla Crunch, Jalapeno Aioli, Mixed Leaves	
Caesar Salad	\$13
Romaine Lettuce, Chicken, Bacon, Egg, Parmesan, Anchovies, Croutons	
Hokkaido Scallops	\$23
Cauliflower Lime Crème, White Radish, Pancetta, Rye Crunch, Salmon Caviar	
Angus Beef Carpaccio	\$14
Tenderloin, Melted Tomato, Olives, Parmesan, Rocket Salad, Truffle Dressing	
Chilled Wagyu Roast Beef	\$16
Wagyu Striploin, Green Asparagus Salad, Potato Galette, Sauce Remoulade	
Beetroot Feta Salad	\$13
Truffle Tarragon Dressing, Melted Tomatoes, Wild Leaves (V)	
Antipasti	\$11
Zucchini, Green Asparagus, Eggplant, Mushrooms, Capsicum, Parmesan (V)	
<i>With Parma Ham and Salami Milano</i>	
Seared Foie Gras	\$24
Terrine, Granny Smith Apple, Caramelized Brioche, Madagascar Pepper	
Chicken Liver Parfait	\$12
Shallot Confit, Roasted Baguette, Rocket Salad	

MAINS FROM THE LAND

Carbonara Ravioli	\$19
Bacon, Shallot, White Wine, Garlic, Parsley, Parmesan, Truffle Jus, Herbs	
Heritage Pork	\$27
Steak, Belly, Broccoli Purée, Baby Carrots, White Beans, Quail Egg, Mustard Seed Jus	
Angus Tenderloin	\$34
180gr. Tenderloin, Parsnip Puree, Dwarf Kale, Marinated Beets, Truffle Jus	
Chicken Cordon Bleu	\$19
Herb Mashed Potato, Sautéed Mushrooms, Emmenthal Cheese, Ham, Jus	
Braised Lamb Shank	\$28
Stuffed Shan Peppers, Carrot, Kaffir Lime Jus	
Grilled Rib Eye	\$48
280gr. Angus Rib Eye, Glazed Vegetables, Potato Gratin, Sauce Bearnaise, Jus	

MAINS FROM THE SEA

Crispy Sea Bass	\$25
Hokkaido Scallop, Garden Pea Puree, Baby Carrots, Potato, Truffle Crème	
Ngapali Lobster Risotto	\$29
Zucchini, Tomato, Shallot, Parmesan, Lemon, Butter, Herbs	
Norwegian Salmon	\$26
Jerusalem Artichoke Puree, Snow Peas, Parsley Beurre Blanc	

VEGETARIAN

Truffle Ricotta Agnolotti	\$19
Spinach, Sauce Pistou, Buffalo Mozzarella, Rocket Salad (V)	
Spinach Ricotta Tortellini	\$17
Radicchio, Snow Peas, Balsamic, Parmesan (V)	

SIDES

Mixed Salad	\$6	Chilli Cheese Fries	\$6	Steamed Vegetables	\$6
Fries	\$6	Mashed Potatoes	\$6	Green Asparagus	\$6

DESSERTS

Passion Fruit Cheesecake	\$10	Belgian Raspberry Chocolate	\$10	Warm Apple Crumble	\$10
White Chocolate, Tropical Fruits, Short Crust, Chocolate Chip Ice Cream		Pink Dragon Fruit, Chocolate Soil, Crème Pâtissier, Passion Fruit Sherbet		Vanilla Sauce, Caramel Ice Cream	
Pomegranate Crème Chiboust	\$10	Caramelized Lemon Tart	\$10	Crème Brulee	\$10
Wild Berries, Chocolate Mousse, Orange Curd, Coconut Cookie Ice Cream		Lime Curd, Whipped Cream, Black Currant Sherbet		Tonka Bean Flavor, Pomelo, Mint, Cherry Sherbet	

#Hospitality4Humanity

1 USD will be automatically added to your total bill over 25 USD. If you would like to remove it please feel comfortable to ask.

This micro donation will be 100% donated to the Myittar Young Chi orphanages in Thanlyin.

For more information please ask our team or visit www.savoy-myanmar.com. Thank you for your support.

prices are in USD and inclusive of 10% service charge & 5% government tax