



BUSINESS LUNCH

23RD – 27TH MARCH 2020

MONDAY

House Smoked Salmon – Pumpkin Hummus,
Romaine Lettuce, Quail Egg, Tarragon Crème

Fettucini Vongole – Clams, Shallot, Tomato,
Basil, White Wine, Parmesan

Warm Chocolate Cake – Tropical Fruits, Vanilla
Ice Cream

TUESDAY

Cured Beef Carpaccio – Olives, Tomato, Mixed
Leaves, Parmesan

Slow Roasted Iberico Pork – White Bean Puree,
Carrots, Garden Peas, Mustard Jus

Cheese Cake – Dragon Fruit, Short Crust, Cherry
Sherbet

WEDNESDAY

Chilled Gazpacho – Baby Scallops, Tomato,
Cucumber, Capsicum, Passion Fruit

Crispy Sea Bass – Broccoli Crème, Capsicum,
White Wine Sauce

Almond Ganache – Honey Melon, Cookie
Crumble, Lime Sherbet

THURSDAY

Nicoise Vegetables – Zucchini, Eggplant,
Asparagus, Mozzarella, Parmesan

Thyme Gnocchi – Blue Cheese Sauce, Tomato,
Toasted Bread Crumbs, Basil

Crème Brulee – Tropical Fruits, Chocolate Soil,
Peach Sherbet

FRIDAY

Salmon Tartar – Green Asparagus Salad, Feta
Cheese, Avocado King Crab Vinaigrette

Seared Tenderloin – Potato Gratin, French
Beans, Truffle Jus

Vanilla Nut Parfait – Poached Pineapple, Short
Crust, Lime Curd

WEEKLY CHANGING

Business Lunch Menu

Dessert or Chefs Choice of Cheese
12 noon until 3pm

By Chef Florian Eberhardt

For reservations:

restaurants@savoy-myanmar.com

2 Course Menu USD 18,- per person
3 Course Menu USD 21,- per person