



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



GREEN THURSDAYS

STARTER

Beetroot Feta Salad	\$13
Truffle Tarragon Dressing, Melted Tomatoes, Wild Leaves	
Chilled Green Asparagus Soup	\$11
Bagan Peppers, Roasted Almonds, Celery, Yoghurt, Stracchino Cheese	
Poached Free Range Egg	\$12
Pumpkin Hummus, Avocado, Wheat Berries, Smoked Tofu Crackers	
Buffalo Mozzarella	\$14
Vine Ripe Tomatoes, Olive Oil, Aged Balsamic, Basil, Rocket Salad	
Raclette Cheese	\$13
Potato Crisp, Cornichons, Pearl Onions, Mixed Leaves	
Watermelon Salad	\$10
Lentils, Carrot, Feta, Cherry Tomato, Cucumber, Mint, Balsamic Dressing	

MAINS

Haloumi Cheese	\$16
Chick Peas, Cucumber, Tomato, Red Onions, Chilli, Lime, Yoghurt, Masala Spice	
Truffle Gnocchi	\$18
White Wine Crème Sauce, Truffle Paste, Spinach, Tomato, Parmesan	
Spicy Eggplant Fettuccini	\$14
Eggplant, Shallot, Chilli, Garlic, Rocket, Parmesan	
Tomato Basil Fagottini	\$17
Ricotta, Mozzarella, Radicchio, Balsamic Shallots, Rocket	
Cauliflower & Broccoli Gratin	\$15
Sauce Bechamel, Toasted Bread Crumbs, Parsley, Gouda	
Wild Mushroom Flammkuchen	\$12
Sour Cream, Shallots, Leek, Mushrooms, Comte Cheese	

JUICES

Beetroot Passion Fruit Juice, Carrot Orange Juice, Cucumber Pineapple Juice, Apple Papaya Juice

Enjoy our vegetarian creations with the best organic ingredients and get one fresh homemade juice for FREE!

* Some dishes available on other days of the week, please ask our waiter.

SAVOY GOURMET BURGERS

THE EMPEROR	\$25
200gr. Angus Beef, Seared Foie Gras, Bone Marrow, Truffle Jus & Crème, Cheddar, Shallot Confit, Tomato, Rocket	
LE MARCEL	\$17
180gr. Angus Beef, Caramelized Onions, Cheddar, Bacon, Chives, Lettuce, Cocktail Sauce	
THE CHEESE	\$17
180gr. Angus Beef, Cheddar, Feta, Emmental, Mozzarella, Tomato, Lettuce, Pickles	
THE MEXICAN	\$17
180gr. Angus Beef, Chili Con Carne, Jalapenos, Cheddar, Salsa Verde, Lettuce, Tomato	
THE GREEK	\$17
180gr. Angus Beef, Feta, Tzatziki, Olives, Tomato, Cucumber, Capsicum, Lettuce	
THE NEW YORKER	\$17
180gr. Angus Beef, Crispy Mac & Cheese, Smoked Bacon, Cheddar Crème, Lettuce	
OCEANS THREE	\$17
Crispy Salmon Patty, Scallop, Prawns, Sauce Tartare, Cucumber, Chips, Tomato, Lettuce	
THE CHOOKATOO	\$17
180gr. Chicken, Lemongrass, Green Curry, Eggplant, Tomato, Lettuce, Cheddar, Chilli	
FARMED FOUR	\$14
Vegetable Patty, Potato, Broccoli, Cauliflower, Lentils, Sauce Béchamel, Lettuce, Tomato, Grain Mustard Crème (V)	

All Burgers are served with your choice of fries, chilli cheese fries or potato wedges.

On Wednesdays' a bottle of Heineken is included with every burger.

HOMEMADE ICE CREAM & SHERBERT

Ice Cream	Sherbet
Caramel	Raspberry
Chocolate	Cherry
Vanilla	Black currant
Strawberry	Kalamansi
Coconut	Lemon
Cinnamon	Passion Fruit
Mango	Peach
Aloe Vera	Blood Orange
Peanut	Apricot
	Pineapple
	Tropical Fruit

CHILDREN'S MENU

Fish Fingers	10\$
Breaded Butterfish, Cocktail Sauce, French Fries	
Chicken Fingers	10\$
Breaded Chicken, Cocktail Sauce, French Fries	
Grilled Chicken Breast	10\$
Mashed Potatoes, Broccoli	
Grilled Sausages	10\$
Mashed Potatoes, Broccoli	
Pasta	10\$
Choice of Tomato or Beef Bolognese Sauce, Parmesan	
Pancakes	10\$
Syrup, Powdered Sugar	

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