



BUSINESS LUNCH

31ST AUGUST – 4TH SEPTEMBER 2020

MONDAY

Duck Rilette – Roasted Baguette, Shallot Confit,
Herb Salad, House Dressing

Chicken Supreme – Mashed Potato,
Mushrooms, Carrot, Jus

Cheesecake – Watermelon, Short Crust,
Raspberry Sherbet

TUESDAY

Smoked Seabass Carpaccio – Olives, Tomato,
Mixed Leaves, Parmesan Chips

Seafood Risotto – Squid, Scallop, Clam,
Zucchini, Tomato, Basil

Warm Banana Crumble – Vanilla Sauce, Black
Currant Sherbet

WEDNESDAY

Duck Consommés – Chorizo Royale, Garden
Peas, Toasted Sunflower Bread

Red Snapper Saltimbocca – White Bean Puree,
Shan Vegetables, White Wine Sauce

Crème Brulee – Honey Melon, Chocolate Soil,

THURSDAY

Nicoise Vegetables – Zucchini, Eggplant,
Mushroom, Balsamic, Comte Cheese

Thyme Gnocchi – Blue Cheese Sauce, Broccoli,
Pumpkin, Parmesan

Vanilla Nut Parfait – Pomelo, Grape, Lime Curd,
Cookie Crumble

FRIDAY

Salmon Tartar – Chilled Potato Leek, Quail Egg,
Potato Crisp, Parsley Aioli

Seared Tenderloin – Cauliflower Puree, Green
Asparagus, Truffle Jus

Double Chocolate Peanut Brownie – Crème
Patisserie, Passion Fruit Sherbet

WEEKLY CHANGING

Business lunch menu

12 noon until 3pm

Dessert or Chefs Choice of Cheese

By Chef Florian Eberhardt

For reservations:

restaurants@savoy-myanmar.com

2 Course Menu USD 20,- per person

3 Course Menu USD 23,- per person

129, Dhammazedì Road, Yangon, The Republic of the Union of Myanmar

T: (+95) 1 526289, 526298, 526305 F: (+95) 1 524891, 524892

E: reservation@savoy-myanmar.com

www.savoy-myanmar.com