



THE GOVERNOR'S DINNER

INTRODUCTION

COLD SIDE

Spanish gazpacho with black olive tapenade bruschetta

Black Angus beef carpaccio with parmesan shavings, rucola and truffle oil

Butterfish ceviche with avocado & orange salad and walnut dressing

Red tuna & Artic sea scallop tartare, balsamic & honey glaze, herbs salad

Antipasto Misto, with imported Italian cold cuts, cheeses and condiments

HOT SIDE

Pumpkin & walnut ravioli with sage butter, rocket & shallot salad

Tomato, basil & buffalo mozzarella baked tart (15 minutes)

Spicy chili-marinated frog legs with golden pineapple consommé

Pan seared foie gras, apple & daikon salad and warm spiced mango sauce



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MAIN CHAPTER

PASTA & RISOTTO

Black squid risotto with fresh chili, grilled baby calamari and parmesan crisp

Roasted pumpkin gnocchi "ai 3 formaggi", toasted walnuts and thyme

Veal ravioli with cauliflower cream, truffle & snow peas salad

Fettuccine with tiger prawns, fresh tomatoes, parsley & white wine

FISH

Seared Artic sea scallops with apple & vanilla purée, organic cress & basil froth

Tiger prawn & pomelo salad with mango sauce and margarita dressing

Steamed grouper, avocado & mango salad, lemongrass foam and citrus fennel

Crisp skin sea bass with gremolata, lemon scented asparagus risotto and rocket oil

MEAT

Pan roasted chicken breast, spring onion mashed potatoes, grilled zucchini, garlic & thyme sauce

Herbs crusted veal tenderloin with garlic & wild mushroom fricassée, gnocchi & garden peas

Roasted New Zealand lamb rump with confit lamb cake, seasonal greens, pumpkin purée

Char grilled Angus beef sirloin steak, wild mushrooms sauce & roasted baby potatoes

Seared Angus beef tenderloin & sautéed half lobster, wilted spinach & watercress, mustard sauce



MYANMAR AUTHENTIC CUISINE

SALADS

Koon Yuat Pazun Thoke

Betel leaves with prawns, galangal & honey-lime dressing

Nhat Pyaw Poo Ne Wet-Thar Thoke

Banana blossom with spicy pork

Lephet Thoke

Pickled green tea leaf with butterbeans, peanuts, sesame, dry shrimps & chili

Jinn Thoke

Ginger salad with garlic, chickpeas, pumpkin seeds & shrimp powder

Thee Sone Thanut

Lightly pickled vegetables & tomato relish with eggplant, bamboo shoots, daikon, okra, long beans, cauliflower & carrots

SOUPS

Mohinga

Curried fish soup with noodles, herbs, boiled eggs & condiments

Kyasan Chet

Chicken Vermicelli soup scented with cloud ear mushrooms & cilantro

Shwepayon Thee Hincho

Pumpkin soup with fresh organic basil

Ngar Zabalin Hin Cho

Fish & lemongrass soup with green chili, coriander & lime

RICE & NOODLES

Mandalay Mondì

Chicken noodles served with fish ball soup

Ah Pu Shar Pu

Hot Rakhine noodles with fish

Hta Min Kyaw, Khwak Swe Kyaw

Fried rice or noodles with market vegetables

Kyet, Be, Wet, Nga, Pazun

Fried rice or noodles with chicken, duck, pork, fish or prawns

CURRIES

Ah-Mel Thar Pha Yone Thee

Beef & pumpkin curry, sesame cabbage salad & jasmine rice

Kyet Thar Hsi Pyan

Chicken & sweet corn curry

Pazun Doke Hsi Pyan

Tiger prawns curry

Nga Myin Hsi Pyan

Butterfish curry

Lephet Be Thar Hsi Pyan

Duck & pickled tea leaves

Wet-Thar Anchin Chet Hsi Pyan

Pork & Mango Curry

All curries are served with steamed market vegetables and jasmine rice



A MYANMAR CULINARY TALE

Your exclusive journey into the world of authentic Myanmar cuisine

FIRST CHAPTER

Trilogy of Myanmar Salads
Banana Flower/Papaya/Tomato

SECOND CHAPTER

Pumpkin soup
Slow cooked butter beans & garden herbs
Stir fried mixed vegetables
Wok fried sweet corn
Mango chutney & tomato chutney
Buttered chickpea Jasmine rice
Tiger Prawn curry *or* Chicken curry

SWEET CONCLUSION

Coconut sago balls
Apple semolina cake
Sticky coconut & mango rice

*Complete your culinary experience with our selection of Myanmar wines,
also available by the glass.*