

**Mandalay Restaurant**  
at  
Belmond Governor's Residence



Welcome to Belmond.

As a part of your Belmond experience, Executive Chef Karl Reyes has carefully created a menu of contemporary and traditional cuisine with dishes reflecting his healthy and innovative cooking style and balancing the flavours of East and West.

A strong emphasis is placed on fresh and high-quality ingredients. Produce, spices and regional delicacies are sourced locally in Myanmar from select artisanal producers, and top-grade beef and lamb are imported from Australia and New Zealand.

Our Belmond family is proud and privileged to host you this evening and we are delighted to meet any individual dietary needs or special requests.

Enjoy...

## STARTERS

### EXOTIC SALAD **V GF NF**

young mixed salad, pomelo, avocado, tomato, mango, watermelon, papaya, dragon fruit, honey & ginger dressing... 12

### ROASTED BEETROOT **V GF NF**

marinated feta, rocket leaf, honey mustard dressing, balsamic reduction... 12

### PUMPKIN SOUP **V**

lime cream cheese, charcoal crouton, pumpkin kernels... 12

### GIN-CURED SALMON **GF NF**

avocado mousse, beetroot, orange, salmon roe... 16

### AHI TUNA TATAKI **NF**

negitoro, wasabi aioli, daikon, ginger, salmon roe, ponzu-pomelo dressing... 18

### SCALLOPS & SEAFOOD DUMPLING **NF**

shrimp, squid, coriander, napa cabbage, wood ear mushroom, scallion, shiitake broth... 16

### FOIE GRAS & MANGO **GF NF**

mango chutney, caramelized mango, green apple, balsamic reduction, truffle essence... 30

**V Vegetarian GF Gluten Free NF Nut Free**

Prices are in USD and are subject to Government Tax and Administrative Fee

# MAINS

**BAKED SALMON GF NF**

green pea puree, king oyster mushroom, bell pepper coulis, edamame... 28

**SEA BASS A LA PLANCHA GF NF**

baby green vegetables, piti bean, new potato, lemon butter sauce... 25

**OVEN-BAKED BASA FISH**

black bean sauce, bok choy, kailain, enoki, shiitake, ginger, scallion, leek, coriander, garlic, sesame oil, steamed rice... 25

**IRRAWADDY RIVER PRAWN RISOTTO GF NF**

pumpkin, asparagus, truffle, parmesan... 28

**FIVE SPICE MARINATED DUCK LEG CONFIT GF NF**

potato & chickpea curry, mint yoghurt sauce, arugula, red wine reduction... 26

**ROASTED CHICKEN GF NF**

spring potatoes, French beans, balsamic-pepper glaze... 24

**NEW ZEALAND LAMB RACK GF NF**

200-gram potato confit, onion coulis, market vegetables, mango chutney, lamb au jus... 36

**9-HOUR SLOW-COOKED PORK RIB NF**

honey soy marinade, sautéed market vegetables, steamed rice... 25

**AUSTRALIAN BEEF TENDERLOIN GF NF**

200 gm grass fed beef, cauliflower puree, baby carrot, bean, mushroom, red wine jus... 39

**12-HOUR BEER-BRAISED BEEF CHEEK NF**

Myanmar stout and lager, mashed potato, forest mushroom sauce, French bean, truffle oil... 28

**RIGATONI BOLOGNAISE NF**

Wagyu beef sausage, Shan tomato, ground beef, eggplant, parmesan... 22

**MUSHROOM RISOTTO V GF NF**

forest mushroom, scent of truffle, green pea, edamame, bok choy, parmesan... 17

**OVEN-ROASTED BEETROOTS V GF NF**

lentils, kaffir, chili tuile, mushroom... 17

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# DESSERTS

COCONUT & MANGO PARFAIT **V NF**

mango sauce... 10

ORANGE CHOCOLATE BAR **V NF**

vanilla ice cream, orange jam, passion fruit sauce...  
10

PINEAPPLE CHEESECAKE **V NF**

pineapple confit and coulis... 10

CHOCOLATE FONDANT **V**

vanilla ice cream... 10

BANANA CRUMBLE **V**

caramelized banana, coconut ice cream... 10

BAKED APPLE & CARAMEL SWIRL **V GF**

almond paste, walnut ice cream... 10

HOMEMADE ICE CREAM OR SORBET **V GF NF**

per scoop... 3

# AFTER DINNER DRINKS

AWARD-WINNING BELMOND DESSERT COCKTAILS

BETELIAN ESPRESSO

by Arkar - Creativity Award Myanmar Bartender  
Championship 2016

vodka, espresso, kahlua, almond syrup, betel leaf,  
star anise... 10

ARABICA SPICES

by Pyone - First Runner Up Myanmar Bartender  
Championship 2014

vodka, b nedictine, arabica coffee, star anise,  
caramel syrup... 10

COGNAC AND ARMAGNAC

50 ml

Remy Martin VSOP... 10

Hennessy VSOP... 12

Martell, Cordon Bleu...  
20

Hennessy XO... 25

Laubade XO... 30

CALVADOS 50 ml

Pere Magloire... 10

DISTILLATE 50 ml

Flacon Kirschwasser...  
13

Flacon Poire

Williams... 13

GRAPPA 50 ml

Aythaya Grappino

Muscat... 7

Limoncello... 9

BLENDED WHISKY 50 ml

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Johnnie Walker Black  
Label... 12

Chivas Regal... 22

Dewar White Label... 9

Jack Daniel's... 9

Jameson... 9

Canadian Club... 9

SINGLE MALT

WHISKY 50 ml

Edradour 12 yrs... 22

Glenfiddich 12 yrs...  
12

Laphroaig 15 yrs... 32

Coal Ila 17 / 29 yrs...  
32 / 87

Highland Park 22 yrs...  
51

Glen Rothes 16 yrs...  
22

Glenlivet 16 yrs... 23

Tormore 18 yrs... 36

Glenlossie 27 yrs... 77

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