

À LA CARTE MENU



AWEI-METTA
YANGON

MAINS

FLATBREADS

TOULOUSE SAUSAGE \$14
mozzarella, onions, peppers

JARDINIERE \$8
pumpkin, ricotta, chili,
gai lan, cherry tomatoes

APPETIZERS

BEEF TARTARE \$14
australian angus beef tenderloin,
caper, shallot, parsley, gherkin & egg

SEABASS CARPACCIO \$10
fresh seabass, saffron sauce,
chili, caper, lime dressing

SESAME CRUSTED SEARED TUNA \$15
soy marinated tuna

BURRATA \$16
baked beetroot, basil pesto, arugula,
balsamic and honey reduction

ASPARAGUS SALAD \$10
arugula, soft boiled egg,
hollandaise sauce, crispy parmesan

PÂTÉ EN CROUTE \$12
pork and foie gras stuffed in pastry,
home-made pickles, garlic crostini

FRISÉE SALAD \$8
sous vide egg, bacon, crouton,
balsamic dressing

SOUPS

SEAFOOD CONSOMMÉ \$8
clear fish broth with dashi, fish quenelle

FRENCH ONION SOUP \$8
puff pastry, comté and mozzarella cheese

SIDES

**MEDITERRANEAN POTATOES WITH
HERBS & BLACK OLIVE** \$4
TRUFFLE FRIES \$7
POTATO GRATIN \$6
MASH POTATO \$5
STEAMED SEASONABLE VEGETABLES \$5
SAUTÉED SPINACH \$5

BEEF BOURGUIGNON \$18
braised beef in red wine, creamy
mashed potatoes, carrot, bacon

LAMB RACK \$39
roasted new zealand rack of lamb,
green pea puree, charred eggplants,
potatoes terrine, baby carrot, brown jus

SEARED NORWEGIAN SALMON \$24
sweet potatoes, leek soubise,
champagne foam seasonal vegetables,
potato terrine

FIRE GRILLED ANGUS RIBEYE \$34
australian angus ribeye,
potato dauphine, black pepper sauce

CHICKEN PAILLARD \$15
grilled chicken breast, arugula & cherry tomatoes, ricotta

CONFIT DUCK LEG \$17
carrot puree, roasted baby potatoes,
seasonal vegetables

CHILEAN SEABASS \$38
ginger crusted snow fish, sautéed
spinach, verjus sauce, saffron foam

HOKKAIDO SCALLOP \$34
pan-seared hokkaido scallop, butterfly
pea risotto, seasonal vegetables, saffron foam

MUSHROOM POT PIE (V) \$12
mixed seasonal mushrooms, carrots,
green peas, buttery puff pastry, rocket salad

SANDWICHES

AWEI METTA FOIE GRAS BURGER \$22
house-ground australian brisket,
cheddar cheese, lettuce, tomatoes,
confit onion, pan-seared foie gras on
home-made brioche, served with
dauphine potatoes

GRILLED FARMERS MARKET SANDWICH \$11
seasonal garden-fresh vegetables,
black garlic aioli, pesto sauce, rocket leaves,
home-made ciabatta bun with french fries

LOBSTER CLUB SANDWICH \$18
poached lobster tail, bacon,
tomato, lettuce and aioli, served
with chips, mix salad

PASTA

SPAGHETTI VONGOLE \$13
clams, garlic, lemon, white wine
butter sauce, parsley

SPAGHETTI AGLIO E OLIO (V) \$8
olive oil, garlic, red long chili, italian basil
+ Tiger Prawn \$12

DUCK RAGU \$12
duck braised in gonchujang &
tomato sauce, ricotta, tagliatelle

OXTAIL GNOCCHI \$15
slow cooked australian oxtail, tomato sauce,
hand-made gnocchi, parmesan cheese, olive oil,
sweet basil.

ASIAN COMFORTS

CHICKEN CURRY \$10
sweet potatoes, chilies,
garlic, ginger, turmeric, coriander

EGGPLANT CURRY \$8
tamarind, curry leaves,
fenugreek, fennel seeds, tomato

SHARKY'S ROAST DUCK RICE \$22
crispy duck, fried egg, soy, gai lan,
ginger and spring onion sauce

LOBSTER KRA PAO \$22
stir-fried seafood with garlic, chili,
finger root and hot basil

DUCK KHAO SOI \$12
curry coconut milk, egg noodle,
lettuce pickles, coriander and chili

WAGYU FOIE GRAS RICE BOWL \$37
australian wagyu rib eye, stewed okra,
onsen egg, ikura, sweet soy reduction

DESSERTS

LAVA CAKE \$9
chocolate lava cakes, citrus fruits
& raspberry sorbet

BASIL PANNA COTTA \$12
basil panna cotta, citrus fruits,
strawberry sauce & sorbet

PROFITEROLES \$8
choux pastry stuffed with
vanilla ice cream, chocolate sauce

WHITE CHOCOLATE MOUSSES \$11
yoghurt & white chocolate mousses,
pistachio sponge, raspberry sorbet, sugar tuiles

MILLE-FEUILLE \$9
puff pastry, pastry cream, fresh strawberry
marinated with ginger, strawberry

HOMEMADE ICE CREAM & SORBET \$3
vanilla ice cream, chocolate ice cream,
avocado ice cream, sweet potatoes ice cream,
passionfruit sorbet, raspberry sorbet
strawberry sorbet, coconut sorbet

BEVERAGES MENU



AWEI • METTA
YANGON

COFFEE

AMERICANO	\$3
ESPRESSO	\$3
DOUBLE ESPRESSO	\$4
CAFÉ LATTE	\$4
CAPPUCCINO	\$4

DAMMANN TEA SELECTION

BREAKFAST	\$3
JASMINE	\$3
VERVEINE	\$3
THE EARL GREY	\$3
TOUAREG	\$3
DARJEELING	\$3
THE YUNNAN VERT	\$3
GRAND YUNNAN	\$3

CHILLED FRUIT JUICE

ORANGE JUICE	\$3
PINEAPPLE JUICE	\$3
MANGO JUICE	\$3
CRANBERRY JUICE	\$3
APPLE JUICE	\$3
TOMATO JUICE	\$3

FRESH FRUIT JUICE

ORANGE JUICE	\$5
WATERMELON JUICE	\$5
PINEAPPLE JUICE	\$5
APPLE JUICE	\$5
LIME JUICE	\$5

SMOOTHIES

MANGO & COCONUT	\$5
ORANGE & BANANA	\$5
WATERMELON	\$5
PINEAPPLE & MINT	\$5

SOFT DRINK

COCA-COLA / COKE ZERO	\$3
SPRITE	\$3
MAX PLUS ORANGE	\$3
TONIC / SODA WATER / GINGER ALE	\$3
HYPE (ENERGY DRINK)	\$4

MINERAL WATER

EVIAN SMALL (330ML)	\$3
EVIAN LARGE (750ML)	\$5
BADOIT SMALL (330ML)	\$4
BADOIT LARGE (750ML)	\$6
DESIGNER LARGE (950ML)	\$2

BEERS

HEINEKEN DRAUGHT (250ML)	\$3
HEINEKEN DRAUGHT (500ML)	\$6
HEINEKEN (640ML)	\$5
HEINEKEN (330ML)	\$4
BAWDER (640ML)	\$4
CORONA (330ML)	\$5
DOUBLE TAB WEIZEN CRAFT BEER	\$6
DOUBLE TAB IPA CRAFT BEER	\$6

SIGNATURE COCKTAIL

AWEITINI	\$5
infused rum, orange, lime, cranberry juice, elder flower syrup	
MIJOTO VIT	\$5
infused rum, lime, mint, pineapple juice, vanilla syrup	
AWEIYAR	\$5
whiskey, gin, peach puree, lime juice	
MEMORIES	\$5
vodka, elder flower syrup, lime juice, apple juice, mint spring, soda water	
OSCAR MAID	\$5
vodka, cranberry juice, lime juice, pineapple juice, elder flower syrup	

CLASSIC COCKTAIL

MOJITO	\$5
rum, lime, brown sugar, mint, soda water	
SINGAPORE SLING	\$6
gin, cherry brandy, cointreau, lime, angostura bitters, pineapple, grenadine	
OLD FASHIONED	\$6
whiskey, angostura bitter, brown sugar	
COSMOPOLITAN	\$6
vodka, cointreau, cranberry juice, sweet & sour mix	
TEQUILA SUNRISE	\$5
tequila, orange juice, grenadine	
LONG ISLAND ICED TEA	\$8
gin, vodka, rum, tequila, triple sec, sweet & sour mix, dash of coke	
MARTINI	\$6
gin or vodka, dry vermouth and green olive	
APEROL SPIRTZ	\$8
aperol, sparkling wine, soda water	
MIMOSA	\$8
sparkling wine, orange juice	
ESPRESSO MARTINI	\$8
vodka, sugar syrup, espresso coffee, kahlua	

HEALTHY MOCKTAILS

HEALTHY HEAVEN	\$6
green apple, apple juice, lime juice, mint	
FAST PICK	\$6
tomato juice, carrot, orange juice, lime juice, chili	
GOAL SETTER	\$6
celery, orange juice, lime juice, mint	
TROPICAL	\$6
apple, carrot, ginger, lime juice	
RED ZIREGER	\$6
lemon juice, apple, carrot, beetroot	
THE DETOXIFIER	\$6
carrot, orange, ginger, apple	

WHITE WINE

AUTORITAS	\$5	\$24
sauvignon blanc, central valley, chile, 2017		
'VIGNES DE MADAME'	\$7	\$35
DOMAINE DE LA BAUME		
chardonnay, languedoc-roussillon, france, 2017		
ORVIETO CLASSICO		\$26
grechetto & trebbiano, umbria, italy		
OVEREXPOSED		\$29
chardonnay, victoria, australia, 2016		
OXFORD LANDING		\$29
pinot grigio, south australia, 2017		
LES JAMELLES		\$33
Viognier/ Languedoc-Roussillon/ 2018		
M. CHAPOUTIER BELLERUCHE BLANC		\$34
grenache blanc, roussanne, viognier, Rhone valley, france, 2019		

RED

AUTORITAS	\$5	\$24
carmenere, central valley, chile, 2018		
'LA JEUNESSE' DOMAINE DE LA BAUME	\$7	\$35
syrah, languedoc-roussillon, france, 2017		
OVEREXPOSED		\$29
cabernet sauvignon, victoria, australia, 2018		
LES JAMELLES		\$33
mourvèdre/ languedoc-roussillon, france/ 2017		
PICCINI COLLEZIONE ORO CHIANTI RISERVA		\$36
sangiovese, cabernet sauvignon/ toscana, italy / 2016		
DOGAJOLO ROSSO		\$39
sangiovese, cabernet sauvignon / toscana, italy/ 2017		
ST. AUGUSTUS		\$41
cabernet sauvignon / adelaide hills, australia/ 2017		
PRIMITIVO SALENTO		\$45
primitivo/ salento, italy/ 2018		
CHÂTEAU TROUPIA		\$50
bordeaux blend/ haut medoc, france/ 2016		
OVERSTONE		\$50
pinot noir/ hawke's bay, new zealand/ 2018		

ROSÉ

CASTAÑO	\$25	
monastrell, yecla, spain, 2018		

CHAMPAGNE & SPARKLING

MÉTHODE TRADITIONNELLE	\$7	\$34
'FRANÇOIS MONTAND' BRUT		
CHAMPAGNE TAITTINGER BRUT RÉSERVE		\$95
CHAMPAGNE TAITTINGER 'NOCTURNE SLEEVE'		\$130

MAR Y LUZ		\$37
sauvignon blanc, san antonio valley, chile, 2018		
ST. AUGUSTUS		\$41
pinot grigio, adelaide hills, australia, 2018		
DOMAINE SAINTE MARGUERITE		\$45
riesling, alsace, france, 2015		
MOSCATO D'ASTI		\$47
moscato, piedmont, italy, 2019		
ARNEIS 'LANGHE'		\$59
arneis, piedmont, italy, 2018		
'SANCERRE' LES FONDETTES SAUVION & FILS		\$75
sauvignon blanc, loire valley, france, 2016		
LES DEMOISELLES DE CHATEAU		\$90
LARRIVET HAUT-BRION		
sauvignon blanc, bordeaux, france, 2014		

LA FORET"JOSEPH DROUHIN"		\$55
pinot noir / bourgogne / 2017		
KAIKEN ULTRA		\$58
malbec/ mendoza, argentina/ 2018		
ESPRIT DE PAVIE		\$65
bordeaux blend/ bordeaux, france/ 2015		
PALLAZO DELLA TORRE		\$69
rondinella, corvina, sangiovese/ valpolicella, italy/ 2016		
MARQUÉS DE CÁCERES RESERVA		\$89
tempranillo/ rioja, spain/ 2014		
DONA BARNARDA		\$110
cabernet sauvignon, syrah, carménère/ colchagua valley, chile /2014		
AMARONE "CORTE GIARA"		\$125
corvina veronese, rondinella/ valpolicella, italy/ 2016		
CHÂTEAU D'ARMAILHAC		\$285
bordeaux blend/ pauillac, france/ 2011		
CHÂTEAU LASCOMBES		\$350
bordeaux blend/ margaux, france/ 2015		
CHÂTEAUNEUF-DU-PAPE "CHÂTEAU DE BEAUCASTEL"		\$370
grenache, mourvèdre, syrah/ rhône valley, france/ 2012		

Yalumba Y Series		\$35
sangiovese, south australia, 2018		

CHAMPAGNE TAITTINGER BRUT PRESTIGE (MAGNUM 1.5L)		\$260
Champagne Taittinger Brut Prestige (Jeroboam 3l)		\$525