



BABETT

EATERY & BAR



GROUP BOOKINGS & EVENT PACKAGES



BABBETT EATERY & BAR

Discover a space where **warm service** meets revelry and **intimate moments** mingle with shared celebration.

Slip away from the bustle of Yangon and step into our world, where **great wine, timeless drinks** and **inspired European-cuisine** promise a memorable setting for your occasion.

With a passion for provenance from **farm to table**, our full menu returns to classic dining with contemporary and seasonal dishes designed to share, and to savour.

Whether it's a **birthday dinner** with a group of friends, an **intimate anniversary celebration** or a **casual cocktail and canapé affair** with colleagues to mark the holiday season, Babbett is the perfect venue for your next event or function.

VENUE SPACES

RESTAURANT

Escape into a **European contemporary-chic** inspired setting at Babett. With views to the open kitchen and a sociable horse-shoe bar, it is the perfect space for multi-course dinners, or raucous celebrations amongst family, friends and co-workers.

Available for **functions** and **group bookings**, Babett's textured yet relaxing environment gives way to a casual bar area, high and low-seating communal tables and shared outdoor seating on the terrace.

CAPACITY: 115 seats



VENUE SPACES



TERRACE

An inner city oasis, where laughter spills out onto the terrace and tables quickly become filled with **tapas plates** and **charcuterie boards**, Babett Eatery & Bar is home to a lively atmosphere that stands strong late into the evening.

CAPACITY: 35 seated





PERFECT FOR SHARING

FOOD

Driven by a passion for **Farm to Table** philosophy, Babett's menu is alive to the seasons, always ripe with sumptuous simplicity and perfect for sharing.

From tapas and charcuterie boards piled

high with the finest cheese and meats, to contemporary dishes and tempting desserts, our menu is sure to impress.

As well as offering group set-menus, Babett's **Head Chef Christophe Buzare** can create a special menu exclusive to your event, providing the ultimate in personalised service to deliver an unforgettable experience.

TYPES OF MENUS AVAILABLE

- Canapé Menu
- Grazing Tables (charcuteries, tapas plates)
- Family Style: This menu is designed to be shared by the whole table and is made up of 3 to 4 courses placed in the centre of the table.
- Multi-Course set-menus

We can tailor a menu to suit your tastes and budget. Ask us how today!



**WE LOVE
WINE!**

DRINKS

Our resident **sommelier** and **French wine-expert** can help design a wine and beverage menu perfectly suited to your guests preferences, event style and budget.

Offering classic and inventive cocktails and a wide array of wines by the glass and bottle, drinks are billed on consumption and special requests can be catered for.



Group & Corporate

(MINIMUM 10 GUESTS)

Book for a group of 20 pax and get **3 house wine bottles** offered!

SHARING MENU 38,000MMK / PERSON

STARTER

- Traditional Onion soup in crust
- Beef Carpaccio tomato confit
- Artichoke & Squid salad

MAIN COURSE

- Pan-fried Salmon, Multicolor Carrot & lobster form
- Grilled Pork Chop
- G-Pizza

DESSERTS

- Warm Molten Cake
- Mille-feuille Vanilla
- Raspberry Fruit Tart

SHARING MENU 83,000MMK / PERSON

STARTER

- Grilled Asparagus Barbecue, mojo sauce
- Selection of French Cheese and Cold Cuts
- Selection of French Special Geay Oysters
- Tuna Tartar & Avocado

MAIN COURSE

- Australian ribeye beef, Pont-Neuf Potatoes and Choron sauce
- Australian Lamb Rack served with Sweet potatoes in two ways and red wine sauce
- Mussel "Marinière" (have to be order 10 days before events)
- Ngapali lobster Pasta

DESSERTS

- Selection of desserts

We can help you create your very own experience with a tailored menu to suit your tastes, guests and budget.

Perfect for Sharing

TAPAS & CANAPÉS

21,000MMK PER PERSON

MINIMUM OF 8 PEOPLE ARE REQUIRED

- Selection of 7 different Spanish tapas
- Selection of 4 different Spanish tapas and 4 French Canapes
- Selection of 4 kinds of salted Canapes and 4 kinds of Mignardise

PACKAGE SHARING

76,000MMK PER PERSON

MINIMUM OF 8 PEOPLE ARE REQUIRED AND CONFIRM 10 DAYS BEFORE EVENTS

- Selection of 10 different cheese from France and Italy
- Selection of 8 different cold cuts from France, Italy and Spain
- Selection of French Special Geay different caliber 3 and 4 (order be 10 days before events)

BEVERAGE PACKAGE

PACKAGE A 28,000MMK

- Free Flow Soft Drinks, Fresh Juice, Tea & Coffee

PACKAGE B 68,000MMK

- Free Flow Sparkling Wine, White Wine, Rosé Wine & Red Wine

PACKAGE C 88,000MMK

- Free Flow on all Beverages & Wine

3 HOURS FREE FLOW

We can help you create your very own experience with a tailored menu to suit your tastes, guests and budget.

ANYTHING IS POSSIBLE

Whatever type of event you're planning, our **hands-on** and **experienced** team can help craft an impressive food and beverage menu especially created to please your guests, and fit your budget.

We can also assist in the coordination and hiring of audio visual equipment; wireless microphone, projector screen, audio capabilities for iPod connection etc.



CONTACT

+95 1 243 639 | babettyangon@randblab.com
5 Alan Pya Pagoda Street, Yangon, Myanmar