



**Emerald**  
Restaurant

**ITALIAN STARTER**

<b>Italian Bruschetta (V)</b>	USD	5
<i>Toasted garlic bread topped with fresh tomatoes and parmesan cheese</i>		
<b>Beef Carpaccio</b>	USD	12
<i>Thinly sliced beef, fresh salad, parmesan shaves and truffle oil</i>		
<b>Marinated Salmon</b>	USD	12
<i>Thinly sliced fresh ginger-lime marinated salmon, fresh salad, toasted French rosemary bread</i>		
<b>Seared Hokkaido Scallops</b>	USD	10
<i>Scallop wrapped in roasted bacon on peppers sauce</i>		
<b>Fried Mixed Seafood</b>	USD	8
<i>Deep fried seafood with green salad and garlic-tomato dip</i>		

**ASIAN APPETIZER**

<b>Shan Roll (V)</b>	USD	5
<i>Traditional wonton spring roll from Shan state of Myanmar with tofu and beansprout</i>		
<b>Prawn &amp; Vegetable Tempura</b>	USD	6
<i>Deep fried Prawns dipped in batter and fried till golden brown served with sweet chilli sauce</i>		
<b>Myanmar Eggplant Salad (V)</b>	USD	5
<i>Grilled large eggplant with roasted peanuts and garlic</i>		
<b>Myanmar Tomato Salad (V)</b>	USD	5
<i>Traditional tomatoes salad with green chillies, fried shallot and roasted peanuts</i>		
<b>Myanmar Beef Salad</b>	USD	6
<i>Deep fried beef fillet with sliced of tomatoes, shallots and chillies</i>		

**SOUP**

<b>Tomato Papaya Soup (V)</b>	USD	6
<i>Fresh tomato-papaya soup with cream and bread croutons</i>		
<b>Pumpkin Carrot Soup (V)</b>	USD	6
<i>Pumpkin carrot soup served with extra virgin olive oil and bread croutons</i>		
<b>Mushroom Cream Soup (V)</b>	USD	6
<i>Mixed mushroom cream soup with bread croutons</i>		
<b>Tom Yum Goong Soup</b>	USD	6
<i>Traditional Thai style hot &amp; sour broth flavored with lime leaf, lemon grass, coriander leaf, prawns and straw mushrooms</i>		
<b>Yellow Lentil Soup - Pair Wai Lay Hin Cho (V)</b>	USD	5
<i>Myanmar traditional style, yellow lentil cook in rich stock, served with fried shallots</i>		

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**SALAD**

<b>Insalata Mista (V)</b>	USD	<b>6</b>
<i>Lettuce, cucumbers, tomatoes, red onions, carrots</i>		
<b>Italian Salad (V)</b>	USD	<b>10</b>
<i>Seasonal mixed lettuces with grilled red and yellow peppers, grilled eggplant, sun dried tomatoes, walnuts, parmesan cheese and balsamic dressing</i>		
<b>Caesar Style Salad</b>	USD	<b>8</b>
<i>Seasonal mixed lettuce with tomato and cucumber served with bacon bits and croutons</i>		
<b>Salad Nicoise</b>	USD	<b>9</b>
<i>Green salad, black olives, boil eggs, green beans, potatoes, onions, tomatoes ,tuna and French dressing</i>		

**SANDWICH & BURGER**

<b>Fish and Chips</b>	USD	<b>8</b>
<i>Deep fried butter fish fillet in batter, crispy potato chip and serve with tartar sauce</i>		
<b>Classic Club Sandwich</b>	USD	<b>8</b>
<i>Toasted sliced bread spread with mayonnaise, filled with tomato lettuce, grilled chicken, bacon and fried egg, served with french fries.</i>		
<b>Beef / Chicken Burger</b>	USD	<b>9</b>
<i>Grilled juicy beef or chicken with caramelized onions, gherkin rings and cheese, served with french fries and coleslaw salad</i>		

**ITALIAN PIZZA**

<b>Margarita (V)</b>	USD	<b>10</b>
<i>Tomatoes, mozzarella cheese, fresh Italian basil</i>		
<b>Primavera (V)</b>	USD	<b>12</b>
<i>Capsicum, eggplant, olive, mushrooms, onions, corn, garlic, mozzarella cheese, tomatoes</i>		
<b>Spicy Salame</b>	USD	<b>12</b>
<i>Salame Milano, chili oil, mozzarella cheese, tomatoes</i>		
<b>Farcita</b>	USD	<b>14</b>
<i>Ham, mushrooms, black olive, onions, mozzarella cheese, tomatoes</i>		
<b>Tonnata</b>	USD	<b>12</b>
<i>Tuna, onions, capsicum, olives, mozzarella cheese, tomatoes</i>		
<b>Di Mare</b>	USD	<b>15</b>
<i>Prawns, squid, mussels, garlic, mozzarella cheese, tomatoes</i>		

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**ITALIAN PASTA**

<b>Penne Arrabbiata (V)</b>	USD	8
<i>Garlic, spicy chili, fresh tomato sauce and parmesan cheese</i>		
<b>Fettuccine Bolognese</b>	USD	12
<i>Tomato, onion, slow cooked minced beef meat tomato sauce and parmesan cheese</i>		
<b>Fettuccine Carbonara</b>	USD	12
<i>Crispy smoked bacon, egg yolk, cream, black pepper and parmesan cheese</i>		
<b>Spaghetti Amatriciana</b>	USD	10
<i>Sweet bacon, onion, tomato sauce and parmesan cheese</i>		
<b>Spaghetti Puttanesca</b>	USD	10
<i>Olives, capers, anchovies and tomato sauce</i>		
<b>Spaghetti Scoglio</b>	USD	14
<i>Prawns, squid, mussels, clams, garlic, cherry tomatoes</i>		
<b>Penne Salmone</b>	USD	15
<i>Sliced salmon, cream and salmon eggs</i>		
<b>Rigatoni Siciliana (V)</b>	USD	10
<i>Eggplant, capsicum, zucchini, tomato sauce, melted mozzarella and parmesan cheese</i>		
<b>Rigatoni Fiorentina</b>	USD	12
<i>Minced Chicken, spinach, cream, tomato sauce and parmesan cheese</i>		
<b>Fettuccine Alfredo</b>	USD	12
<i>Honey ham, mushrooms, green peas, cream and parmesan cheese</i>		

**ITALIAN HOMEMADE PASTA**

<b>Beef Lasagna</b>	USD	12
<i>Layers of fresh pasta with cheese and Beef sauce</i>		
<b>Vegetable Lasagna (V)</b>	USD	10
<i>Layers of fresh pasta with mixed vegetable, spinach and creamy cheese sauce</i>		
<b>Gnocchi Gorgonzola (V)</b>	USD	14
<i>Fresh gnocchi with delicate gorgonzola sauce and walnuts</i>		
<b>Prawn-Spinach Ravioli</b>	USD	14
<i>Prawn, spinach stuffed raviolis with fresh tomato sauce</i>		
<b>Beef Ravioli</b>	USD	14
<i>Beef and cheese stuffed raviolis with mushroom sauce, truffle oil and parmesan cheese</i>		

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**RICE & NOODLES**

<b>American Fried Rice</b>	USD	7
<i>Fried rice with chicken boxing, ham and on top fried egg</i>		
<b>Nasi Goreng</b>	USD	7
<i>Malaysian style fried rice with chicken Satay, fish cracker and peanut sauce</i>		
<b>E-Fu Noodles</b>	USD	7
<i>Fried e-fu noodles with seafood, vegetables, black mushroom and oyster sauce</i>		

**REGIONAL ASIAN CUISINE**

<b>Northern Myanmar Beef and Potato Curry</b>	USD	8
<i>Braised beef with potatoes, garlic and onion gravy</i>		
<b>Mandalay Mutton Curry</b>	USD	10
<i>Slow cooked tender mutton with green olives, capsicum in onion ginger gravy</i>		
<b>Shan Pork with Ginger and Tomato Sauce</b>	USD	8
<i>Sliced pork with traditional ginger flavor with tomato sauce</i>		
<b>Yangon Chicken Curry</b>	USD	8
<i>Myanmar style chicken curry with tomato-onion gravy</i>		
<b>Ngapali Butterfish Curry</b>	USD	10
<i>Butterfish slices in tomato-onion gravy</i>		
<b>Emerald's Special Prawn Curry</b>	USD	14
<i>Fresh Prawns with curry leaf, red chillies, onion, tomato, coconut milk and eggs</i>		
<b>Beef with Ginger and Spring Onions</b>	USD	9
<i>Sliced stir fried beef stripes with ginger, carrot and spring onion in oyster sauce</i>		
<b>Chicken with Black Pepper Sauce</b>	USD	9
<i>Stir fried chicken with onion, capsicum, snow peas, carrot, ginger and black pepper sauce</i>		

All the dishes are served with Balachaung, boiled vegetables and steamed rice

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**FISH**

<b>Salmon Involtino</b>	USD	<b>18</b>
<i>Poached marinated salmon roulade with spinach, mashed potatoes, lemon thyme sauce and cherry tomatoes</i>		
<b>Grouper Cartoccio</b>	USD	<b>18</b>
<i>Grouper fillets baked in aluminum foil with mussels, shrimps, cherry tomatoes, garlic, potatoes and fresh herbs</i>		
<b>Sea Bass Caponata</b>	USD	<b>16</b>
<i>Grilled fillet sea bass fillet crusted in potatoes on Sicilian style mix vegetables</i>		
<b>Butter Fish Pantescia</b>	USD	<b>14</b>
<i>Grilled fillet of butterfish topped with cherry tomato sauce accompanied with olives capers and parsley potato</i>		
<b>Giant River Prawns al Ajillo</b>	USD	<b>18</b>
<i>Sautéed river prawns with white wine, ginger and garlic accompanied by a mixed salad</i>		
<b>Italian Seafood Cacciucco ( kindly note 20min preparation time )</b>	USD	<b>14</b>
<i>Delicate tomato soup with prawns, clams, squid, mussels, butterfish and toasted bread</i>		

**MEAT**

<b>Beef Sirloin Bistecca</b>	USD	<b>28</b>
<i>Grilled imported sirloin steak with sautéed asparagus, spinach, mashed potatoes and sundried tomato</i>		
<b>Beef Tenderloin Scaloppine</b>	USD	<b>30</b>
<i>Thinly sliced imported beef tenderloin escalope's in mushroom sauce accompanied by a mixed salad</i>		
<b>Beef Rib Eye Tagliata</b>	USD	<b>28</b>
<i>Grilled imported rib eye steak topped with melting parmesan cheese shaves and balsamic reduction on a bed of fresh salad, served with rosemary potato wedges</i>		
<b>Lamb Costoletta</b>	USD	<b>26</b>
<i>Roasted Imported lamb chops, with brown sauce, served with, sautéed spinach, mashed potatoes and sundried tomatoes</i>		
<b>Veal Ossobuco</b>	USD	<b>26</b>
<i>Slowly cooked juicy veal shank in rich tomato gravy sauce served on fettucine pasta</i>		
<b>Pork loin Involtini Ripieni</b>	USD	<b>18</b>
<i>Sliced pork rolls stuffed with spinach and mozzarella on tomato sauce served with cheesy potatoes</i>		
<b>Chicken lime Scaloppine</b>	USD	<b>14</b>
<i>Chicken escalope with lime and cream sauce accompanied by a mixed salad</i>		

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**DESSERT**

<b>Seasonal Fresh Fruits Platter</b>	USD	<b>4</b>
<i>Fruit Platter with seasonal fruits</i>		
<b>Lava Chocolate Cake</b>	USD	<b>6</b>
<i>Chocolate cake with melting chocolate heart served with ice cream</i>		
<b>Deep Fry Banana</b>	USD	<b>5</b>
<i>Accompanied with ice cream</i>		
<b>Crème Brulee</b>	USD	<b>5</b>
<i>Cream and Egg Pudding topped with crispy brown sugar</i>		
<b>Coconut Pannacotta</b>	USD	<b>5</b>
<i>Classic Italian cream based dessert with a touch of tropical fruits</i>		
<b>Chocolate Mousse</b>	USD	<b>6</b>
<i>Creamy chocolate served with whipping cream</i>		
<b>Brownie with Cashew nut</b>	USD	<b>5</b>
<i>Served ice cream</i>		

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