INYA LAKE
HOTEL
YANGON • MYANMAR

ILH RESTAURANT ALA CARTE MENU

DAILY FROM 11 AM ~ 10 PM

MAIN COURSE

USD

Beef Tenderloin — 9
Sautéed Spinach And Oyster Mushroom,
Mashed Potato And Anise Bordelaise Sauce

Sea Bream Fillet — 7.5
Pan Fried Sea Bream Fillet With Roasted
Cherry Tomato Caper Salsa On White Bean Stew

Pork Schnitzel — 7.5
Herb Crumbed Pork Loin With Warm Potato Salad,
Sauerkraut, Fruit Sauce And Mixed Greens

ASIAN SPECIALITIES

(All dishes are served with steamed rice or Buttered rice)

USD

Pepper Beef — 6
Wok Fried Beef Tenderloin Slices With Peppers And Mushroom

Pork Pad Kra Pao — 4.5
Stir Fried Minced Pork With Red Chilli, Garlic And Hot Basil, Fried Egg

River Prawn Sambal — 11
Stir Fried River Prawn With Sambal Chilli Sauce And Green Beans

Steamed Seabass — 9
Lemongrass, Lime, Chilli And Asian Herbs

Butter Chicken Curry — 6
Chicken Leg, Spiced Tomato And Butter Sauce, Yogurt, Coriander

Tomato Butterfish Curry — 6
Burmese Fish Curry With Tomato Gravy And Lemon Basil

Burmese Prawn Curry — 11
River Prawns With Tomato And Crispy Shallot Gravy, Coriander

Mutton Korma — 6
Homemade Masala Marinated And
Slow Cooked Mutton With Vegetables

PIZZA SECTION

USD

Margherita Pizza — 7.5
Tomato Sauce, Mozzarella And Basil

BBQ Chicken Pizza — 9
BBQ Sauce, Mozzarella, Roasted Chicken,
Red Onions, Chilies, Spring Onion

Hawaiian Pizza — 12
Tomato Sauce, Mozzarella,
Homemade Smoked Pork Ham and Pineapple

Spicy Pepperoni Pizza — 12
Tomato Sauce, Mozzarella, Pepperoni,
Roasted Chilies And Onions

Seafood Pizza — 12
Tomato Sauce, Mozzarella, Shrimp, Squid And River Fish,
Cherry Tomato And Rocket Leaf

PASTA

USD

Spaghetti Bolognese — 7.5
Beef Meat Sauce, Sweet Peppers, Pesto Ricotta, Basil

Fettuccini Seafood Pesto — 9
Fettuccini Pasta With Prawn, Squid, Mussel And Basil Pesto

RICE AND NOODLE

USD

Indonesian Spicy Fried Rice (Nasi Goreng) — 5.5

Shrimp Paste Fried Rice — 5.5

Tom Yum Fried Rice — 5.5

Phad Thai — 7.5
Thai style fried rice noodles

Char Kway Teow — 5.5
Fried Flat Rice Noodle

Beehoon Goreng — 5.5
Singapore Fried Vermicelli

Fried Thin Noodles With Egg and Vegetables — 5.5

NOODLE SOUP

USD

Prawn Laksa (Prawn Coconut Noodle Soup) — 7.5
Dry Shrimp And Coconut Curry Broth, Yellow Noodles, Asian Greens

Beef Noodle Soup — 7.5
Beef Shank, Thick Rice Noodles, Spicy Fermented Broad Bean
Seasoned Broth With Bok Choy

Thai Duck Noodle Soup — 7
Tender Braised Duck Meat, Rich Soy Broth,
Thin Wheat Noodle, Crispy Garlic

Tom Yam Seafood Noodle Soup — 7.5

SOUP

USD

Oxtail Soup — 4.5
Slow Cooked Oxtail With Root Vegetables

Lentil Soup — 2.5
Red Lentil, Gourd, Carrot And Bean Vermicelli

Chinese Style Hot and Sour Soup — 4.5
Mixed Seafood, Lotus Root and Bamboo Shoot

BURGER AND SANDWICH

USD

Whole Wheat Club — 9
Bacon, Homemade Ham, Herb Grilled Chicken, Fried Egg,
Cheddar, Lettuce And Tomato, French Fries

ILH Burger — 9
Marinated Beef Patty, Brioche Bun, Smoked Bacon, Sliced Tomatoes,
Onion, Fried Egg And Guacamole And French Fries

APPETIZERS & SNACKS

USD

Burmese Penny Wort Leaf Salad — 2.5
Fish Cake, Roasted Peanut, Sundried Shrimp And Crispy Shallots

Seafood and Vermicelli Salad — 3.5
Squid, River Fish, Baby Octopus, Cellophane Noodles,
Asian Herbs And Spicy Thai Dressing

Baby Cucumber and Wood Mushroom Salad — 2.5
Breaded Tofu, Black Chinese Vinegar, Spring Onions,
Soy and Sesame Dressing

Young Caesar — 7.5
Young Romaine Lettuce, Smoked Chicken Breast, Toast Garlic Baguette,
Bacon And Anchovy With Classic Caesar Dressing

Beetroot Panzanella — 3
Roasted Beetroot And Tomato Salad With
Honey Ginger Dressing And Croutons

SIDES

USD

Braised white beans "Pae Gyi Hnut" — 2
Sweet White Beans Stew With Crispy Shallots

Steamed Bok Choy — 2
Tofu, Mushrooms And Soya Garlic Sauce

Sambal Okra — 2
Stir Fried Lady's Finger Topped With Sambal Sauce

Stir Fried Gingko Nuts and Green Beans — 3
Ginger, Oyster Sauce, Sesame Oil And Fried Garlic Chips

Dry Vegetable Curry — 2
Dry Fenugreek Leaves, Mixed Vegetable, Homemade Paneer

Steamed Rice — 1

Extra Fried Egg — 1

DESSERT

USD

Tiramisu — 3

Warm Chocolate Cake — 4.5

Red Wine Pear Tart — 7.5

Basque Burnt Cheesecake — 6

Seasonal Fresh Fruit Platter — 3

Yogurt Ice Cream — 3

Pineapple Sorbet — 3

Lemon Pear Sorbet — 3

Vanilla Ice Cream — 3

Chocolate Ice Cream — 3

Strawberry Ice Cream — 3.5

All Menu Prices Are Inclusive Of Service Charge & Commercial Tax.

INYA LAKE
HOTEL
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BEVERAGE MENU

(DAILY FROM 11 AM ~ 10 PM)

NON-ALCOHOLIC DRINKS	USD
Alpine Water	1
Soft Drinks	2
Preserved Juice	2
Seasonal Fresh Fruit Juice	3
Sparkling Water (750 ml)	8

COFFEE, TEA & MILKSHAKES	USD
Espresso (Single/Double)	2/3
Decaffeinated , Americano	2
Cappuccino (Hot/Iced)	3
Latte (Hot/Iced)	3
Iced Tea	3
Tea (Earl grey, Chamomile, Jasmine, Peppermint, Darjeeling, Green, Lipton)	3
Milkshake (Chocolate, Strawberry, Vanilla)	4

LIQUEURS	USD
Benedictine D.O.M	4
Marie Brizard	4
Malibu	4
Crème de Cassis	4
Grand Marnier	4
Baileys	4
Sambuca	4
Blue Curaçao	4
Amaretto	4

SPIRITS	USD
Vodka	4
Rum	4
Gin	4
Tequila	4

BEERS	USD
Corona (330 ml)	4
Heineken (330 ml)	4
Tiger (640 ml)	5
Heineken Draught Beer (250 ml)	3
Heineken Draught Beer (Tower)	30

HOUSE WINE	USD
Plaimont Colombelle (Red)	
By Glass	6
By Bottle	25
Plaimont Colombelle (White)	
By Glass	6
By Bottle	25

SIGNATURE COCKTAILS	USD
Green Inya Lake (Beefeater Gin, Melon Liqueur, Green Apple Syrup, Apple Juice,Lime Juice)	5
Lake View Breeze (Absolute Blue, Campari, Red Wine, Almond Syrup, Lime Juice, Egg White)	5
Inya Tequila Sour (Tequila, Cherry Brandy, Tamarind Syrup, Lime Juice)	5
Evening Of Rangoon (Whiskey, Amaretto, Lime Juice, Orange Juice, Angostura Bittere, Ginger Ale)	5
IHL 1962 (Beefeater Gin, Aperol, Rosemary Syrup, Orange Juice, Lime Juice)	5
Inya Sling (Mandalay Rum, Cherry Brandy,Pineapple Juice, Grenadine Syrup, Lime Juice, Soda Water)	5

CLASSIC COCKTAILS	USD
Pinacolada (Bacardi Rum, Malibu, Coconut Cream, Pineapple Juice)	4
Whiskey Sour (Whiskey, Lime Juice, Eggwhite, Angosturabitters)	4
Negroni (Gin, Campari, Martini Rosso)	4
Martini (Gin, Martini Dry)	4
Mojito (Rum, Lime Juice, Sugar Syrup, Mint Leaves and Soda)	4
Long Island Iced Tea (Gin, Vodka, Rum, Tequila, Lime Juice and Coke)	4
Manhattan (Canadian Whisky, Martini Rosso, Angostura Bitters)	4

MOCKTAILS	USD
Lychee Mix (Lychee, Orange Juice, Lime, Strawberry Syrup, Ginger Ale)	3
Virgin Pina Colada (Coconut Cream, Pineapple Juice and Lime Juice)	3
Inya Fruit Punch (Orange, Watermelon, Pineapple, Lime, Sugar Syrup)	3
Tropical Rain (Mango Puree, Lime Juice, Orange Juice, Grenadine Syrup, Soda)	3
Peach Cooler (Cucumber, Peach Fruit, Pineapple Juice, Lime Juice, Soda)	3

APÉRITIF	USD
Martini Dry	4
Campari	4
Ricard	4
Pernod	4
Martini Rosso	4
Martini Bianco	4

WHISKY	USD
The Famous Grouse	4
J&B Rare	4
Grants	4
Johnnie Walker Red Label	4
Islay Mist The Original Peated Blend	4
Ballantine's Finest	4
Chivas Regal 12Y	5
Jim Beam	4
John Jameson	4
Jack Daniel's	4
Johnnie Walker Black Label	4
Glenlivet 12Y	7
Glenfiddich 12Y	7
Chivas Regal 18Y	9
Johnnie Walker Blue Label	25

COGNAC, BRANDY	USD
Hennessy V.S	11
Hennessy V.S.O.P	11
Rémy Martin V.S.O.P	11
Martell V.S.O.P	11
Hennessy X.O	25

All Menu Prices Are Inclusive
Of Service Charge & Commercial Tax.