



THE  
PEGU CLUB

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## The Last Overland Expedition Dinner

### VEGETARIAN MENU (A)

*Menu Created by Myanmar Chef of the Year 2018 Chef Orng*

#### Starter

Carpaccio of Beetroot with Goat Curd and Balsamic  
Reduction

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#### Main Course

Roast Pumpkin Risotto Served with Shaved Parmesan and  
Black Truffle

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#### Dessert

Dark Chocolate Fondant Served with Confit Clementine &  
Baby Mint

6 September 2019 (Friday)



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## The Last Overland Expedition Dinner

### WESTERN MENU (B)

*Menu Created by Myanmar Chef of the Year 2018 Chef Orng*

#### Starter

Lobster Tortellini Served with Shellfish Bisque

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#### Main Course

Butter Poach wild Butter Fish Served with Salted Fish  
Brandade, Olive Puree and Bell Pepper Marmalade

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#### Dessert

Dark Chocolate Fondant Served with Confit Clementine &  
Baby Mint

6 September 2019 (Friday)



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## The Last Overland Expedition Dinner

### WESTERN MENU (C)

*Menu Created by Myanmar Chef of the Year 2018 Chef Orng*

#### Starter

Lobster Tortellini Served with Shellfish Bisque

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#### Main Course

Wagyu Flank Steak Served with Roasted Carrot Puree,  
Braised Onion, Mushroom and Beef Jus

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#### Dessert

Dark Chocolate Fondant Served with Confit Clementine &  
Baby Mint

6 September 2019 (Friday)