



Aythaya

Sunset Wine Garden

RESTAURANT & BAR

All prices are inclusive 5% government tax & service tax



WORDS FROM OUR CHEF

Chef Myo Lwin
Executive Chef, Sunset Wine Garden

Born in the historic city of Bagan, Chef Myo Lwin began his culinary journey in 1983 in Yangon at an Asian restaurant. His career took him across Myanmar and overseas: first in Mandalay, then in Dubai where he spent more than a decade refining his craft, with additional experiences in Singapore and on international cruise ships. In 2014, he returned home to Myanmar, bringing his wealth of international expertise to the heart of the vineyard at Aythaya Sunset Wine Garden.

Chef Myo Lwin's culinary philosophy is simple yet profound:

"Every dish must have its own uniqueness — by re-creating each recipe and incorporating the finest local resources."

His signature creations at Sunset Wine Garden embody this spirit. The Spicy Beef Ribs, a nine-hour slow-cooked masterpiece with his own special gravy sauce, is tender and juicy with meat that falls effortlessly from the bone. Equally distinctive is the Aythaya Dolmades, crafted from our very own grapevine leaves and filled with herb-rich minced mutton — a true vineyard-to-table experience.

What excites Chef Myo Lwin most about Sunset Wine Garden is its setting in the middle of the vineyard, a rare and beautiful environment in Myanmar. His vision is to ensure every guest leaves with a memorable experience, savoring the harmony of our own food creations and wines, surrounded by the serene beauty of the vines.

Beyond the kitchen, Chef Myo Lwin is an artist at heart — he once hand-painted the walls of a small vineyard kitchen, a reflection of his creative spirit. Guests will also find him warm and approachable; he enjoys sharing his passion personally. Don't hesitate to say hello when you visit.

SOUP



SPICY



CHEF'S RECOMMENDATION



VEGETARIAN



¹ TOMATO CREAM SOUP

Homemade thick tomato soup with herbs and cream on top, served with crouton

S 9 K

MUSTARD LEAF SOUP

Savory clear soup with mustard leaf and meat of your choice

² CHICKEN L 14K | S 4K

³ PORK MEATBALLS L 14K | S 4K

⁴ FISH MEATBALLS L 14K | S 4K

TOMYUM SOUP

Classic famous Thailand spicy and sour clear soup with meat of your choice

⁵ CHICKEN L 14K | S 4K

⁶ PRAWN L 26K | S 7K

⁷ VEGETABLES SOUP

Savory clear soup with cauliflower, carrot, cabbage, mushroom, and mustard leaf

L 9K | S 3K

⁸ LENTIL SOUP

Savory thick soup made from lentil and fried onion

S 4K

⁹ KACHIN SOUP

Spicy & sour clear soup made from quince, chicken, garlic, ginger, onion, and chili

L 14K | S 4K



SALAD SELECTIONS



SPICY



CHEF'S RECOMMENDATION



VEGETARIAN

1

MYANMAR STYLE POTATO SALAD

Potato, onion, mint leaves,
homemade tamarind sauce

9.5K



2 MYANMAR STYLE LETTUCE SALAD



9.5K

Lettuce, potato, tomato, onion, chili,
lemon juice, roasted peanuts

3 MIXED VEGETABLES SALAD



9.5K

Cucumber, carrot, cabbage, potato,
Myanmar's chickpeas roasted peanuts,
sesame seeds



4 CAESAR SALAD 9.5K

Lettuce, bacon, homemade caesar dressing

5 CHICKEN SALAD 16K

Chicken, coriander, onion, tomato,
cucumber, carrot, lemon juice, chili

6 GREEN TOMATO SALAD 9.5K

Green tomato, onion, Myanmar's chickpeas,
roasted peanut, lemon juice, chili



7 PIDAN SALAD



Century egg, onion, tomato,
cucumber, carrot, lemon juice, chili

12K



8

RAW PRAWN SALAD

Raw prawn, coriander, onion,
tomato, cucumber, carrot, lemon
juice, chili

26K

Limited Availability



9 SEAWEED SALAD 9.5K



Seaweed, cucumber, carrot, onion,
tomato, roasted peanut, lemon juice,
chili

10 LONG BEAN SALAD



9.5K

French bean, tomato, onion, chili,
roasted peanuts, sesame seed

AYTHAYA'S DOLMADES



*Minced mutton cooked with herbs & cashew
nuts, rolled in vine leaves from our own vineyard*

24K

Limited Availability

The Story of AYTHAYA'S DOLMADES

Dolmades, a beloved dish with roots tracing back to ancient Mediterranean and Middle Eastern cultures, have long been cherished for their simple yet flavorful ingredients.

Traditionally, grapevine leaves are used to encase a variety of fillings, creating a bite-sized parcel of rich, savory goodness.

At Aythaya Sunset Wine Garden, this timeless tradition is honored by crafting dolmades using grapevine leaves from our own vineyard. Inside, a perfectly seasoned blend of minced mutton, garlic, and aromatic herbs awaits, resulting in a dish that is both satisfying and flavorful. These dolmades provide an authentic taste of history, made fresh from the land surrounding our restaurant.



SIDE DISH

WESTERN



SPICY



CHEF'S RECOMMENDATION



VEGETARIAN



1

Spicy Chicken Wings *Deep-fried chicken wings coated with special spicy sauce*

18 K

2

Beef Carpaccio *Italian-style sliced raw beef marinated with aromatic herbs, drizzled with lime and olive oil, sprinkled with parmesan cheese*

28 K

3 BACON WRAPPED PORK 19.5K*Cheese-stuffed grilled pork, rolled with bacon*

4 PORK NUGGETS 16K

Bite size, deep-fried breaded pork

5 CURRYWURST 17K

A classic german dish, consisting of sausages with smokey curry sauce, served with french fries

6 FISH FINGERS 16K

*Deep-fried breaded butterfish*7 CHEESE K*Creamy soft cheese made from cow's milk*

8 FRIED CHICKEN WINGS 15 K

Deep-fried chicken wings

9 BBQ CHICKEN WINGS 15K

*Grilled chicken wings marinated with herbs*10 FRENCH FRIES 8.5K*Homemade french fries made from Shan potatoes*11 SPICY POTATO WEDGES 9.5K*Shan potato wedges sprinkled with chili*12 BAKED POTATO 8K*Baked Shan potato with sour cream on top*

SIDE DISH

ASIAN



1 PRAWN TEMPURA

Deep-fried battered prawn, paired with homemade tamarind sauce

26K

2 FRIED CHICKEN 18K

Bite size, aromatic deep-fried chicken served with sweet chili sauce

3 FRIED EEL 19K

Deep-fried eel cooked with garlic & chili served with garlic & chili soy sauce

4 FRIED SLICED BEEF 16K

Aromatic deep-fried beef slices served with sweet chili sauce

5 FRIED SLICED PORK 16K

Aromatic deep-fried pork slices served with sweet chili sauce

6 FRIED PORK RIBS 26K

Aromatic deep-fried, bite size pork ribs served with homemade tamarind sauce

7 PRAWN SPRING ROLL 9.5K

Bite size, prawn spring roll served with chili sauce

8 FISH CRACKERS 9.5K

Everyone's favorite classic asian crackers

SIDE DISH

ASIAN



SPICY



CHEF'S RECOMMENDATION



VEGETARIAN



10

SHREDDED MUTTON WITH TEA LEAF

Myanmar's famous shredded fried mutton coupled with tea leaf salad

21K

11

VEGETABLES TEMPURA

Deep-fried, battered carrots, french beans, cauliflowers, onions and chayotte leaves

14K



12 BEEF SATAY 18K

Skewered, seasoned, grilled beef paired with creamy & nutty sauce

13 PORK SATAY 18K

Skewered, seasoned, grilled pork paired with creamy & nutty sauce

14 CHICKEN SATAY 18K

Skewered, seasoned, grilled chicken paired with creamy & nutty sauce

15 FRIED CASHEW NUT 12K

A handful of fried cashew nut perfect for snacking

16 CHINESE OMELETTE 4K

Asian-style omelette with tomato, garlic, and onion

17 PLAIN OMELETTE 3.5K

Simple, egg-only, asian-style omelette

18 FRIED EGG 3.5K

Sunny side up style egg

19 RICE 2K

Steamed white rice

WESTERN MAIN DISH



SPICY



CHEF'S RECOMMENDATION



VEGETARIAN



BEEF PAN

1 BEEF PAN

Beef tenderloin with rice and mixed vegetables, topped with Aythaya's red wine sauce, serve on a hotplate

29.5 K

2 PORK CUTLETS

Two pieces of deep-fried breaded pork loin, served with french fries and salad

26 K

3 MEXICAN PORK RIBS

Grilled pork ribs with spicy mexican-style sauce

29.5 K

4 CHICKEN CORDON BLEU

Homemade breaded chicken breast stuffed with ham & cheese served with mashed potato and salad

29.5 K

5 GERMAN BRATWURST

Flavourful pan-fried pork sausages served with mashed potato

29.5 K

6 SMOKED SAUSAGE

Smokey chicken sausages served with mashed potato

16 K



CHICKEN CORDON BLEU

7 SEA BASS FILLET

Grilled sea bass fillet drizzled with olive & lemon vinaigrette served with mix vegetables

32 K

8 MIXED GRILLED SEAFOOD

Butterfish, prawn, mussels, squid, served with potato basket

45 K

9 PAN-FRIED BUTTERFISH FILLET

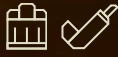
Pan-fried butterfish fillet topped with lemon butter creamy sauce, served with potato & mixed vegetables

26 K



PAN FRIED BUTTER FISH

SPICY BEEF RIBS



*Beef ribs slow-cooked for 9 hours with
special homemade spicy gravy*

32 K



MEAT PLATTER

*Combination of Lamb, Beef, Chicken,
Pork, and Sausage*

88 K



SEAFOOD PLATTER



*Prawn, Mussel, Baby Octopus
and Squid*

109 K



FROM THE GRILL

Choose Your Steak

◇ BEEF 29.5K

◇ LAMB CHOP 42K

◇ SALMON 42K

◇ PORK COLLAR 28.5K

◇ PORK CHOP 39K

◇ CHICKEN BREAST 27.5K

Pick Your Sauce

Pick one of our signature sauces

◇ RED WINE

◇ BRANDY

◇ BLACK PEPPER

◇ HOT & SPICY

◇ MUSTARD

◇ LEMON BUTTER

◇ ROSEMARY

(Extra sauces are available for 2,500 Ks each!)

Select Your Side Dish

Pick two of our signature side dishes

◇ FRENCH FRIES

◇ MIXED GRILLED
VEGETABLES

◇ MASHED POTATO

◇ STIR-FRIED
CARROT

◇ ROASTED POTATO

◇ STIR-FRIED
CAULIFLOWER

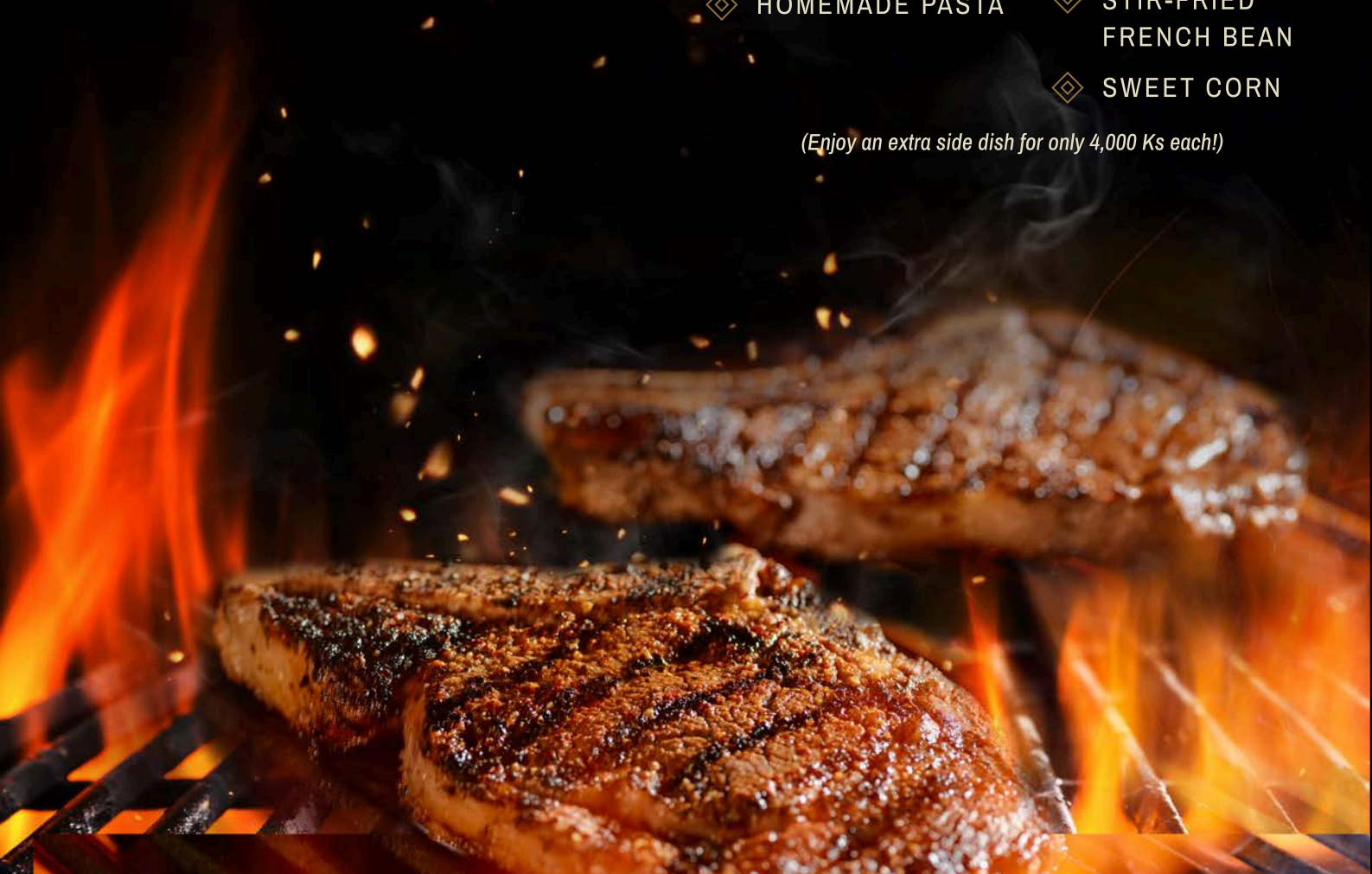
◇ BABY POTATO

◇ STIR-FRIED
FRENCH BEAN

◇ HOMEMADE PASTA

◇ SWEET CORN

(Enjoy an extra side dish for only 4,000 Ks each!)



◆ PASTA ◆ SELECTIONS



SPICY



CHEF'S RECOMMENDATION



VEGETARIAN



1

LASAGNA

Baked layers of homemade wide, flat pasta, alternating with ground beef, tomato sauce, cream, & cheese

29 K



2

SPAGHETTI CARBONARA

Spaghetti with bacon in a creamy, cheesy sauce

29 K

3

CHICKEN SPAGHETTI

Spaghetti with chicken and homemade tomato sauce

23 K

4

SPAGHETTI MARINARA

Spaghetti with prawn, mussels, squid, and butterfish, cooked in homemade tomato sauce

29 K

5

SPAGHETTI BOLOGNESE

Classic homemade tomato-based spaghetti with ground beef

23 K





◆ PIZZA ◆ SELECTIONS



SPICY



CHEF'S RECOMMENDATION



VEGETARIAN



All of our pizza dough, tomato sauce, and white sauce, are homemade

1 HAWAII

Ham, pineapple, cheese, homemade tomato sauce

L 35 K | S 24 K

2 MARINARA

Prawn, mussels, squid, butterfish, cheese, homemade tomato sauce

L 42 K

3 CHICKEN VOLCANO

Chicken, dried chili, cheese, homemade tomato sauce

L 35 K | S 24 K

4 BIANCA CON PATATE

Potato, caramelized onion, cheese, homemade white sauce

L 32 K | S 21 K

5 BBQ CHICKEN SAUSAGE

Chicken sausage, red onion, bbq sauce, cheese, homemade tomato sauce

L 35 K | S 24 K

6 PANCETTA

Bacon, cheese, homemade tomato sauce

L 35 K | S 24 K

7 CARNE DI MANZO

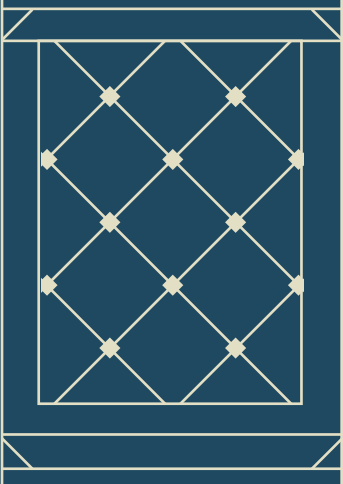
*Ground beef, bell pepper, cheese,
homemade tomato sauce*

L 35 K | S 24 K

8 MARGHERITA

Cheese, basil, homemade tomato sauce

L 32 K | S 21 K



BURGER & SANDWICH



SPICY



CHEF'S RECOMMENDATION



VEGETARIAN

All of our breads, burger buns, and meat patties are homemade



1

CHEESE BURGER

Double beef patties, cheddar cheese, tomato, onion, lettuce, and special sauce, comes with french fries

21K

2

CRISPY PORK BURGER

Deep-fried breaded pork, cheddar cheese, coleslaw and special sauce, comes with french fries

19K



3 CHEESE BURGER WITH BACON

Double beef patties, crispy bacon, cheddar cheese, tomato, onion, lettuce, and special sauce, comes with french fries

23 K

5 CHICKEN CHEESE SANDWICH

Grilled chicken, fried egg, cheese, tomato, lettuce, comes with french fries

16 K

4 CHICKEN BURGER

Chicken patty, cheddar cheese, tomato, onion, lettuce, and special sauce, comes with french fries

19 K

6 HAWAII TOAST

Ham, pineapple, cheese

14 K

7 HOMEMADE TOAST

Four slices of toasted homemade bread

6 K

ASIAN MAIN DISH



SPICY



CHEF'S RECOMMENDATION



VEGETARIAN

HOT & SOUR

Stir-fried dish comes with thick sauce made from onion, chili, tomato, lime

1	CHICKEN	16 K
2	PORK	18 K
3	PRAWN	26 K
4	FISH	16 K

CURRY

Myanmar-style curry dish made from homemade gravy

5	CHICKEN	18 K
6	MUTTON	38 K

STIR-FRIED WITH BASIL

Stir-fried meat of your choice with basil, onion and tomato

7	CHICKEN	16 K
8	PORK	18 K

9 GRILLED TILAPIA

Grilled whole tilapia fish stuffed with ginger, garlic, chili, coriander, and lemon juice 24 K

TEMPURA WITH SWEET & SOUR SAUCE

Battered meat of your choice, comes with thick sauce made from onion, tomato, pineapple, and bell pepper

10	CHICKEN	16 K
11	PORK	18 K
12	PRAWN	26 K
13	FISH	16 K

KUNG PAO

Stir-fried meat of your choice with onion, carrot, french bean, cauliflower, peanuts and dried chili

14	CHICKEN	16 K
15	PORK	18 K

16 FISH WITH LEMON SAUCE

Steamed butterfish cooked with sauce made from garlic, chili, coriander, basil and lemon 16 K



¹⁹ PORK TEMPURA
WITH SWEET & SOUR SAUCE 🏠



²⁰ CHICKEN SOY BEAN 🏠



1 AYTHAYA SPECIAL FRIED RICE 🍲

*Our signature fried rice cooked with butter, yellow
curry spice & other aromatic herbs, coupled with
prawns and crab sticks*

L 23 K



FROM THE WOK



SPICY



CHEF'S RECOMMENDATION



VEGETARIAN

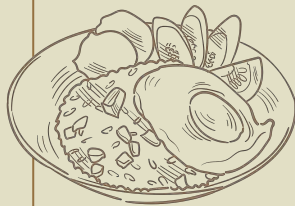
2

NASI GORENG



Famous Indonesian-style fried rice, cooked with chicken and chili shrimp paste, served with fried onion, crispy sunny side up & fish crackers

S 14 K

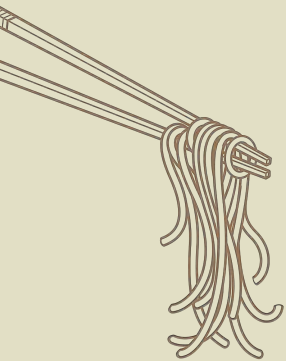


FRIED RICE

3	BEEF	L 21 K S 11 K
4	PORK	L 21 K S 11 K
5	CHICKEN	L 17 K S 9.5 K
6	PRAWN	L 23 K S 13 K
7	VEGETABLES 	L 15 K S 8 K

FRIED NOODLE

8	BEEF	L 21 K S 11 K
9	PORK	L 21 K S 11 K
10	CHICKEN	L 17 K S 9.5 K
11	PRAWN	L 23 K S 13 K
12	VEGETABLES 	L 15 K S 8 K



FRIED VERMICELLI

13	BEEF	L 21 K S 11 K
14	PORK	L 21 K S 11 K
15	CHICKEN	L 17 K S 9.5 K
16	PRAWN	L 23 K S 13 K
17	VEGETABLES 	L 15 K S 8 K

STEAMED RICE

Steamed white rice topped with your favorite topping, cooked in light soy sauce

18	BEEF	S 12.5 K
19	PORK	S 12.5 K
20	CHICKEN	S 12.5 K
21	PRAWN	S 16 K
22	VEGETABLES 	S 9 K



STIR-FRIED VEGETABLES



SPICY



CHEF'S RECOMMENDATION



VEGETARIAN



1 AYTHAYA'S GARDEN VEGETABLES

Stir-fried cauliflower, carrot, french bean, mushroom, cabbage, kailan, chayote leaf, tomato, cooked with oyster sauce

9 K



2

SPECIAL KAILAN

Stir-fried kailan, leek root, tomato, chili flake, lemon juice

9 K

3

STIR-FRIED KAILAN

Stir-fried kailan, garlic, ginger, cooked with oyster sauce

9 K

4

STIR-FRIED CAULIFLOWER

Stir-fried cauliflower, garlic, ginger

9 K

5

STIR-FRIED CHAYOTE LEAF

Stir-fried chayote leaf, garlic, ginger, tomato

9 K



SET MENU



SPICY



CHEF'S RECOMMENDATION



VEGETARIAN

AYARWADDY SET ¹

Prawn curry, mixed fried vegetables, potato salad, chayote leaves soup, and steamed rice

38 K



² FARMER'S SET

Fried dried mutton, fried kailan, mixed vegetables salad, kachin soup, and yellow rice

28 K

MYANMAR VILAGE SET ³

Chicken potato curry, mixed fried vegetables, long bean salad, lentils soup, and steamed rice

24 K



◆ DESSERT ◆

◆ ICE CREAM

(STRAWBERRY, CHOCOLATE, COCONUT, RAINBOW, MILK, TARO, VANILLA)

1. SINGLE SCOOP/ DOUBLE SCOOP

5 K / 10 K

2. FRUITY HARMONY

- K

A perfect harmony of fresh seasonal fruits and your choice of ice cream flavor, topped with a sprinkle of sweetness

3. FRUITY PURÉE FUSION

- K

Choose between refreshing strawberry purée or creamy avocado purée, paired perfectly with seasonal fruits and your ice cream flavor

4. SEASONAL MIXED FRUIT ICE CREAM

- K

A refreshing mix of seasonal fruits and banana served with your favourite ice cream flavor. A naturally sweet and creamy indulgence that feels like summer in every bite

5. SEASONAL MIXED FRUIT PLATTER (BIG / SMALL)

18 K / 7 K

6. CINNAMON ROLL (FRESHLY BAKED)

- K

ks

WINE & SPIRITS

AYTHAYA WINES BY GLASS

WHITE

1. Sauvignon Blanc	(150ml)	9 K
2. Grand Reserve (Sauvignon Blanc)	(150ml)	12 K
3. Late Harvest (Sauvignon Blanc)	(150ml)	12 K
4. Sémillon	(150ml)	9 K
5. White Moscato Semi Sweet	(150ml)	9 K

ROSÉ

6. Rosé Wine	(150ml)	9 K
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RED

7. Shiraz	(150ml)	9 K
8. Grand Reserve (Shiraz)	(150ml)	12 K
9. Dornfelder	(150ml)	9 K
10. Tempranillo	(150ml)	9 K
11. Red Moscato Semi Sweet	(150ml)	9 K

AYTHAYA GRAND RESERVE

WHITE

1. Sauvignon Blanc	(750ml)	45.5 K
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RED

2. Shiraz	(750ml)	45.5 K
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WINE FROM SOUTH AFRICA

1. La Bodega White Wine (Sauvignon Blanc)	(750ml)	41 K
2. La Bodega Red Wine (Shiraz)	(750ml)	41 K
3. Monte Vino Red Wine (Cinsault / Pinotage)	(750ml)	28 K

WILDER BRANDY

1. Wilder Grappino	(40 ml)/(500ml)	10 K / 85 K
2. Wilder Grape Liqueur	(40 ml)/(500ml)	10 K / 85 K

ALCOHOLIC DRINKS

BEER

1. DRAFT BEER (TUBORG)	(3Ltr / 1 Ltr / 0.5 Ltr / 330 ml)	35 K/ 12 K/ 6 K/ 3.5 K
2. TUBORG	(640 ml)	7 K
3. CARLSBERG	(640 ml / 330 ml)	9 K/ 5.5 K
4. TIGER	(640 ml)	8 K
5. ABC (STOUT BEER)	(640ml)	9 K
6.	(330ml)	- K



COCKTAILS

1. AYTHAYA SANGRIA - K

A vibrant mix of red wine, iced fresh fruits, a splash of brandy and a hint of sweetness, served chilled

2. MAYBOWL COCKTAIL - K

A delightful mix of Maybowl sparkling wine and frothy egg white, enhanced with subtle flavours for smooth and elegant finish

3. SMOKY APPLE WOOD - K

A perfect blend of tamarind syrup, apple cider, and Grappino, topped with smoky apple and a cinnamon stick for a sweet, tangy, and aromatic experience

4. MARGARITA - K

A classic mix of tequila, lime juice, triple sec, served with a salted rim

5. MOJITO - K

A refreshing blend of white rum, mint leaves, lime juice, sugar and soda water, served over ice

6. RUM SOUR - K

A perfectly balanced mix of brown rum, fresh lime juice, simple syrup and egg white, shaken to a smooth, frothy finish

7. GIN TONIC - K

A bright and refreshing mix of gin and tonic water, served over ice with a garnish of lime

NON - ALCOHOLIC DRINKS

MOCKTAILS

- 1. BLUE LEMONADE** 12 K
A blend of fresh lime juice, simple syrup, and vibrant blue syrup, topped with sparkling water and served over crushed ice
- 2. SHAN LADY** 12 K
Refreshing passion fruit juice muddled with fresh mint leaves and lime slices, lightly sweetened with simple syrup, and finished with sparkling water over ice

SEASONAL FRESH FRUIT JUICES

- | | | | |
|---------------|--------|--------------------------|------|
| 1. WATERMELON | 8 K | 5. PASSION | 8 K |
| 2. HONEYMELON | 8 K | 6. ORANGE | 8 K |
| 3. LIME | 8 K | 7. AVOCADO MILK SHAKE | 12 K |
| 4. PINEAPPLE | 12.5 K | 8. STRAWBERRY MILK SHAKE | 12 K |

SOFT DRINKS

- | | | | | | |
|--------------|---------|-------|----------------|-----------------|-------------|
| 1. COKE | (330ml) | 3.5 K | 5. POKKA | (240ml) | - K |
| 2. COKE ZERO | (330ml) | 4 K | 6. TONIC WATER | (330ml) | 5 K |
| 3. SPRITE | (330ml) | 3.5 K | 7. SODA WATER | (330ml) | 3 K |
| 4. SUNKIST | (330ml) | 4 K | 8. WATER (PH7) | (1ltr / 0.6ltr) | 2 K / 1.5 K |

COFFEE AND TEA

- | | |
|---------------------------------|------|
| 1. COFFEE (HOT OR ICE) | 10 K |
| 2. ESPRESSO (HOT OR ICE) | 10 K |
| 3. DOUBLE ESPRESSO (HOT OR ICE) | 12 K |
| 4. CAPPUCINO (HOT OR ICE) | 12 K |
| 5. CAFÉ LATTE (HOT OR ICE) | 12 K |
| 6. LIPTON TEA (HOT OR ICE) | 10 K |





Aythaya

Sunset Wine Garden

RESTAURANT & BAR

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