

[CITY INSIDER]

Yangon

A brief guide to what's new and noteworthy in this bustling 'golden city' of Myanmar



SAVOUR

MAHLZEIT RESTAURANT

Yangon's first authentic German restaurant was launched to much applause in November 2015. Named after the colloquial German phrase meaning 'enjoy your meal', Mahlzeit promises hearty German favourites like crispy pork knuckle and Vienna schnitzel, along with a growing list of German beers and wines. **84 Pan Hlaing Street; mahlzeit-myanmar.com**

SHWE SA BWE

Founded by Frenchman Francois Stoupan in 2013 as a social enterprise, Shwe Sa Bwe is the training ground for Myanmar's high-end chefs and service staff. Situated in a colonial villa just north of Inya Lake, the restaurant is a mainstay of Yangon's fine dining scene. The set menus are frequently changed, and you can always expect top-notch dishes. **20 Malikha Road; facebook.com/shwesabwe**

LA TAVERNA

Housed in the sprawling Yangon International Hotel complex, La Taverna Mediterranean Bistro has become a staple on the social scene in Yangon. It serves up authentic Mediterranean and Middle Eastern cuisines, and its wide-ranging menu includes mezzes such as falafel and hummus, kebabs, *shawarma* and vegetarian options. **330 Ahlone Road; +95 9 42113 9027**

DRINK

THE BLIND TIGER

Opened in March, the newest bar on the block is a plush reboot of the previous speakeasy that resided in Yaw Min Gyi. One of the few high-end bars in town, the Blind Tiger offers an array of delicious tapas and specially designed cocktails like the Tiger Berry, a martini made with vodka, chambord and cranberry juice. **93/95 Seik Kan Thar Road, Ground Floor; blindtiger-yangon.com**

SEE

PANSURIYA

The third venture from Pansodan gallery and bookshop owner Aung Soe Min, Pansuriya is an exquisite addition to the arty Bogalay Zay Street. Once solely an art and photography gallery, Pansuriya was recently converted into a café, though exhibitions are still regularly held here. Its sister gallery is a 15-minute stroll away. **100 Bogalay Zay Street; pansuriya.wordpress.com**