

Appetizers

Half Serves 10-12 Full Serves 25-30

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Lettuce Wrap Tofu (GF) 55/110

Tofu, chicken or shrimp romaine lettuce with carrots, green bell peppers, mushrooms, radish, ginger, garlic, water chestnuts, sesame seeds and hoisin sauce.

Salt and Pepper 50/100

Calamari, Chicken or Swai or Shrimp
Deep-fried with scallions, jalapeños, white pepper and five spice, served with a sweet and sour chili sauce

Samosas (Vegetarian) 45 / 90

Hand-made egg-flour wraps fried and filled with potatoes, onions, and spices. served with our special house sauce

Fried Tofu 40/80

Deep fried soft tofu served with a sweet and sour chili sauce

Palata 45/90

A flaky layered flatbread bread with vegetarian or coconut chicken curry or lamb curry

Salad

Tea Leaf Salad (GF) 55/110

A mix of Burmese tea leaves, fried garlic, yellow beans, peanuts, sesame seeds, sunflower seeds, tomatoes, jalapeños, lemon and dried shrimp powder, fish sauce on a bed of romaine lettuce (vegetable oil vegetarian)

Ginger Salad (GF) 45/90

Pickled ginger, fried garlic, yellow beans, yellow bean powder, peanuts, sesame seeds, sunflower seeds, jalapeños, cilantro, onion oil and dried shrimp powder on a bed of romaine lettuce

Mango Salad (GF) 45/90

Pickled mango with fried garlic, cabbage, red onions, cucumber, cilantro, yellow bean powder and fried onions, onion oil and dried shrimp powder on a bed of romaine lettuce

Burmese Rainbow Salad 50/100

Egg noodle, two types of rice noodles, vermicelli noodle, red onions, cucumber, cabbage potatoes, jasmine rice, cilantro, green papaya, jalapeños, tofu, fried onions, fried garlic, Fried wontons, yellow bean powder, chili flake, tamarind sauce and onion oil

Samosa Salad 50/100

Samosas with cabbage, red onion, cilantro, cucumber, jalapeño, mint, sesame seeds, fried garlic, fried onions, yellow bean powder, tamarind sauce and a splash of samosa soup on a bed of romaine lettuce.

Burmese Chicken Salad 50/100

Bite-sized fried chicken with red onions, yellow bean powder, cabbage, cilantro, fried wontons, fried onions, sesame seeds, onion oil and chili sauce on a bed of romaine lettuce

Chicken

Cheesy Chicken (GF) 70/140

Marinated chicken with fresh curry leaves, jalapeños, cheddar cheese, milk, condensed milk and butter

Black Pepper Chicken (GFS) 70/140

Marinated chicken with onions, red and green bell peppers, carrots, ginger, garlic scallions, white wine, black bean sauce, soy sauce, and black and white pepper

Lemongrass Chicken 65/130

Sambal chili, dried chilies, garlic, soy sauce, fish sauce, snap peas, red bell peppers, lemongrass and fresh basil

Burmese Style Chicken Curry (GF) 65/130

Chicken thighs simmered in lemongrass, onions, yellow bean, ginger, garlic, masala, paprika, bay leaves and topped with fish sauce

Pumpkin Chicken Stew (GF) 60/120

A delicious stew made with chicken, Kabocha pumpkin, onions, garlic, ginger, and Burmese spices

Chicken Kebat (GF) 70/140

Marinated chicken stir-fried with onions, tomato, mint, cilantro, jalapeños, turmeric, tamarind, masala and paprika

Minted Jalapeno Chicken 70/140

Minced chicken with sambal chili sauce, mint leaves, garlic, ginger, jalapeños, cilantro, soy sauce, fennel seed powder and mustard seed powder

Chicken and Dry Tofu 70/140

Wok fried chicken with tofu, string beans, bell peppers, garlic, ginger, basil in a hoisin and oyster sauce

Mango Chicken (GF) 70/140

Marinated chicken tossed in a wok with soy sauce, white pepper, basil, onions, sambal chili and mango puree.

Sesame Chicken 65/130

Hand-cut strips of chicken, lightly fried in soy sauce, honey, topped with sesame seeds and scallions

Beef

Burmese Style Beef Curry (GF) 80/160

Diced Beef simmered in lemongrass, onions, ginger, garlic, masala, paprika, bay leaves and topped with fish sauce

Beef Kebat (GF) 80/160

Marinated Tri Tip stir-fried with onions, tomatoes, mint, cilantro, jalapeños, turmeric, tamarind, masala and paprika

Dried Chili and Basil Beef (GFS) 80/160

Marinated Tri Tip tossed with dried red chili flakes, Thai chilies, jalapeños, onions, tamarind powder, black pepper and basil

Beef and Dry Tofu 80/160

Tri Tip wok-fried with tofu, string beans, bell peppers, garlic, ginger, basil in a hoisin and oyster sauce

Sesame Beef 70/140

Strips of beef lightly fried in a sweet and tangy sauce, sliced and topped with sesame seeds

Black Pepper Beef (GFS) 80/160

Marinated beef with onions, red and green bell peppers, carrots, ginger, garlic, scallions, white wine, black bean sauce, soy sauce, and black and white pepper

Pork

Lemongrass Pork 70/140

Sambal chili, dried chilies, garlic, soy sauce, fish sauce, snap peas, red bell peppers, lemongrass and fresh basil

Burmese Style Pork Curry (GF) 70/140

Diced Pork simmered in lemongrass, pickled mangoes, potatoes, onions, ginger, garlic, masala, paprika, bay leaves and topped with fish sauce

Pumpkin Pork Stew (GF) 65/130

A delicious stew made with pork, Kabocha pumpkin, onions, garlic, ginger, and Burmese spices

Pork and Dry Tofu 70/140

Pork wok-fried with tofu, string beans, bell peppers, garlic, ginger, basil in a hoisin and oyster sauce

Lamb

Black Pepper Lamb (GFS) 85/170

Marinated lamb with onions, red and green bell peppers, carrots, ginger, garlic scallions, white wine, black bean sauce, soy sauce, and black and white pepper

Burmese Style Lamb Curry 85/170

Poached diced lamb simmered in lemongrass, onions, ginger, garlic, masala, paprika, bay leaves and topped with fish sauce

Basil and Dried Chili Lamb (GFS) 85/170

Marinated lamb tossed with dried red chili flakes, thai chili, jalapeños, onions, tamarind powder, black pepper and basil

Lamb Kebat (GF) 85/170

Marinated lamb stir-fried with onions, tomatoes, mint, cilantro, jalapeños, turmeric, tamarind, masala and paprika

Seafood

Black Pepper Swai (GFS) 80/160

Marinated swai with onions, red and green bell peppers, carrots, ginger, garlic scallions, white wine, black bean sauce, soy sauce, and black and white pepper

Cheesy Swai (GF) 85/170

Marinated swai with fresh curry leaves, jalapeños, cheddar cheese, milk, condensed milk and butter

Basil and Dried Chili Swai (GFS) 80/160

Marinated swai tossed with dried red chili flakes Thai chilies, jalapeños, onions, tamarind powder, black pepper and basil

Village Catfish

Deep Fried Bone-in catfish fried and served with tomatoes, onions, jalapeños, garlic, ginger, paprika, masala, turmeric and fish sauce

Salmon Lemongrass Fusion

Grilled salmon with sambal chili, dried chilies, garlic, soy sauce, fish sauce, snap peas, red bell peppers, onions, scallions, lemongrass and fresh basil

Mango Shrimp

Marinated shrimp tossed in a wok with soy sauce, white pepper, basil, onions, sambal chili and mango puree

Burmese Shrimp

Wok-sautéed shrimp with onions, garlic, ginger, jalapeños, dried chilies, soy sauce, hoisin and oyster sauce

Walnut Shrimp (GF)

Lightly fried shrimp tossed in a wok with sweet sauce, topped with toasted walnuts, and sesame seeds

Cheesy Shrimp (GF)

Marinated shrimp with fresh curry leaves, jalapeños, cheddar cheese, milk, condensed milk and butter

Shrimp Kebat (GF)

Marinated shrimp stir-fried with onions, tomatoes, mint, cilantro, jalapeños, turmeric, tamarind, masala and paprika

Shrimp Curry (GF)

Onions, cilantro, jalapeños, garlic, ginger, paprika, masala, turmeric and fish sauce

Garlic Shrimp and Eggplant

Sautéed shrimp and eggplant served with garlic, ginger, scallions, basil, soy sauce and dried chilies

Pumpkin Shrimp Stew (GF)

A delicious stew made with shrimp, locally grown pumpkin, fresh onion, garlic, ginger, and Burmese spices

Black Pepper Shrimp (GFS)

Marinated shrimp with onions, red and green bell peppers, carrots, ginger, garlic, scallions, white wine, black bean sauce, soy sauce, and black and white pepper

Vegetable

Mix Vegetable and Garlic (GF)

Lotus root, celery, snap peas, red bell peppers, carrots, white wine and chicken broth powder

Burma Burma String Beans

Stir-fried string beans with garlic, ginger, soy sauce and sambal chili sauce

Broccoli and Garlic (GF)

Broccoli tossed in a wok with white wine, garlic, a little salt, and garnished with fried onions

Eggplant and Garlic

Sautéed eggplant with garlic, ginger, scallions, basil, soy sauce and dried chilies

Dry Tofu and Vegetables

Stir fried tofu, with string beans, bell peppers, garlic, ginger, basil, soy sauce and vegetarian hoisin sauce

Mango Tofu

Marinated chicken tossed in a wok with soy sauce, white pepper, basil, onions, sambal chili and mango puree

Mix Vegetables Kebat (GF)

A mix of vegetables and tofu stir fried with onions, tomatoes, opo, mint, cilantro, jalapeños, turmeric, tamarind, masala and paprika

Burmese Eggplant Curry (GF)

Onion based curry with eggplant, ginger, garlic, paprika, turmeric, tamarind and masala

Egg and Okra Curry (GF)

Onion based curry with eggs, eggplant, tomatoes, okra, ginger, garlic, paprika, turmeric, tamarind and masala

Mixed Vegetables Curry (GF)

Onion based curry with eggplant, tomatoes, string beans, cabbage, broccoli, opo, tofu, ginger, garlic, paprika, turmeric, tamarind and masala

Pumpkin Tofu Stew (GF)

A delicious stew made with tofu, Kabocha pumpkin, onion, garlic, ginger, and Burmese spi

Noodles

Burma Burma Noodle

Wheat noodles tossed with tofu, cucumbers, cilantro, tomatoes, cabbage, red onions, fried onions, onion oil and chili sauce (Vegan option available)

Burmese Garlic Noodle

Egg-flour noodles, tossed with fried garlic, scallions cucumbers, garlic oil and oyster sauce. Served with a sweet chili sauce and jalapeños (tofu \$10 roast pork \$11 or roast duck 12)

Burmese Pad Thai (GF)

Rice noodles mixed with tofu, red bell peppers, cabbage, onions, scallions, bean sprouts, egg, peanuts turmeric, paprika and fish sauce (chicken \$13 or shrimp \$14)

Nan Gyi Dok (GF)

Rice noodles with coconut chicken curry, yellow bean powder, cilantro, red onions, fried onions, fried wonton, lemon, fish sauce and topped with a hardboiled egg

Side Dishes

Home Style Fried Rice

Choice of jasmine or brown rice with onions, yellow beans, turmeric, fried onions and egg

Pineapple Fried Rice

Choice of jasmine or brown rice with pineapple, green beans, carrots, egg, onions, scallions, soy sauce and turmeric

Burmese-Indian Rice

Basmati rice prepared with green cardamom, cinnamon, biryani masala raisins, bay leaves, cloves and light butter

Brown Rice

Jasmine Rice

Coconut Rice