



MENU



SOUPS / HINCHO



SAMUZA HINCHO / Samosa Soup

Relish samosa's the Burmese way: Samosa served in tangy soup with spring vegetables and spiced black chickpeas

FULL

480

HALF

350

TOHU HINCHO / Chickpea Tohu Soup J

From the favorites of the Shan region, this soup is made of chickpeas, vegetables, tohu chunks & black sesame

430

300

TAR LA BAW / Sun-dried Bamboo and Noodle Soup

Fermented, sun-dried bamboo broth infused with pounded ginger and basil, served with red pumpkin, slow-roasted tomato and rice vermicelli noodles

430

300

Corn and Shiitake Soup

Slow cooked corn husk and shiitake broth topped with pickled mushrooms, pounded chilli coriander and charred corn

430

300

MOHINGA Noodle Soup

The national dish of Burma. Lemongrass infused lentil & banana stem soup with rice vermicelli & crisps

430

300

Burmese Pepper Soup J

It's warm and it's comforting! Traditional vegetable broth with turmeric, lemon & crushed black pepper

430

300

SALADS / THOKE



Crunchy Spring Roll Salad J 570

Crisp and golden spring rolls paired with twin tomatoes and fresh bean sprouts, tossed in chilli oil and zingy tamarind dressing

Hand-cut Rice Noodle Salad J 560

House-made steamed rice noodles, topped with crispy garlic, fresh herbs and a zing of chillies

SAMUZA THOKE / Samosa Salad 570

Our all-time favorite snack, samosa is now served as a salad that's crackling and flavorful yet tart and fresh

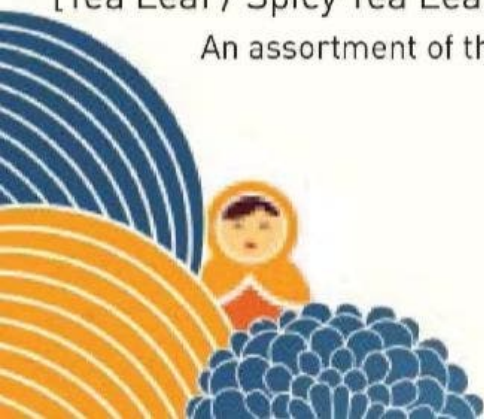
KYAR YOE THOKE / Lotus Roots Salad J 560

A salad that is full of crunch from lotus stems, mixed with roasted gram flour, red chilli, lettuce, tomatoes, tossed in tamarind dressing

THOKE SAMPLER / Salad Sampler J

[Tea Leaf / Spicy Tea Leaf & Avocado • Sunflower Leaves • Raw Mango] 1200 / 1400

An assortment of three of our unique salads carefully chosen to ensure you savor the flavors of our best





Soups and Salads

Celebrate togetherness with fun, food and laughter as we bring to you a bit of Burma to the comfort of your homes. Enjoy the essence of authentic Burmese cuisine and our signature dishes with your friends and family.

For times you can't dine in with us we have launched our exclusive takeaway and delivery for short and long distances.

From our ingredients, to preparation, packing and delivery, we are following the best in class safety and hygiene standards.

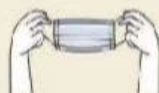
Sit back, relax and let us take you on a joy ride of flavours with our preparations lovingly made from secret family recipes!

YOUR SAFETY IS OUR PRIORITY

- OUR 8 STEP STRINGENT HYGIENE PROCESS -



REGULAR TEMPERATURE
CHECKS



ALWAYS USE HAIR NETS/
GLOVES AND FACE MASKS



KITCHEN IS DEEP CLEANED
TWICE A DAY



FREQUENT SANITISATION OF
WORK SURFACES



2 MTR DISTANCE MAINTAINED
BETWEEN THE STAFF



REGULAR 20SECS HANDWASH
AFTER EACH STEP



ALL INGREDIENTS ARE WASHED
AND SANITISED



ORDERS FRESHLY PREPARED
EVERY MORNING

STARTERS



TEA SHOP Fries Platter 590

Mock mince samosa, crusted sweet potato fried & spring onion crisps

"Wa" Potato 550

Wok-tossed potatoes mixed with hot seasoning inspired by the "Wa" tribe which is packed with flavors from lemon leaf, crushed peanuts, roasted chillies and brown onion

Chilli Tangy Chickpea Tohu J 550

Originated from the Shan region, this finger sized silky chickpea tohu is prepared in tangy sauce with a spicy tinge

Burmese Falafel J 530

A popular street snack made of yellow lentils, spices, onion and coriander, golden fried and tossed in aromatic garlic sauce

Grilled Mock Meat Skewers 580

Mock meat marinated with crushed spices, tamarind, lemon zest and grilled to perfection, served with in-house sweet chilli garlic sauce



NOODLES / KHOWSUEY



BURMA BURMA "OH NO KHOWSUEY" J Whole - 760 Splits - 810

Our signature dish which is a fragrant and creamy coconut milk curry infused with lemongrass and tamarind, topped with diced Asian vegetables and is served with noodles of your choice and an array of toppings

*Choice of hakka, whole wheat, udon and rice noodles

Mandalay Noodles Bowl J 580

Flavorful udon noodle bowl with coconut curry, charred bok choy and tofu, topped with crunchy shiitake

Uncle Maung's Chilli Garlic Street Noodles 600

Udon noodle tossed in pounded roast chilli & garlic, topped with wok tossed asparagus, taro & tofu

Dry Khowsuey J 570

Hand tossed rice noodles with gram flour, roasted red chilli, garlic and tamarind. Served with corn crisps

PANTHAY KHOWSUEY / China Town Noodles J 560

From the recipes of Panthay Chinese community, this street style noodles is tossed with vegetables and complimented by the robust flavors of ground spices, tamarind, turmeric and soy



Noodles and Rice

PALATA



Tohu Mash J 600

A popular bite of the Shan tribe. Grated tohu cooked with onions, tomatoes and spices to create a melt in your mouth mash that is served with layered flaky paratha

Pulled Palata J 560

Shredded flaky palata topped with chilli tomato curry, sliced onions, mint leaves & crispy wheat flakes

Mock Meatball 580

Flaky palata fatbread served with mock meatballs in a fragrant curry

Creamed Corn J 580

This rich and creamy corn mash cooked in coconut milk, spices and brown onion is paired with Burmese flaky paratha

Masala Mushroom 550

Flaky palata filled with an umami stuffing of shiitake and button mushrooms, served with sesame chilli dip



SMALL PLATES



Night Market Noodles J 460

Savor the favours of a freshly tossed noodle salad, prepared by our in-house hawker

Grill That 'Bao' J 470

Light and airy steamed buns filled with seared mock meat, grilled and served with papadum

Charred Broccoli & Smoked Burmese Cheese J 470

Served with tangy and spicy Malar sauce, sunflower seeds and lemongrass oil

Crunchy Shiitake Fingers 430

Semolina and hemp-seed crusted shiitake mushroom, fried crisp and served with creamy cashew and smoked bandel cheese dip

Edamame & Broad Bean Hummus 470

Velvety broad bean and edamame puree topped with our balachaung stuffed peppers, served with warm Burmese naan

Lotus Stem Crisps J 470

Crackling and hot! Perfectly fried lotus stem crisps, flavored with paprika and curry leaves

Pan Fried Rice Dumplings J 460

Pan fried rice flour shells with white pea and sesame, topped with raw papaya salad tossed in tamarind dressing

