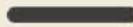


MENU



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.

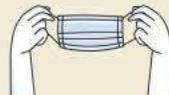
Sit back, relax and let us take you on a joy ride of flavours with our preparations lovingly made from secret family recipes!

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



Beverages and
Coolers

LEMONADES



Indulge in the tangy goodness of our handcrafted lemonades. The perfect thirst-quencher for hot days or anytime you need a burst of citrusy refreshment. Made with real fruit and all-natural ingredients. We have brought you a classic favorite with a twist

(SERVES 2 - 3)

PERU

Guava, Lime, Sichuan pepper, Crushed juniper berries, Fizz

BERRY BLUSH

Hibiscus tea, Pickled berries, Lime, Fizz

THE LEMON SPLASH

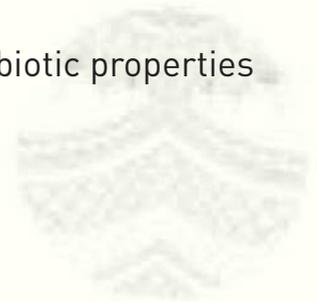
Lime, Lemongrass, Kaffir lime, Fizz

KOMBUCHA

Fermented sweetened tea. Known of its health benefits and pro-biotic properties

Smokey Oolong Kombucha

Kumquat White Tea Kombucha



NOBLE COOLERS



Our beverage menu derives its inspiration from the diverse geographies this beautiful country Burma has to offer us. This blend of different terrains offers different eating and drinking cultures to the inhabitants, which makes us reflect and develop a menu that celebrates the local ingredients

SMOKED GUAVA

Guava juice, Tabasco, Pomegranate, Activated charcoal, Kaffir lime leaves

Region: Sagaing **Character:** Spicy, Fruity, Nostalgic **Method:** Strained & Smoked

SCARLET

Hibiscus cold brew, Grapefruit, Ginger ale, Honey

Region: Inle **Character:** Fruity, Spicy & Sour **Method:** Muddled & Strained

SPICED GINGER

Ginger, Green chilli, Lime, Mint, Black salt, Fizz

Region: Shan **Character:** Spicy, Sweet & Sour **Method:** Muddled & Strained

PALOMA

Pineapple, Grapefruit, Sesame seeds, Coriander seeds, Lemongrass, Kaffir Lime, Chilli

Region: Kayan **Character:** Fruity, Spicy, Sweet & Sour **Method:** Pre-Batched & Strained

ZERO PROOF G & T

Elderflower, Tonic water, Yuzu bitter, Juniper berry

Region: Mandalay **Character:** Floral, Aromatic, Citrusy **Method:** Built up



NOBLE COOLERS



KAFFIR LIME COOLER

Lemonade, Kaffir lime leaves, Black grass jelly, Blue pea tea, Fizz

Region: Yangon **Character:** Sweet & Sour, Refreshing **Method:** Layer

KUMQUAT MOJITO

Kumquat, Mandarin, Fizz, Cucumber, Mint

Region: Shan **Character:** Tangy, Sweet, Fizzy **Method:** Muddled, Built up

POMEGRANATE & MANDARIN SPRITZER

Pomegranate, Mandarin, Mint leaves, Lime, Sugar

Region: Kayan **Character:** Fruity, Fizzy, Sweet & Sour **Method:** Muddled & Strained

OH NO TAMARIND

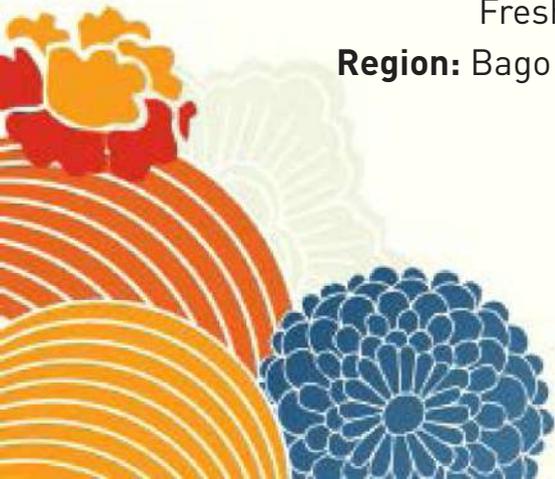
Tamarind pulp, Coconut, Mint, Palm jaggery

Region: Magway **Character:** Tropical, Intense **Method:** Built up

BURMESE BLOSSOM

Fresh watermelon, Cranberry juice, Cherry, Rose

Region: Bago **Character:** Fruity, Refreshing **Method:** Blended



ARTISINL COLD BREW ICED TEA



Cold steeped teas, kept overnight in small batches to ensure the depth of flavors, which is balanced with herbs, spices and fruits

LEMON & LIME

Lemon cold brew tea, Lemongrass, Kaffir lime, Citrus extract, Lime

Region: Mandalay **Character:** Citrus, Refreshing

SPICED APRICOT

Burmese pickled apricot, Smoked oolong kombucha, Roasted red chilli, Black grass jelly, Honey

Region: Chin **Character:** Fruity, Savoury

KOMBUCHA ELDERFLOWER

Elderflower extract, Smokey oolong kombucha, Lime, Basil, Assam tea

Region: Kalaw **Character:** Floral, Smokey

LAVENDER BLACKBERRY

Lavender white tea, Blackberry, Lime, Sage leaves

Region: Shan **Character:** Fruity, Sweet & Sour, Refreshing

HIBISCUS & KUMQUAT

Hibiscus Tea, Kumquat & white tea kombucha, Kaffir lime, Honey

Region: Shan **Character:** Aromatic, Sweet & Sour, Refreshing

BEVERAGES



LIFE SUPPORTS

Spring Water

Perrier Sparkling Water

FIZZERS & QUENCHERS

Diet Coke / Coke / Coke Zero / Sprite / Thums Up

Fresh Watermelon Juice

Fresh Lime

Red Bull

BUBBLE TEA





Soups and Salads

SOUP / HINCHO



SAMUZA HINCHO / Samosa Soup

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

TOHU HINCHO / Chickpea Tohu Soup J

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

Taro & Moringa Soup

A specialty of the Kyan tribe. This soup brings together the goodness of taro and moringa leaves enhanced with black beans and corn

MOHINGA Noodle Soup

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

Kachin Dried Mustard Soup J

One of the treasured recipes of Kachin region. This sundried mustard broth with garlic and edamame is light, fragrant and has a zing of sourness

Burmese Pepper Soup J

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

SALAD / THOKE



MANDALAY LAPHET THOKE / Tea Leaf Salad J

Unique delicacy of Burma wherein 80% of the tea production is used to make Laphet. This salad is an assorted mix of flavors and textures, from soft pickled tea leaves to crisp lettuce, crunchy nuts, toasted sesame seeds, fried garlic and sliced tomato

Spicy Tea Leaf & Avocado Salad J

A delicious combination of flavors and richness from avocado and pickled tea leaves enhanced with chilli, tomatoes and crunchy nuts

TAYAT THI THOKE / Raw Mango Salad J

A delightful summer salad. Raw mango shreds mixed with roasted red chilli, crushed peanuts, lettuce and brown onion, to create a perfect balance of tangy and sweet

Sunflower Leaves & Crispy Wheat Flakes Salad J

Inspired from the delicacies of the Kachin region, our sunflower leaves and crispy wheat flakes salad is loaded with flavors from tamarind chilli dressing



SALAD / THOKE



Aunty Pey Pey's Guava Salad

Named after a popular salad shop owner in Bagan which we frequently visit.

Medium ripe guava fruit tossed in our roasted chilli and crunchy peanuts blend, served with sriracha and guava shards

SAMUZA THOKE / Samosa Salad

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

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

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

[Tea Leaf • Sunflower Leaves • Raw Mango]





Steamed Bunz and Starters

STEAMED BUNS / PAUKSE



Pillowy soft and airy steamed buns can be savored with a filling of your choice

Crunchy Tofu J

Broccoli & Asparagus J

Brown Onion & Roasted Chilli

Curried Mushrooms

BBQ Jackfruit J

Tangy Spring Vegetables J



STARTERS



“Wa” Potato

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

Chilly Tangy Chickpea Tohu J

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

Burmese Falafel J

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

Grilled Mock Meat Skewers

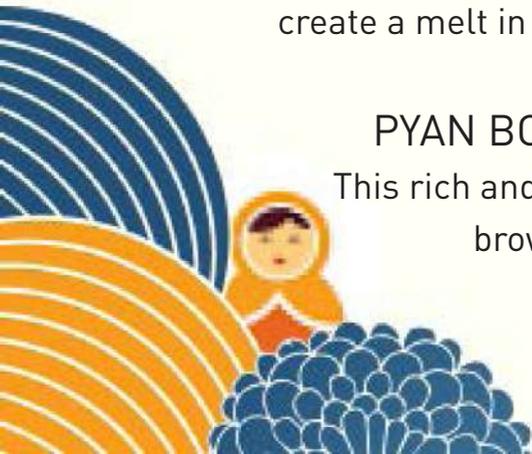
Mock meat marinated with crushed spices, tamarind, lemon zest and grilled to perfection, served with in-house sweet chilli garlic sauce

TOHU MOK PALATA / Tohu Mash with Paratha J

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

PYAN BOO PALATA / Creamed Corn with Paratha J

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



SMALL PLATES



Shiitake Autumn Crunchy Roll

Black rice crepes filled with minced shiitake & fried. Served with smooth peanut butter & miso sauce

Soba Noodles With Tea Leaf Pesto J

Earthy soba noodles tossed with our signature tea leaf dressing - laphet and sunflower pesto, finished with smoked bandel cheese

Charred Broccoli & Smoked Burmese Cheese J

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

Taro Taco With Spiced Black Bean

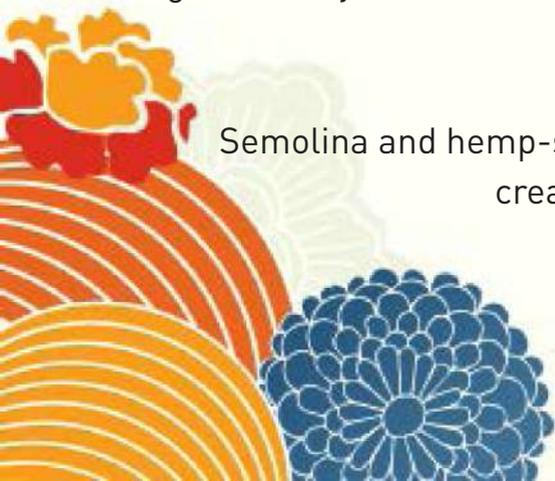
Crisp taro chips filled with sweet chilli, black bean, coconut cream, lacto-fermented peppers & smashed avocado

Grill that 'Bao' J

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

Crunchy Shiitake Fingers

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



SMALL PLATES



Edamame & Broad Bean Hummus

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

Trumpet Mushroom Steak

King oyster mushroom - known for its meaty texture and umami flavor, grilled with a chilli kaffir lime dressing. Served with crisp morning glory and puffed black rice

Banana Flower Croquettes With Kokum Creme

Panko crusted banana flower & sweet potato croquette with sour kokum cream

Pan Fried Rice Dumplings J

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

KYAR YOE KYAW / Lotus Stem Crisps J

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

Taro & Tempeh Pan-Seared Bao

Fluffy pan-seared bao stuffed with slow-cooked tempeh, taro and tofu. Served with charred peppers





Noodles and Rice

NOODLES / KHOWSUEY



BURMA BURMA “OH NO KHOWSUEY” J

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

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

KAYA OH / Shiitake & Pok Choy Burmese Ramen

An umami broth of shiitake with crumbled tofu, greens & rice noodles.
Served with roasted chilli & red bean relish

Uncle Maung’s Chilli Garlic Street Noodles

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

Dry Khowsuey J

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

PANTHAY KHOWSUEY / China Town Noodles J

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

GRILLED STICKY RICE



Sticky rice wrapped in a banana leaf with a filling of your choice and grilled.
Served with kaffir lime sauce

Arguably, one of the most interesting discovery through our travels from
the small villages of southern Burma

Broccoli & Asparagus J

Curried Mushrooms

BBQ Jackfruit J

Brown Onion & Roasted Chilli

Tangy Spring Vegetables J



RICE / THAMIN



Burmese Fried Rice J

Wok tossed rice added with wholesomeness of vegetables, white sprouted peas, sesame and golden fried onions

Fried Rice with Tea Leaf J

Inspired by the Burmese love for tea leaves. This signature dish is an amalgamation of rice with punchy tea leaves, peanuts and garlic

Red Chilly Fried Rice J

Long grain rice, wok tossed with vegetables and dry red chilli to add that tinge of spice

Smoked Chilli Rice Bowl

Jasmine rice wok tossed in smoked chilli sauce, accompanied with seasonal greens & crackers

Mustard Edamame Rice J

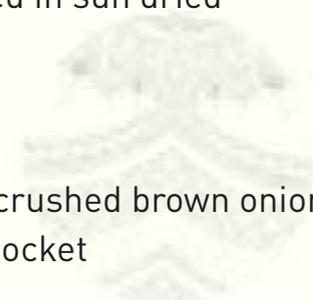
Found in the specialties of the Mon tribe, jasmine rice is cooked in sun dried mustard broth with buttered edamame

KAYUNIN MAO / Steamed Rice Pockets

Enjoy an eclectic blend of sticky rice with coconut cream, white pea, crushed brown onion and sesame, wrapped and steamed in a banana leaf pocket

Sticky Rice / Jasmine Rice

Long Grain Rice





Curries and Stirfries

CURRY



Rangoon Vegetable Curry J

A perfect accompaniment to any rice dish, this popular Burmese vegetable curry is loaded with flavors with a dash of red chillies

Mekong Curry J

Discovered on the banks of Mekong river, this simple, rich and no- fuss curry is a blend of creamy coconut milk and vegetables flavored with red chilli and tamarind

Edamame & Tofu Curry

From the ancient town of Bagan, this preparation of edamame and tofu curry is cooked with crushed garlic, onion and sweet soy

Mock Duck & Baby Potato Curry

Mock meat marinated in our special hand ground curry paste which is prepared in coconut milk that can be enjoyed with any rice dish

Lemongrass Curry J

This light and fragrant curry has the goodness of seasonal vegetables infused with fresh lemongrass, garlic and curry powder

STIR FRY



Stir Fry Rice Bowl

Stir Fried Vegetables Burmese Style J

Created from home grown recipes of Burmese country side, this versatile stir fry is a medley of fresh vegetables tossed with dry red chilli, turmeric and tamarind

Water Chestnut, Tofu, & Lotus Stem Stir Fry

Tofu, water chestnut and lotus tossed with plum sauce, soy and a touch of zing from shredded ginger

Stir Fried Tofu & Vegetables In Malar Sauce

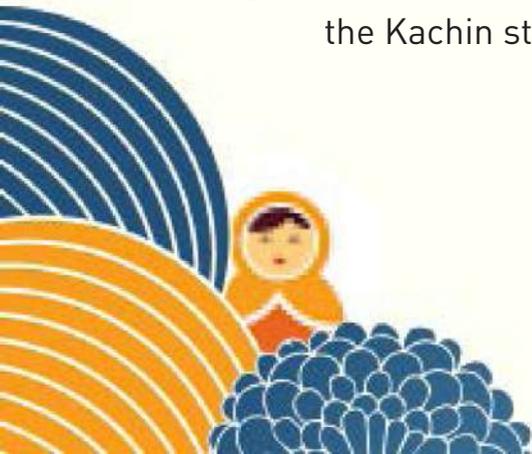
Silken tofu & vegetables wok braised with our hot & tangy flavorful Malar sauce

Broccoli, Shiitake & Water Chestnut

Stir-fried with whole garlic cloves, pink pepper & soy

Seasonal Greens & Tofu J

Adding the Burmese touch to the seasonal greens and tofu with dried mustard paste from the Kachin state and bird's eye chilli to make it spicy and flavorsome



OTHER DETAILS



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[Http://Bit.Ly/WhatsappBurmaB](http://bit.ly/WhatsappBurmaB)

Terms and Conditions

Please let us know in advance if you have any food allergies or dietary restrictions.

Consume within 2 hours of collection or delivery.

All prices are in Indian rupees, Government taxes as applicable.

Packaging & delivery charges are applicable.