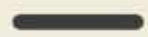


# MENU



**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.**

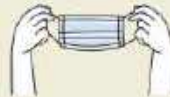
**Sit back, relax and let us take you on a joy ride of flavours with our preparations lovingly made from secret family recipes!**

## **YOUR SAFETY IS OUR PRIORITY**

**- OUR 8 STEP STRINGENT HYGIENE PROCESS -**



**REGULAR TEMPERATURE CHECKS**



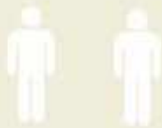
**ALWAYS USE HAIR NETS/ GLOVES AND FACE MASKS**



**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**



*Soups and Salads*



# SOUPS/HINCHO



## SAMUZA HINCHO / SAMOSA SOUP

Try Eating Samosa In This Unusual Burmese Way. Samosa Served In Tangy Soup With Spring Vegetables And Spiced Black Chickpeas

## MONYIN JIN HINCHO / KACHIN STYLE DRIED MUSTARD SOUP

Fermented Dried Mustard Broth With Garlic & Edamame

## RAINBOW SOUP

From The Kyan Tribe, Black Beans, Corn, Taro & Moringa Leaves

## NGAYOKEKAUNG CHINYE / BURMESE PEPPER SOUP

Traditional Vegetable Broth With Turmeric, Lemon & Crushed Black Pepper

## TOHU HINCHO / CHICKPEA TOHU SOUP

Regional Favourite Of The Shan Region, This Soup Is Made Of Chickpeas, Vegetables, Tohu Chunks & Black Sesame

## SHWEPAYON HINCHO / PUMPKIN AND BASIL SOUP

Roasted Pumpkin Puree Flavored With Garlic & Basil

# SALADS/THOKE



## MANDALAY LAPHET THOKE / TEA LEAF SALAD

Laphet, Is A Traditional Delicacy Unique To Burma. A Mix Of Fermented Tea Leaves, Fried Garlic, Nuts, Sesame Seeds, Tomato And Lettuce.

## SPICY TEA LEAF & AVOCADO SALAD

Avocado Tossed With Young Pickled Tea Leaf, Bird Eye Chilli, Tomatoes & Nuts

## NAYKYAR GYUN AKYAW THOKE / SUNFLOWER LEAVES & CRISPY WHEAT FLAKES SALAD

Baby Sunflower Leaves, Crispy Wheat Flakes, Tomatoes & Onion, Tossed With Tamarind Chilly Dressing

## TAYAT THI THOKE / RAW MANGO SALAD

Raw Mango Shreds Mixed With Roasted Red Chilly, Crushed Peanuts, Lettuce And Brown Onion

## SAMUZA THOKE / SAMOSA SALAD

Burmese Can Make A Salad Out Of Anything And Now It's With Samosa, Enjoy The All-Time-Favorite Street Snack Done Innovatively

# SALADS/THOKE



## GIN THOKE / PICKLED GINGER SALAD

Pickled Baby Ginger Shreds Tossed With Lettuce,  
Roasted Coconut Flakes And Assorted Nuts



## KYAR YOE THOKE/LOTUS ROOTS SALAD

Crunchy Lotus Roots Mixed With Roasted Gram Flour, Red Chillies,  
Lettuce, Tomatoes And Tamarind



## MOCK MEAT SALAD

Pan Grilled Mock Meat With Lettuce, Brown Onion, Chilli Oil & Tamarind

## MALA KA PIN THOKE / GUAVA SALAD

Guava With Hand Crushed Peanut, Red Chilly & Brown Onions

## SAYUKTHEE THOKE / GRAPEFRUIT SALAD {SEASONAL}

Fresh Grapefruit Tossed With Gram Flour, Chilly Oil, Crispy Brown Onion  
And Lime

## THOKE SAMPLER / SALAD SAMPLER

[Tea Leaf • Sunflower Leaves • Raw Mango]







*Noodles and Rice*

# NOODLES/KHOWSUEY



## BURMA BURMA “OH NO KHOWSUEY”

Our Signature One Bowl Meal Of Coconut Milk Stirred With Lemongrass,  
Tamarind And Diced Asian Vegetables.  
Served With An Array Of 'DIY' toppings

Choice Of Udon, Hakka, Whole Wheat And Flat Noodles

## NANGYI KHOWSUEY / DRY KHOWSUEY

Hand Tossed Rice Noodles With Gram Flour, Roasted Red Chilly,  
Garlic & Tamarind.

## SHAN KHOWSUEY

A Shan Delicacy Of Rice Noodles With Pounded Mock Meat, Sweet Soy &  
Pickled Greens.

## SI CHET KHOWSUEY

A Dish Relished Any Time Of The Day Of Thick Hand Pulled Noodles,  
Turmeric Oil, Garlic, Lemon, Roasted Chilli Flakes, Brown Onions



# NOODLES/KHOWSUEY



## PANTHAY KHOWSUEY / CHINA TOWN NOODLES

A Street Style Noodles Of The Panthay Chinese Community With  
Tamarind, Grounded Spices, Soy & Vegetables



## MOHINGAR

National Dish Of Burma, Rice Noodles Soaked In Seasoned Curry Made  
Of Banana Stem, Ginger,

Lemongrass And Onion, Topped With Lentil Crisps



## MALAR NOODLE

Fiery Thick Flat Noodles Bowl With Vegetables, Shiitake & Wood Ear  
Mushrooms, Tofu, Malar Curry Paste & Spices Infused Oil



# RICE/THAMIN



## THAMIN KYAW / BURMESE FRIED RICE

Wok Tossed Rice With Vegetables, White Peas And Golden Fried Onions

## LAPHET THAMIN KYAW / FRIED RICE WITH TEA LEAF

Inspired By Burma's Love For Tea Leaf, This Signature Recipe Brings Together The Flavours Of Tea Leaf,

Peanuts & Garlic With Rice

## NGAYOKTHE THAMIN KYAW / RED CHILLY FRIED RICE

## OHN THAMIN / COCONUT RICE WITH PEANUT CHUTNEY

Jasmine Rice Cooked In Coconut Milk With Shallots, Ginger & Lemongrass,  
Served With Peanut Tomato Chutney



# RICE/THAMIN



## KAYUNIN MAO

Steamed Banana Leaf Pockets Stuffed With Organic Black And Sticky Rice,  
White Pea. Served With Coconut Cream, Crushed Brown Onion,  
Paprika & Sesame

## MON MUSTARD EDAMAME RICE

Jasmine Rice Cooked In Fermented Mustard Broth With  
Buttered Edamame

COCONUT RICE / STICKY RICE / JASMINE RICE /  
BLACK RICE

LONG GRAIN RICE



# GRILLED STICKY RICE/ KOWNI GHIN



STICKY RICE WITH YOUR CHOICE OF FILLING, WRAPPED IN  
BANANA LEAF & GRILLED



BROWN ONION AND ROASTED CHILLY

MUSHROOMS

TOFU AND SPINACH

TANGY SPRING VEGETABLES

POUNDED MOCK MEAT

EGGPLANT TOFU MASH







*Steamed Buns and Starters*

# STEAMED BUNS/PAUKSE



CRUNCHY TOFU

BROWN ONION AND ROASTED CHILLY

MUSHROOMS

TOFU AND SPINACH

TANGY SPRING VEGETABLES

BROCCOLI AND ASPARAGUS TEMPURA





# STARTERS



## TOHU KYAW / CHILLY TANGY CHICKPEA TOHU

Shan Chickpea Tohu Tossed In Chilly Tamarind Sauce

## MONT LIN MAYAR / PANFRIED RICE DUMPLINGS

Panfried Rice And Sesame Dumplings Topped With  
Tangy Papaya Salad

## "WA" POTATO

Potato Wok Tossed With Crushed Peanuts, Brown Onion, Lime Leaf  
& Red Chilli

## GRILLED MOCK MEAT SKEWERS

Mock Meat Marinated In Crushed Spices, Tamarind,  
Lemon Zest & Grilled

## GRILL THAT 'BAO'

Steamed Bao With Seared Mock Meat & Grilled

## PYAA JO KYAW / BURMESE FALAFEL

A Popular Street Snack Made Of Yellow Lentils,  
Spices, Onion And Coriander, Golden Fried  
And Tossed In Garlic Sauce

# STARTERS



## KYAR YOE KYAW / LOTUS STEM CRISPS

Lotus Stem Chips Dusted With Paprika & Curry Leaves

## KETHON MATE KYAW / SPRING ONION CRISPS

Golden Fried Crisp Spring Onion Fritters Makes For A Crunchy Start

## TOHU MOK PALATA / TOHU MASH WITH PARATHA

Shan Tohu Mash Cooked With Onions, Tomatoes & Spices,  
Served With Burmese Style Layered Flaky Paratha

## PYAN BOO PALATA / CREAMED CORN WITH PARATHA

Creamy Corn Mash Cooked In Coconut Milk, Spices & Brown Onion,  
Served With Flaky Paratha

## PYAN BOO KYAW / SWEET CORN FRITTERS

Crispy Corn Fritters Sprinkled With Pink Salt, Chilli & Dry Mango Spice Mix

## NAAN PE BYA / BURMESE NAAN WITH CREAMY WHITE PEA

Sprouted White Pea Cooked With Spices, Coconut Milk And Brown Onion  
Served With Baked Bread

## “QUACK” PALATA

A Yangon Tea Shop Favorite Minced Mock  
Duck Stuffed Paratha







*Curries and Stirfries*






# CURRY



## SAMUZA KARI



Samuza, Shredded Cabbage, Onion, Tomato & Black Gram Simmered In Aromatic Tangy Curry

## NGAYOKTHE KALA HIN / SPICY VEGETABLE CURRY

A Popular Burmese Preparation, This Flavourful Vegetable Curry With Red Chillies Can Accompany Any Rice Dish


## EDAMAME & TOFU CURRY

A Preparation From The Ancient Town Of Bagan, Edamame & Tofu Cooked With Hand Crushed Garlic, Onion & Sweet Soy



## HIN THEE ZABALIN HIN / LEMONGRASS CURRY

Seasonal Vegetables Cooked With Fresh Lemongrass, Garlic & Curry Powder





# CURRY



## OH NO KALA HIN

Vegetables Cooked In Creamy Coconut Milk With Red Chilli & Tamarind



## MOCK DUCK & BABY POTATO CURRY

Mock Meat Marinated In Robust Hand Grounded Curry Paste Cooked In Coconut Milk

## BLACK BEAN & MORINGA LEAVES CURRY

Rustic & Spicy Curry Of Dried Black Bean Flavored With "Tua Nao" Style Dried Soya Disk



# STIRFRIES



Created From Home Grown Recipes Of Burmese Country Side,  
These Versatile Stir Fries Are A Medley Of  
Fresh Vegetables Tossed With Dry Red Chilly, Turmeric And Tamarind



HIN TE HIN KYAW / STIR FRIED VEGETABLES  
BURMESE STYLE

HMYIT CHINA BAUNG KYAW / BAMBOO SHOOT AND SPINACH

TOFU, WATER CHESTNUT & LOTUS STEM STIR FRY

KHAYANTHEE PEBYA / EGGPLANT TOFU MASH

SEASONAL GREENS WITH TOFU & FERMENTED MUSTARD

HMO HIN / TRIO OF MUSHROOMS







Beverages and  
Coolers

# BUBBLE TEA



ORIGINAL



NUTELLA



OREO



MATCHA



YUZU



CHOCOLATE



# NOBLE COOLERS



## BURMESE BLOSSOM

Fresh Watermelon Juice, Cranberry Juice, Cherry, Rose

## SPICED GINGER

Ginger, Green Chillies, Lime, Fizz, Mint, Salt Rim

## KURRY

Spice Mix, Paprika, Charred Curry Leaves, Fizz

## POMEGRANATE & MANDARIN SPRITZER

Ginger, Green Chillies, Lime, Fizz, Mint, Salt Rim

## SEABUCKTHORN MARY

Seabuckthorn, Spices, Kaffir Lime, Fizz

## ELDRAGON

Coconut Water, Dragon Fruit, Elderflower Syrup

## OH NO TAMARIND

Tamarind Pulp, Coconut Shavings, Mint,  
Burmese Jaggery





# NOBLE COOLERS



## KUMQUAT MOJITO

Kumquat, Fizz, Mandarin, Mint

## BAGAN

Guava Juice, Tabasco, Pomegranate, Activated Charcoal, Fizz

## SUNSHINE AGAVE

Agave, Pineapple, Cinnamon, Coconut Cream

## KAFFIR LIME COOLER

Lemonade, Kaffir Lime Leaves, Fizz

## SANGANDI

Burmese Pickled Apricot, Black Jelly, Roasted Coconut, Fizz

## PLUM SOUR

Fresh Plums, Lime, Sugar, Peach Syrup, Fizz

## BLENDED ICED TEA

Lemon / Peach / Passion Fruit



# BEVERAGES



## LIFE SUPPORTS

BOTTLED SPRING WATER  
PERRIER SPARKLING WATER

## FIZZERS & QUENCHERS

DIET COKE / COKE / SPRITE / THUMS UP  
FRESH WATERMELON JUICE  
FRESH LIME  
RED BULL





# Tea Menu



# BLACK TEA



Black Tea Is A Variety Of Tea That Is More Oxidized Than The Oolong, Green, And White Varieties.

Its Generally Stronger In Flavor And Contains More Caffeine Than Less Oxidized Teas



## ROYAL MYANMAR CHA

Black Tea, Condensed Milk, Skimmed Milk



## TROPICAL PARADISE

Tropical Paradise Is Selectively High Grown Nilgiri Black Tea With Dried Tropical Fruits And Flowers. Melon And Passion Fruit Are The Most Prominent Notes You Will Taste Amongst Others

## ASSAM

Green Rolling Hills, Dense Forests & The Brahmaputra River Characterize The Largest Tea Producing Region In The World. Assam Is Known For Producing Hearty And Malty Flavoured Tea Complimented With A Distinct Bold Character



# OOLONG TEA



Oolong Is A Traditional Chinese Tea Somewhere Between Green  
And Black In Oxidation.

It Ranges From 10% To 70% Oxidation

## GINSENG OOLONG

Ginseng Oolong Is Known As The King's Tea. It Is A Flavorful Mix Of  
Oolong Sweetness Mixed With A Slight Tartness Of Ginseng

## MONKEY PICKED

Oolong Originated In The 18th Century In The Fujian Province Of China.  
This Is A Delicate, Mild Tea, Has Peachy Aromas With A  
Mellowed Butterscotch Taste With A Base Of Oolong Greenishness

## ORANGE AND MANGO

Sweet, Succulent Notes From Mango And Pineapple. With A Surprisingly  
Playful Presence Of Citrusy Orange Peel,  
Gives The Creamy Milk Oolong A Refreshing And Light-Hearted Appeal.  
Savour This Soothing Cup Anytime Of The Day

# GREEN TEA



Green Tea Is Dried But Not Fermented. The Shorter Processing Gives Green Tea A Lighter Flavor Than Black Tea. Although Different Kinds Of Green Tea Have Different Flavors,

They Do Have Many Common Tastes (Fresh, Light, Green Or Grassy).

Green Tea Originates From China And Has Become Associated With Many Cultures In Asia From Japan To Middle East

## SHANGRI-LA GREEN

A Traditional And Distinctive Tea With Depth, Body And A Prominent Flavor Of Passion Fruit And Peach Evolved To Perfection In China.

This Tea Can Be Savored On Its Own

## CHERRY SENCHA

Cherry Sencha Offers A Gentle And Smooth Herbal Finish With A Touch Of Sweetness. Its Is An Ideal Accompaniment To Lunch Or Dinner, Aiding Digestion And Refreshing The Palate

## SPARKLE

It's A Perfect Blend Of Handpicked Green Teas With Tropical Fruits That Tickle And Highten Your Senses With Every Sip

## FINEST JASMINE PEARLS

Cherry Sencha Offers A Gentle And Smooth Herbal Finish With A Touch Of Sweetness. Its Is An Ideal Accompaniment To Lunch Or Dinner, Aiding Digestion And Refreshing The Palate



# GREEN TEA



## MATCHA

Our Matcha Is Finely Ground Powder Of Authentically Grown And Processed Green Tea Leaves. It Is Special In Two Aspects Of Farming And Processing:

The Green Tea Plants For Matcha Are Shade-Grown For About Three Weeks Before Harvest And The Stems And Veins Are Removed In Processing To Give You The Best Cup Of Matcha

## SAFFRON KAHWA

Inspired By The Kashmiri Kahwa, This Blend Redefines 'Royalty' - Luxurious Green Tea Infused With Smoothing Hand Picked Spices, Sweet Almonds, Rose Petals And A Touch Of Delicate Traditional Saffron

## TWILIGHT

Just Like A Sultry Sunset, Twilight Is Layered With Delicate Flavours. This Robust Blend Made Of Three Hand Picked Green Teas, Spices, Flavourful Seeds And Flowers Makes It A Delight To Sip On

## GENMAICHA

Unique Japanese Green Tea Combined With Roasted Brown Rice, Also Known As The "Popcorn Tea" As Few Grains Of Rice Sometimes Pop During The Roasting Process. It Has A Smooth, Warm, Nutty Flavor With A Satisfying Full Body



# WHITE TEA



White Tea Is Appreciated By Tea Connoisseurs For Their Unmatched Subtlety, Complexity, Natural Sweetness And Delicacy. It's Prepared With Leaves That Are Processed In A Manner To Let Them Wilt Slightly And Lose The "Grassy" Taste O Green Tea, While Undergoing Minimal Oxidation. The Brew Is Light, Delicate, Slightly Sweet Flavor That Imparts A Great Flavour

## KING OF SILVER NEEDLES

Silver Needle White Tea Is The Least Processed Tea, With More Than 15 Times More Antioxidants Than Green Teas. This Blend Has A Sweet And Mellow After Taste, Ideal For Drinking On Long Lingering Afternoons

## LAVENDER WHITE

Tender Buds Of White Tea Infused With Real Lavender, Orange Peel And A Kiss Of Peppermint, This Is Love And Care Disguised As Tea. With As Much As 12 Times More Anti-Oxidants And Proven Anti-Ageing Properties

## STRAWBERRY ALOE

It Greet's You With Sweet Notes Of Strawberries And Apples And Immediately Announces Itself As A Drink Of Desire. This Is A Truly Delicious Blend, Made Even More Calming And Healthy With The Addition Of Aloe



# HERBAL INFUSIONS



Naturally Caffeine Free, Delicate Infusions Of A Variety Of Aromatic And Beneficial Herbs Help In

Cleaning The System And Restoring The Natural Balance Of Our Body

## CAMOMILE BLOSSOMS

The Subtle Flavor Of Camomile Is Concentrated In The Flower And We Offer The Purest Form Of Camomile. Known For Its Calming Properties, Its Soothing Aroma And Delicate Flavor

## ORGANIC ROOIBOS

Rooibos (Pronounced As Roy-Boss) Is A Versatile And Remarkable Herb That Remained Virtually Unheard Of For Centuries, Known Only To The Khoisans, A Tribe Of South African Bushmen. The Flavor Of Rooibos Is Naturally Sweet And Slightly Nutty

## MANGO MATE ENERGIZER

A Highly Stimulating Infusion Widely Consumed In South America. The Earthy, Mango, Ginseng Root Herbal Flavor Is Highly Invigorating And Is Known For It's Fruity Yet Highly Potent Properties

## GOLDEN APPLE

Found All Over South Asia, This Neutralized Dried Fruit Popularly Known As "Bael" Is Considered To Be Sacred. Ayurveda Suggests This Fragrant Tea Has Several Therapeutic Uses. Also Aids Rejuvenation And Digestion



# SPECIALITY



## PEARL OF CARIBBEAN

Prominent Notes Of Mango And Pineapple. This Is One Of Our Happiest And Brightest Offerings. The Addition Of Barberries In This Blend Gives It A Uniquely Citrusy Relief From The Fruitiness And Creates A Flavourful And A Balanced Cup

## CHILLI ROMANCE

This Exotically Spiced Tea Is Festooned In Fragrant Indian Spices Like Red And White Peppercorns And Ginger, Which Gives Every Sip A Distinctive Flavour. Raspberries And Strawberries Begin Painting Sweet Notes On Your Palate And Leave You With A Wonderfully Delicate After Taste

## AYURVEDA TEATOX

"Wisdom Of Life In A Cup". Bring Inner Peace With Each Sip That Will Help You Relax And Unwind. Its Harmonic Taste Comes From Cinnamon, Ginger Root, Fennel And Tulsi



# SPECIALITY



## BUBBLEGUM

Experience Our Refreshingly Fruity, Deep Red Tisane Best Complimented With A Bubble Gum. It Tastes Like A Bright And Juicy Fresh-Picked Berry, With A Tart Rhubarb Punch And A Subtle Hint Of Yogurt Creaminess. An Experience We Definetly Recommend

## MOROCCAN MINT

Moroccan Mint Is One Of The Most Beloved & Classic Green Teas Of All Time. Ours Features A Blend Of Premium Green Tea Entwined With Peppermint Leaves And Natural Mint Flavor. The Infusion Is Bold And Full Of Strong Peppermint Notes

## DOUBLE HAPPINESS FLOWER

Aromatic Green Tea Bundled With Handpicked Chrysanthemum And Jasmine Flowers. A Beautiful Blooming Tea With Distinguished Flavours

