



# MENU

## APPETIZERS

### Spring Rolls (4 pieces) - \$8

A crispy spring roll stuffed with ground pork, cabbage, carrot, onion, scallion, garlic, served with homemade sweet and sour sauce.

### Samosa (4 pieces) - \$8

Hand-wrapped, deep fried, triangular pastries filled with potatoes, onion, Burmese spices, sweet peas, and minced chicken. Served with our special tangy Chili sauce.

### Beef Jerky Salad - \$10

Homemade beef jerky mixed with onion, crushed fresh chilli sprinkled in lime juice with a bit of fish sauce.

### Laphet Thote (Tea Leaf Salad) - \$10

Burmese traditional pickled tea leaf salad with a variety of nuts (sesame seeds, fried garlic, peanuts, split peas) and vegetables (cabbage, tomatoes, onions, lime) with a hint of fish sauce.

## MAIN ENTRÉES

### Energy Rice Bowl - \$12

Jasmine rice with choice of proteins: beef, pork, chicken, shrimp, fish

**Braised Beef Stew:** beef, potato, onion, garlic, ginger, oil, paprika, turmeric, soy sauce, Indian spices

**Pork curry:** pork, potato, ginger, garlic, onion, oil, turmeric, paprika, fish sauce

**Chicken:** chicken thigh & drumstick, ginger, garlic, turmeric, paprika, yogurt

**Shrimp:** shrimp, tomato, ginger, garlic, lemongrass, cilantro, turmeric, paprika, fish sauce

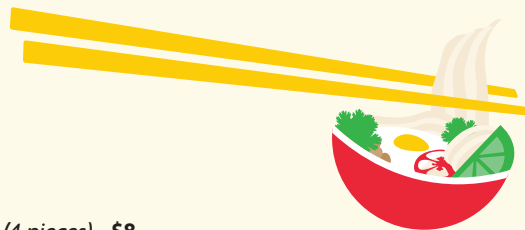
**Fish:** mackerel fish, tomato, ginger, garlic, lemongrass, cilantro, turmeric, paprika, fish sauce

### Nan Gyi Thoke (Thick Rice Noodle Salad) - \$10

Thick rice noodles mixed with ground chicken curry, dried ground shrimp, cabbage, raw onion, scallion, chickpea powder, topped with tamarind and fish sauce - served with soup

### Chicken Garlic Noodles - \$10

Egg noodles marinated in garlic oil, chicken, soy sauce, scallion, fish sauce, ginger, garlic, topped with pork grind - served with soup



## DESSERTS

### Kyauk Kyaw (4 pieces) - \$6

*Burmese Coconut Jelly*

A creamy and tasty coconut Agar-Agar jellies made with sugar, coconut milk, and a hint of sault; served cole (Vegan)

### Htoe Mont (4 pieces) - \$8

*Soft, Sweet, Sticky Burmese Dessert*

Glutinous rice cake cooked with raisins, cashews, and coconut shavings

## WEEKEND SPECIALS (Thursdays, Fridays, Saturdays)

### Pho (Vietnamese Soup) - \$18

Thinly sliced beef with ribs, tripe, and meatballs

- Rice noodles
- Knuckle bone, garlic, onion, ginger, five spice (in broth)
- Garnish: bean sprout, basil, kha kuan, lime, peppers, sliced onion

### Kyae Oh (Burmese Pork Noodle Soup) - \$12

Rice noodle, pork intestine, pork stomach, pork liver, meat ball, and quail egg with bok choy and chives; served with green pepper marinated in soy sauce and snow pea leaf (season) on the side.

### Moh Hinga (Tilapia Chowder) - \$10

Burmese style catfish chowder in split peas (Chana dahl) flour broth with rice noodle, banana blossom, lemongrass, ginger, onion, garlic, and ground turmeric; served with cilantro and lime on the side.

### Rakhine Moh Ti (Tilapia Soup) - \$10

Traditional Burmese-Rakhine ethnic food - rice noodle with catfish soup, garlic, fish paste, galangal, and black pepper.

### Big Wok Fried Noodles - \$12

Specialty house fried wheat noodle with option of pork, chicken, or tofu in a stir-fried veggie delight: garlic, broccoli, carrot, green beans, cabbage, and shitake mushroom with savory oyster sauce, sprinkled with scallion.

### Ohn Note Khauk Swe (Burmese Coconut Noodle Soup) - \$10

Slow cooked chicken in creamy coconut milk and split peas broth with paprika, turmeric powder, lemon grass, ginger, onion, and garlic. Served with boiled egg, lime, thinly sliced red onion, and cilantro on the side.

### Kyar San Hin Khar (Burmese Chicken Vermicelli Soup) - \$10

This Burmese chicken noodle soup originated from the city of Mandalay. Slow cooked whole chicken with transparent bean noodle, black dried mushroom, dried lily flower, dried bean curd, small whole onion, quail egg, black pepper, chicken powder, paprika, and turmeric. Served with lime and cilantro on the side.