

**THE MEAL & RELATED MATTERS

THE IDEAL BURMESE MEAL IS TO EAT RICE IN THE MOST APPETISING WAY POSSIBLE. FOR THIS YOU NEED TASTY ACCOMPANIMENTS. THESE MUST COMBINE WELL FOR CONSISTENCY AND TASTE, NOT OMITTING THOSE SALIVA MAKING FLAVOURS WHICH WILL INDUCE THE EATING OF MORE RICE.

A MEAL CONSISTS OF A VARIETY OF DISHES -MEAT, VEGETABLE, SALAD, SEAFOOD & SOUP. IN KEEPING WITH TRADITION, OUR DISHES ARE SMALLER SIZED PORTIONS TO ENABLE A VARIETY OF DISHES TO BE SHARED AS ONE MEAL (WE RECOMMEND ABOUT 2 DISHES PER PERSON + RICE).

WE COOK USING QUALITY OILS & ENDEAVOUR TO CHOOSE ONLY THE FRESHEST PRODUCTS IN THE HOPE WE MAKE AN ENJOYABLE & HEALTHY DINING EXPERIENCE.

NIBBLY BITS - served either before or after dinner

LE PET THOKE - famous tea salad - pickled tea leaves mixed with lentils, nuts, sesame seeds & chilli. \$15.0

TOHU JO - crispy yellow split-pea tofu served with roasted garlic and tomato dip. \$15.0

NAPI JO - crumbly fish , served spicy with crisp lettuce. \$15.0

NGA SEIN CHIN - great appetiser - fresh fish marinated in lemon, shallots, chilli, olive oil & sprinkled with coriander.

\$16.50

SOUPS

MOHINGA - light fish soup flavoured with shallots & lemongrass. \$8.0

ONO HIN YE - coconut & chicken soup. \$8.0

VEGETABLE/SALAD DISHES

VEGETABLE AJOO - vegetables coated in a lightly spiced batter and deepfried, served with dipping sauce. \$13.50

BEIBYOKE - lightly spiced and sauteed blue peas, sprinkled with crispy shallots. \$12.50

BEIDI THOKE - fresh green beans blanched & dressed with shallots, oil & sesame. \$13.0

YONBADEDI - okra blanched & dressed with garlic oil & soy. \$13.0

CIANDI THOKE - grilled eggplant with sesame seeds, chilli, olive oil, shallots & coriander. \$13.0

TIMBODI THOKE - shredded green papaya dressed with lemon, dried shrimp, shallot oil & roasted pea flour. \$14.0

JETDA THOKE - shredded chicken, tossed with salad greens & dressed with lemon, shallots, chilli & coriander. \$15.0

MO KIN THOKE - roasted mushrooms dressed with lemon, shallots, sesame & olive oil. \$13.0

TOHU THOKE - yellow split-pea tofu tossed with salad greens & dressed with tamarind sauce & crispy shallots. \$14.0

MEAT DISHES

AMEYDA NUT - mild beef curry/stew slow cooked in shallots, garlic & light spices. \$16.50

WETDA SEEBIAN - mild pork curry/stew slow cooked in shallots, garlic & light spices. \$16.50

PET TOKE - pork & vegetable dumplings (pot stickers) served with dipping sauce. (7pieces) \$15.0

JETDA ONO HIN - mild chicken curry/stew slow cooked in shallots, garlic, coconut milk & light spices. \$16.50

JETDA JO - deepfried chicken pieces marinated in garlic & soy served with dipping sauce. \$16.50

SEIT DA KIN - cubes of lamb marinated in spices, grilled & served with a chilli/mint dip. \$17.50

SEAFOOD DISHES

PAZUN JO - prawns sauteed simply in garlic \$21.50

NGA KIN - a boneless fillet of fresh fish baked in the oven, simple but superb! \$17.50

NGA HIN - a boneless fillet of fresh fish brazed in fresh tomato, chilli, coriander & tamarind sauce \$18.50

KIYU BYOKE - fresh mussels steamed with garlic, coriander and a hint of chilli. \$16.50

BIAY-JI NGA JO - tender squid pieces sauteed with basil, chilli and onion. \$16.50

STEAMED RICE - per person. \$3.50

DESSERTS

MAJIDI YE KE MOT - tamarind sorbet - tangy & refreshing.

\$8.0 -

or for the brave - chilli topped sorbet \$8.0

SHWE JI MOT - semolina & coconut milk cake. \$10.50

CREME BRULEE - not burmese, but made traditional style.

\$11.50

* flamed with cointreau \$13.50

MUDDY MUD CAKE - For those who need their chocolate fix.

\$10.50