

Appetizers \$8.75

- 01 **Burmese Samosas (5)**
Chicken **or** vegetarian filling served with our tamarind sauce
- 02 **Tempura Squash Sticks** *Buu Thee Gyaw*
Long green squash deep fried in tempura batter, served with tamarind sauce
- 03 **Tempura Onion** *Kyet Toon Gya*
Our version of an onion bloom, served with tamarind sauce
- 04 **Burmese Spring Rolls (5)** *Gho Pyent*
Pork **or** vegetarian filling served with our sweet chili sauce
- 05 **Tempura Mushroom**
Sliced Mushroom deep fried in tempura batter, served with tamarind sauce
- 06 **Tempura Beansprout**
Beansprout deep fried in tempura batter, served with tamarind sauce
- 07 **Appetizer Special**
Three Samosas **or** Three Spring Rolls with Nan and Curry Sauce

Salads A Thoke \$12.00

- 01 **Pickled Green Tea Leaf** *LaHpet Thoke*
Pickled tea leaves mixed with cabbage, roasted yellow split peas, roasted sesame seed and roasted garlic
- 02 **Burmese Vegetable** *A Thoke Son*
Bean sprouts, cucumber, carrot and cabbage in tamarind dressing with crispy onion
- 03 **Green Papaya** *Thin Baw Thee Thoke*
Cabbage and green papaya mixed in our tamarind dressing
- 04 **Thai Style Pork Salad**
Ground pork mixed with bean sprout, onion, cabbage and roasted rice powder
- 05 **Bamboo shoots Salad**
Bamboo shoots mixed with peanut, cilantro, red onion, special lime dressing with roasted chili.

Soup Hin Cho (Small \$8.00 Large \$12.50)

- 01 **12 Ingredient Soup** *12 Myo Hin Cho*
Vegetables, onions, and tofu
- 02 **Traditional Tamarind (spicy)** *Chin Ye Hin*
Tamarind broth loaded with spinach
- 03 **Soup of the Day**
Ask your server about our soup of the day

Specialty Soups \$18.50

- 01 **Coconut Chicken Soup**
A creamy coconut soup served with egg noodles and tempura onion
- 02 **Roasted Rice and Salmon Soup** *SanHlo Hin*
Fish broth with salmon, lemongrass and roasted rice
- 03 **Fish with Lemongrass (spicy)** *Ngar Chin Ye*
Pollock fillet with vegetables and lemongrass in a spicy broth
- 04 **Malay curry Laksa coconut soup**
Malaysia style spicy curry coconut soup with fish ball, tofu and chicken served with egg noodle
- 05 **Ohn no khao swè**
Wheat noodles in coconut milk and chip pea broth served with spiced chicken, onion, cilantro and crisp fried bean.
- 06 **MontHinGar**
A fish based soup prepared with rice noodles, and flavored with lemongrass and served with ilantro crisp fried bean which is considered as the national dish in Burma (Myanmar)

Vegetables \$12.00

- 01 **Vegetable Stir Fry** *A Son Gyaw*
Vegetable medley in a sweet garlic sauce
- 02 **Mushroom Tofu Stir Fry** *Hmo Gyaw*
Two types of mushrooms with tofu and onion in a garlic soy sauce
- 03 **Bean Sprout and Tofu Stir Fry** *Pe Pin Bauk*
Bean sprouts and two types of tofu in a garlic soy sauce
- 04 **Asparagus Stir Fry** *PhanLan Town Mwe*
Asparagus, mushrooms, onions and deep fried tofu in a garlic soy sauce
- 05 **Spicy Eggplant** *KaYan Thee Nhat ***
Pureed eggplant made spicy
- 06 **Spicy Potato Curry** *ArLu Nhat ***
Potatoes simmered in our curry sauce
- 07 **Vegetables in Banana Leaf** ****
Vegetable medley in coconut sauce steamed in banana leaves
- 08 **Bamboo Shoots stir fry**
Bamboo shoot and Onion stir fry in special sauce
Add Chicken, Pork or Shrimp for \$2.50

Curries *A Thar Hin* \$16.99

- 01 **Spicy Ginger Lemon grass** *Jin Chet**
Stir fried in ginger, lemon grass and garlic
Beef, Chicken, Pork or Tofu
- 02 **Sweet and Sour** *ChoChin Gyaw*
Burmese style sweet and sour
Beef, Chicken, Pork, Vegetables or Tofu
- 03 **Sweet sauce with soy** *A Cho Hnat*
Stewed in soy sauce and sweetened with onions and sugar
Beef, Chicken, Pork or Tofu
- 04 **Main Curry** *A Thar Hin**
Traditional Burmese style curry
Beef, Chicken or Pork Add Potato for (\$2)
- 05 **Main Curry** *TharaatTee Thanhhat A Thar Hin**
Traditional Burmese style curry
Beef, or Chicken Add Potato for (\$2)
- 06 **Beef and Tomato with Vegetables and Spices** *AmeThar Gabbart**
Stewed beef with tomatoes and vegetables mixed with spices
- 07 **Spicy Thai Basil leaf with Chilli**
Stir Fried in Thai Basil, Chilli, Onion and Garlic with
Beef, Chicken, Pork, Vegetables or Tofu
- 08 **Spicy Hard Boiled Eggs**
Hard boiled eggs cooked with Tamarind sauce, Tomato, green chili and Cilantro.
Add Potato for (\$2)

Choose your heat level 2(mild) to 8(very hot)

Seafood (\$18.50)

- 01 **Spicy Ginger Lemon Grass Shrimp** *PaZun Jin Chet**
Shrimp stir fried in ginger, lemon grass and garlic
- 02 **Shrimp with Fried Onion** *PaZun Gyaw*
Shrimp stir fried with crispy onion and garlic
- 03 **Shrimp in Spicy Sauce** *PaZun Hin**
Done in our curry sauce
- 04 **Shrimp in Coconut Sauce** *PaZun OhNoe Chet**
One of our most popular dishes
- 05 **Whole Fish and Vegetables** *KownBounGyi Gyaw*
A whole tilapia served with vegetable medley and sweet sauce
- 06 **Deep Fried Fish** *NgaGyaw SePyan**
Salmon deep fried and served in a chili sauce
- 07 **Fish in Banana Leaf*** *NgaBaung Toke*
Pollock fillet done in coconut sauce, steamed in a banana leaf
- 08 **Spicy Thai Basil Leaf and Chili with Fish** *Nga Pinseinn*
Stir Fried in Thai Basil, Chili, Onion and Garlic Cook with Basa Fish.

Noodle Dishes (\$17.00)

- 01 **Egg Noodles in Garlic Oil Beef, Chicken or Pork
With Shrimp (\$18.50)**
- 02 **Shan Style Rice Noodles**
Thin rice noodles mixed with pickled mustard leaves, bean sprouts and chicken
- 03 **Burmese Style Fried Noodle Beef, Chicken or Pork**
Choice of egg noodle or rice noodle fried in Burmese style spices
With Shrimp (\$18.50)
- 04 **Burmese Style Fried Rice Beef, Chicken or Pork
With Shrimp (\$18.50)**
- 05 **Mandalay Style**
Flat Egg noodle served with spicy chicken slices
- 06 **Nan Gyi Thoke**
Burmese style thick round Rice Noodle mixed with Chicken cooked in coconut oil and boiled egg.
- 07 **Burmese Noodle Bowl Chicken, Pork or Vegetable**
Bed of rice noodles and cabbage served with a spring roll and sweet chili sauce
With Shrimp (\$18.50)
- 08 **Shan Khoa Swè**
Shan Khaa Swe is rice noodle with chicken tomato and soy bean sauce mix with chill, beansprout, cilantro, soy sauce and peanut.
- 09 **Meeshay Khoa swè**
Meeshay is a traditional noodle dish from Myanmar. It mix of rice noodles, a chicken based sauce with bean sprouts, cilantro, pickled garlic mustard leaves and rice flour gel.
- 10 **Khoa swè Thoke**
Burmese style thick round Rice Noodle mixed with Chicken cooked in coconut oil and boiled egg.

Chef's Special Mild
12 Ingredient Soup
Asparagus Stir Fry
Sweet Chicken with Soy Sauce
Shrimp with Fried Onion
Steamed Rice

\$60.00

or

Chef's Special Spicy
Fish with Lemon Grass Soup
Asparagus Stir Fry
Chicken Curry
Shrimp in Coconut Sauce
Steamed Rice

\$60.00

Side Dishes

Nan Bread	\$3.00
Steamed Rice	\$4.00
Coconut Rice	\$4.50
Spicy Rice	\$4.50
Rice Noodle	\$4.00
Egg Noodle	\$4.00

Beverages

Green Tea	\$1.75
Herbal Tea (assorted)	\$1.75

CocaCola Can \$1.75

(Coke, Diet Coke, Coke Zero, Sprite or Gingerale)

Wine List

House Red:

<i>Mission Ridge Premium Red</i>	
5 oz glass	\$5.25
Half litre	\$15.00
Litre	\$30.00

House White:

<i>Sommet Blanc</i>	
5 oz glass	\$ 5.25
Half litre	\$15.00
Litre	\$30.00

Beer List

Domestic: **\$5.00**

Great Western Light
Great Western Lager
Great Western Pilsner

Import: **\$6.00**

Singha Lager (Thailand)

Dessert \$7.50

Ask your server about our dessert specials for the evening