

APPETIZERS

SAMOSAS 10

Wheat flour turnover filled with potatoes, red onions, peas, carrots and a blend of ten unique spices served with our special house sauce. (chicken add \$2)

CRISPY FRIED TOFU 8

Simply deep fried soft tofu served with deep fried garlic and seasoned tangy chili sauce.

SALT AND PEPPER CALAMARI 12

Choice of crispy calamari, fish or chicken; deep fried with scallions and jalapeños. (shrimp add \$2)

LETTUCE WRAP 11

Lettuce wrap with radish, carrots, water chestnuts, snow peas and mushroom with choice of chicken, shrimp or tofu. All tossed with our special house sauce. (shrimp add \$2)

SHAN SHRIMP LETTUCE WRAP 13

Minced steamed shrimp mixed with onions, tomatoes, cilantro, green and red bell pepper, dressed with lime juice and served with lettuce.

PALATA 11

Multi-layer bread served with coconut chicken curry. (vegetarian option served with steamed chickpeas, lamb curry add \$2)

FRIED GOLDEN SHAN TOFU 10

This is a very popular dish in Shan State of Burma. Deep fried homemade tofu made from yellow split peas.

SALADS

TEA LEAF SALAD 13

This salad is a popular Burmese traditional salad. A mix of Burmese fermented tea leaves, fried garlic, yellow split peas, peanuts, sesame seeds, sunflower seeds, tomatoes, jalapeños and dried shrimp powder served with lettuce or cabbage. This special salad will awaken your taste buds. (vegetarian option available)

TEA LEAF RICE SALAD 11

Special fermented Burmese tea leaves mixed with jasmine rice, served with lettuce, tomatoes and peanuts on the side.

SHAN GLASS NOODLE SALAD 12

This salad is a popular salad from Shan State in Burma. It is mixed with glass noodles, cilantro, crushed peanuts, sesame seeds, fried and raw garlic, tamarind sauce, thinly sliced carrots and cabbage.

RAINBOW SALAD 12

This salad is made from 4 different types of noodles, fried tofu, thinly sliced onions, cucumbers, fried garlic, cabbage, cilantro, papaya, yellow beans powder, wonton chips, potatoes and topped off with rice.

GINGER SALAD 11

This salad is light and refreshing; this salad is mixed with pickled ginger, fried garlic, yellow split peas, sesame seeds, sunflower seeds, peanuts, jalapeños and dried shrimp. (vegetarian option available)

SAMOSA SALAD 12

Lettuce served with vegan samosas, cabbage, onions, cilantro, cucumber, yellow bean powder, tamarind sauce, mint and sesame seeds.

BURMESE CHICKEN SALAD 12

Fried chicken with sliced red onions, fried onions, roasted yellow bean powder, fried garlic, cilantro, wonton chips, sesame seeds and tamarind dressing with red crushed chili seasoned to taste.

MANGO SALAD 12

Shredded green mangoes served with fried onions, fried garlic, cabbage, red onions, yellow bean powder, cucumber, cilantro and dried shrimp powder.

SHAN TOFU SALAD 12

Homemade yellow tofu mixed with cilantro, raw and fried garlic, sesame oil, lemon, chill oil, cabbage and our special house sauce.

CHICKEN 12

Comes with Jasmine Rice*, Salad and Special House Soup

BURMA UNIQUE LEMONGRASS CHICKEN

Wok tossed chicken with chili, garlic, soy sauce, fish sauce, snap peas, red bell pepper, lemongrass and basil.

CHICKEN KEBAT

Stir fried marinated chicken breast with paprika, masala, tamarind, green chilies, mint leaves, tomatoes, onions and cilantro.

MINT CHICKEN

Stir fried minced chicken breast with fresh mint leaves, garlic, ginger and jalapeños. It is simple, yet packs a lot of flavor.

STRING BEAN AND TOFU CHICKEN

Wok fried chicken breast with tofu, string beans, bell pepper and basil in a sweet and spicy sauce.

MANGO CHICKEN

Chicken breast tossed in a wok with basil, onions and mango puree. Served with steamed broccoli on the side.

BURMESE CHICKEN CURRY

Red chicken curry cooked with yellow beans.

GREEN CURRY CHICKEN

Thai green curry paste served with onions, green and red bell pepper, bamboo shoot, basil, string beans and eggplant.

CHICKEN CRISP

Deep fried crispy chicken tossed in a wok with garlic, ginger and sweet chili sauce.

PUMPKIN CHICKEN STEW

A delicious stew made with chicken, locally grown pumpkin, fresh onions, garlic, ginger and Burmese spices.

BLACK PEPPER CHICKEN

Stir fried chicken breast marinated with house special black pepper sauce, red and green bell pepper, onions and celery.

PORK 12

Comes with Jasmine Rice*, Salad and Special House Soup

BURMA UNIQUE LEMONGRASS PORK

Wok tossed with chili, garlic, soy sauce, fish sauce, snap peas, red bell pepper, lemongrass and basil.

MINT PORK

This dish is simple in preparation, yet packs a lot of flavor. Minced chicken breast with fresh mint leaves, garlic, ginger, and jalapeños.

STRING BEAN AND TOFU PORK

Wok fried pork with tofu, string beans, bell pepper and basil in a sweet and spicy sauce.

BURMESE PORK CURRY

Pork simmered in red curry cooked with potatoes and pickled mangoes.

PUMPKIN PORK STEW

A delicious stew made with pork, locally grown pumpkin, fresh onions, garlic, ginger and Burmese spices.

BLACK PEPPER PORK

Stir fried marinated pork with house special black pepper sauce, red and green bell pepper, ginger, onions and celery.

GARLIC PORK

Wok fried tender pork with garlic, onions, jalapeños and our special house sauce.

BEEF 14

Comes with Jasmine Rice*, Salad and Special House Soup

BURMA UNIQUE BEEF

Stir fried ground beef with celery leaves, ginger, Vietnamese coriander, garlic and green pepper.

COUNTRY STYLE BEEF CURRY

Beef in traditional Burmese red curry with onions, garlic and red chili.

BEEF KEBAT

Stir fried marinated beef with paprika, masala, tamarind, green chilies, mint leaves, tomatoes, onions and cilantro.

BASIL CHILI BEEF

Strips of beef tossed with fried chili flakes, fresh chili, basil and onions.

STRING BEAN AND TOFU BEEF

Wok fried beef with tofu, string beans, bell pepper and basil in a sweet and spicy sauce.

SESAME BEEF

Deep fried beef tossed with a sweet and tangy sauce; topped with sesame seeds.

BLACK PEPPER BEEF

Stir fried marinated beef with our special house black pepper sauce, red and green bell pepper, onions and celery.

LAMB 15

Comes with Jasmine Rice*, Salad and Special House Soup

COUNTRY STYLE LAMB CURRY

Lamb in traditional Burmese red curry with onions, garlic and red chili.

LAMB KEBAT

Stir fried marinated lamb with paprika, masala, tamarind, green chilies, mint leaves, tomatoes, onions and cilantro.

BASIL CHILI LAMB

Strips of lamb tossed with fried chili flakes, fresh chili, basil and onions.

STRING BEAN AND TOFU LAMB

Wok fried lamb with tofu, string beans, bell pepper and basil in a sweet and spicy sauce.

BLACK PEPPER LAMB

Stir fried marinated lamb with our special house black pepper sauce, red and green bell pepper, onions and celery.

SEAFOOD 15

Comes with Jasmine Rice*, Salad and Special House Soup

MANGO SHRIMP

Shrimp tossed in a wok with basil, onions and mango puree. Served with steamed broccoli on the side.

GREEN CURRY SHRIMP

Shrimp served with Thai green curry paste, onions, green and red bell pepper, bamboo shoot, basil, string beans and eggplant.

BURMA UNIQUE SHRIMP

Wok sautéed shrimp served with onions, garlic, jalapeños and our special house sauce.

SHRIMP KEBAT

Stir fried shrimp with paprika, masala, tamarind, green chilies, mint leaves, tomatoes, onions and cilantro.

SHRIMP CURRY

Shrimp served with homemade special red curry sauce.

GARLIC SHRIMP AND EGGPLANT

Shrimp and fried eggplant served with garlic and scallions in a sweet chili sauce.

VEGGIE AND TOFU 11

Comes with Jasmine Rice*, Salad and Special House Soup

BURMESE POACHED VEGETABLES

Burmese traditional poached mixed vegetables dipped with our special house sauce.

GREEN CURRY WITH MIXED VEGETABLES

Thai green curry paste served with onions, green and red bell pepper, basil, mushroom, string beans, soft tofu and eggplant.

LEMONGRASS MIXED VEGETABLES

Homemade special lemongrass sauce wok tossed with onions, broccoli, garlic, carrot, soy sauce, snap peas, string beans, red and green bell pepper and basil.

STRING BEANS

Stir-fried string beans served with garlic and ginger.

BROCCOLI AND GARLIC

Broccoli tossed in a wok with white wine, garlic, a dash of salt and garnished with fried onions.

EGGPLANT AND GARLIC

Fried eggplant with garlic and scallions in a sweet chili sauce.

TOFU AND VEGETABLES

Wok fried tofu, string beans, bell peppers and basil in a sweet and spicy sauce.

MANGO TOFU

Tofu tossed in a wok with basil, onions and mango puree. Served with steamed broccoli on the side.

VEGGIE KEBAT

Stir fried tofu with tomatoes, okra, carrots, string beans, paprika, masala, tamarind, green chilies, mint leaves, onions and cilantro.

BURMESE EGGPLANT CURRY

Fried eggplant cooked in a red Burmese style curry.

BURMESE MIXED VEGETABLE CURRY

Tomatoes, okra, eggplant, yellow beans, carrots, potatoes, cabbage, lentil and tofu come together in harmony.

PUMPKIN TOFU VEGETABLES STEW

A delicious stew made with tofu, broccoli, string beans, carrots, locally grown pumpkin, fresh onions, garlic, ginger and Burmese spices.

DESSERT

COCONUT PUDDING 9

Deep fried silky coconut pudding served with choice of ice cream.

FRIED BANANA 10

Fresh banana dipped in butter, fried and served with choice of ice cream.

DESSERT PALATA 13

Palata, fresh banana and choice of ice cream.

SWEET STICKY RICE 10

Black sticky rice sweetened with palm sugar, served with condensed milk and choice of ice cream.

OVEN BAKED SOOJI 11

Coconut milk, eggs, butter, evaporated milk and baked poppy seeds, served with choice of ice cream.

ICE CREAM 6

Choice of vanilla, strawberry, mango, coconut or green tea ice cream.

DESSERT PLATTER \$14 / PER PERSON

Chef's special selection.

*Substitute to Brown Rice,
Coconut Rice or Burmese Indian Rice add \$1.50.