

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.

SALT AND PEPPER

Choice of protein

Tofu 8 Chicken 11 Fish 12 Calamari 12 Shrimp 14

Deep fried of your choice of protein with scallions and jalapeños.

LETTUCE WRAP

Choice of protein

Tofu 11 Chicken 11 Shrimp 13

Lettuce wraps with radish, carrots, water chestnuts, green bell pepper and mushroom with your choice of protein. All tossed with our special house sauce.

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

Choice of Curry

Chicken 11 Vegetable 11 Lumb 12

Multi-layer bread served with your choice of curry or bread only.

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 and jalapeños served with lettuce or cabbage. This special salad will awaken your taste buds.

TEA LEAF RICE SALAD 11

Special fermented Burmese tea leaves mixed with jasmine rice, tomatoes, fried garlic, cucumber, cabbage and wonton chip.

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 and jalapeños.

SAMOSAS 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 and cilantro.

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

Comes with Jasmine Rice*and Salad

BURMA UNIQUE LEMONGRASS CHICKEN 12

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

CHICKEN KEBAT 12

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

STRING BEAN AND TOFU CHICKEN 12

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

MANGO CHICKEN 12

Chicken breast tossed in a wok with basil, onions and mango puree.

BURMESE CHICKEN CURRY 12

Red chicken curry cooked with yellow beans.

GREEN CURRY CHICKEN 12

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

CHICKEN CRISP 12

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

PUMPKIN CHICKEN STEW 12

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

BLACK PEPPER CHICKEN 12

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

PORK

Comes with Jasmine Rice*and Salad

BURMA UNIQUE LEMONGRASS PORK 12

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

STRING BEAN AND TOFU PORK 12

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

BURMESE PORK CURRY 12

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

PUMPKIN PORK STEW 12

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

BLACK PEPPER PORK 12

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

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

BEEF

Comes with Jasmine Rice*and Salad

COUNTRY STYLE BEEF CURRY 14

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

BEEF KEBAT 14

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

BASIL CHILI BEEF 14

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

STRING BEAN AND TOFU BEEF 14

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

BLACK PEPPER BEEF 14

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

LAMB

Comes with Jasmine Rice*and Salad

COUNTRY STYLE LAMB CURRY 15

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

LAMB KEBAT 15

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

BASIL CHILI LAMB 15

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

STRING BEAN AND TOFU LAMB 15

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

BLACK PEPPER LAMB 15

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

SEAFOOD

Comes with Jasmine Rice*and Salad

MANGO SHRIMP 15

Shrimp tossed in a wok with basil, onions and mango puree.

GREEN CURRY SHRIMP 15

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

BURMA UNIQUE SHRIMP 15

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

SHRIMP KEBAT 15

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

SHRIMP CURRY 15

Shrimp served with homemade special red curry sauce.

GARLIC SHRIMP AND EGGPLANT 15

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

HONEY WALNUT SHRIMP 15

Lightly fried shrimp wok tossed with a creamy sweet sauce, topped with tossed honey walnuts and sesame seeds.

PUMPKIN SHRIMP STEW 15

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

VEGGIE AND TOFU

Comes with Jasmine Rice*and Salad

GREEN CURRY WITH MIXED VEGETABLES 11

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

LEMONGRASS MIXED VEGETABLES 11

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

STRING BEANS 11

Stir-fried string beans served with garlic and ginger.

BROCCOLI AND GARLIC 11

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

EGGPLANT AND GARLIC 11

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

TOFU AND VEGETABLES 11

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

MANGO TOFU 11

Tofu tossed in a wok with basil, onions and mango puree.

VEGGIE KEBAT 11

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

BURMESE EGGPLANT CURRY 11

Fried eggplant cooked in a red Burmese style curry.

BURMESE MIXED VEGETABLE CURRY 11

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

PUMPKIN TOFU VEGETABLES STEW 11

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.