

THE STRAND *Café*

Myanmar Menu - မြန်မာမီးရှူး

SALADS - \$ 5

Lahpet Thoke

Eclectic mix of flavors and textures for the most famous Burmese salad.

Soft, pickled tea leaves, crisp, roasted peanuts and other beans, toasted sesame seeds, fried garlic and dried shrimp.

Kyaut Pwint Thoke

Typical salad from west Myanmar.

Marinated Seaweed salad in chili sauce, lime and mix with fresh local tomatoes and peanuts.

Kha Yan Chin Thee Thoke

Naturally spiced tomato salad with 3 of the best tomatoes variety from north of Myanmar.

Onions, peanuts, coriander and sesame.

Kahyan Thee Thoke

Wonderfully intense roasted eggplant salad, with aromatic crispy garlic, fresh coriander, peanuts and sesame seeds.

Garlic oil, fish sauce and lime juice dressing.

Pazun Thoke

Refreshing salad citrus marinated river shrimps.

Served with fresh cucumber, tomatoes and glass vermicelli noodles.

SNACKS - \$ 4

Samosas

Brought from India by various Muslim merchants, and patronized under various Islamic dynasties in the region, samosas from South Asia are now world renowned.

Trio of Samosas: vegetarian, mutton and chicken.

Shan Tohpu Gyauk Kyaw

Made from water and flour ground from yellow split peas, Burmese tofu is originated from Shan cuisine.

Deep fried tofu accompanied with a tamarind, garlic and chili sauce perfect with a refreshing glass of local beer.

Kyat Taung Pan Kyaw

One of the most popular snacks in South East Asia.

Deep fried chicken wings marinated with ginger, garlic and lemon grass and served with chili sauce.

Pazun Kyaw

Japanese style cooked local sourced freshwater prawns from the very large "north to south" Myanmar river system.

Prawns are poached in a light tempura flour and deep fried in a really hot oil, served with lime and coriander sauce.

Pae Pyar A-sar Toot

Myanmar tofu also known as bean curd is a popular food for low calories, easy digested source of protein.

Stuffed bean curd with river prawns, cabbage, coriander, shallot and spring onion perfect for a light snacks.

THE STRAND *Cafe*

Myanmar Menu - မြန်မာမီးရှူး

SOUPS - \$ 6

Mohinga

Myanmar's national dish, Mohinga is a fish soup made with rice noodles.

Chickpea flour combined with a host of vegetables and seasoning, including onions, lemongrass, garlic, ginger and banana tree stem. Then cooked in fish sauce and topped with crispy fritters, chickpeas and a boiled egg.

Pae Nilay Hin Cho

Mellow, mild and suffused with gingery warmth India's culinary influenced soup.

Red lentils soup served with glass vermicelli and chopped garlic.

Pae Gyi Hin Cho

Soup that reflects Myanmar world top producers of bean and pulses.

White bean base soup mixed with chopped tomatoes and eggplant, coriander and typical Myanmar center-north basil. Topped with crispy deep-fried beans.

Kyar Zan Chat

Good healthy soup low in calorie and full of fiber. Vermicelli soup, quite spicy, with a peppery flavor to enjoy anytime as either a meal or snack with lemon salad.

NOODLES - \$ 6

Ohn No Khao Swel

Burmese dish consisting of wheat noodles in a curried chicken and coconut milk broth.

Garnished with crisp fried beans fritters, sliced raw onions, chillies, crisp noodles and slices of hard-boiled egg, and zested with lime and fish sauce.

Kyay Oh

Burmese popular noodle soup made with pork and egg. Thin rice noodles and marinated meat balls. Served in an intensive flavored pork bones broth.

Shan Khao Swel

Originating from the eastern Shan region of Myanmar, next to Chinese borders.

Prepared as a salad with chicken, tomatoes, chickpea flour, peanuts, spring onions, garlic chili and soy sauce served with a side dish of pickled vegetables and fried pork scratching.

CURRIES - \$ 12

Myanmar Delicately flavored with slow-fried onion, garlic and ginger, Myanmar curries are not as strong as other curries in the region. Fragrance and taste are subtler incorporating ingredients such as deep-hued turmeric and mild chili powder, akin to hot paprika.

We selected for you 4 different typical curry dishes using only cold pressed peanut oil and untoasted sesame oil to reduce oil quantity.

Sate Thar Hin

Mutton curry

Kyet Thar Hin

Chicken curry

Wet Thar Hin

Pork curry

Pazun Htoot Si Byan

*Tiger Prawns curry
(+ \$ 6 supplement)*

Wet Nan Yoe Hin

Pork Ribs curry

Ngar Baung Htoot

*Steamed Barramundi in
banana leaf*

Rice Side Dish

Suggestion of 4 different kinds of rice to pair your curry:

*Kauk Hnyin Paung, Steamed Coconut rice,
Butter rice or Byariani rice*