

CLUB RANGOON

SECOND ANNIVERSARY TASTING MENU

Thank you for joining us for our special birthday set menu, showcasing Club Rangoon's signature dishes with beverage pairings available for a Burmese feast like no other. It is our pleasure to have you celebrate with us.

588 PER PERSON

Vegetarian options available

WINE & COCKTAIL PAIRING: +258 PER PERSON | TEMPERANCE PAIRING: +188 PER PERSON

FREE-FLOW STARTERS

POTATO SAMUSA

SERVED WITH HOMEMADE MINT SAUCE

VILLAGE-STYLE EGG CURRY BITES

FREE-RANGE EGGS, CARAMELIZED ONION,
CORIANDER SAUCE, DRIED SHRIMP

PLATHA & DIP

PLATHA, WHITE PEAS, FRIED SHALLOTS,
SWEET CHILLI GARLIC DIP

PEGU CLUB BY CLUB RANGOON

GIN, HOMEMADE ORANGE & BURMESE SWEET BLACK TEA
LIQUEUR, CITRUS, ORANGE BITTERS

FLOATING GARDEN

SEEDLIP GARDEN 108, ASSAM TEA, CUCUMBER TONIC

SALAD

LAPHET THOKE

CLUB RANGOON PICKLED TEA LEAVES,
CABBAGE, CHERRY TOMATOES,
BURMESE CRUNCHY PEAS,
FISH SAUCE, LIME

MA-GYI-THEE

SCAPEGRACE VODKA, HOMEMADE TAMARIND LIQUEUR,
LYCHEE JUICE, CITRUS SOLUTION, HOMEMADE ROSE
AND COCONUT ESSENTIAL OIL

NOODLES

MOHINGA

THIN ROUND RICE NOODLES, LEMONGRASS CATFISH
BROTH, CRISPY SPLIT PEAS, SOFT-BOILED EGG,
CORIANDER, HOMEMADE CHILLI OIL

OR

OHN NO KHOUT SWEL

EGG NOODLES, CHICKEN, COCONUT, LEMONGRASS

TWINWOODS CHARDONNAY 2018, AUSTRALIA

HOMEMADE TAMARIND JUICE

MAIN

A MEL THAR DAN BAUK

AUSTRALIAN WAGYU BEEF CHEEK, BASMATI RICE,
SAFFRON, DRIED SHRIMP, TOMATO RELISH

OR

NGAR KIN CHIN SAT (+170)

WHOLE-ROASTED SEA BREAM, GINGER, LEMONGRASS

ST HALLETT SHIRAZ 2020, AUSTRALIA

SALTED LEMONADE

DESSERT

BURMESE TEA ICE-CREAM

SERVED WITH BANANA CRUMBLE

LAPHET-YAY

BURMESE MILK TEA

Should you have any dietary requirements, please don't hesitate to let our team know.

All prices are subject to a 10% service charge.