

# CLUB RANGOON

Burmese cooking is a labour of love. Tea leaves for our 'laphet thoke' are from **Sein Pa Laung** from Mandalay, while our 'laphet-yay' is made with **Lucky Tea** tea leaves – a family favorite for over 30 years and counting. Seafood is locally sourced from **Peter Seafood**, whose catches from near Pratas Island are delivered fresh every morning.

SAMUSA (POTATO/MUTTON) (V)	88/108
BURMESE FRIED CHICKEN WINGS	98
EGG CURRY BITES (V)	108
TOHU THOKE (V)	128
LAPHET THOKE (V)	148
'NGAPI-YAY' FERMENTED FISH & CHILI DIPPING PLATTER	88
BACHELOR'S CHICKEN CURRY WITH BOTTLE GOURD	178
BRAISED AUBERGINE CURRY (V)	198
GOLDEN PUMPKIN CURRY (V)	198
SOY-BRAISED PORK BELLY	298
TURMERIC PRAWN CURRY	298
WHOLE ROASTED SEABASS WITH GINGER-LEMONGRASS DRESSING	398
NANGYI THOKE	188
MOHINGA	198
OHN NO KHOUT SWEL (V)	228
WAGYU DAN BAUK WITH PICKLES & BALACHAUNG	368
HOMEMADE MONT NYIN CHIN PICKLES (V)	28
BALACHAUNG	28
STIR-FRIED MORNING GLORY (V)	58
BUTTERED LENTIL RICE (V)	58
JASMINE RICE (V)	38
'THAR GU' COCONUT SAGO PUDDING (V)	88
MONT LONE YAY BAW WITH COCONUT ICE CREAM (V)	88
BURMESE TEA ICE CREAM & BANANA CRUMBLE (V)	118

Ask our team about allergens, as seafood products and nuts are widely used in Burmese cooking. We will do our best to accommodate your dietary requirements.

A discretionary gift of HK\$8 will be added to your bill to support those at risk of starvation and in need of immediate aid across Myanmar. This is equivalent to two hot meals, which may be someone's only hot meal of the day. Find out more about our partnering organization **Myanmar Kitchen** at [www.myanmar-kitchen.org](http://www.myanmar-kitchen.org).

Price is subject to 10% service charge.

(V) Vegetarian / vegetarian option available