

CLUB RANGOON

LITE PWEL BRUNCH

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.

FROM **498** PER PERSON
includes 2-hour non-alcoholic free-flow

WITH ALCOHOLIC FREE-FLOW **578** WITH PREMIUM FREE-FLOW **888**

UNLIMITED STARTERS

EGG CURRY BITES (V)
OKRA SKEWERS (V)
CHICKEN SKEWERS
MUTTON SAMUSA
POTATO SAMUSA (V)
FRESH PENNYWORT SALAD (V)

MAIN (CHOOSE ONE)

MOHINGA
NANGYI THOKE
TURMERIC PRAWN CURRY
SOY-BRAISED PORK BELLY
BRAISED AUBERGINE CURRY (V)
WAGYU DAN BAUK WITH PICKLES & BALACHAUNG (+180)

SERVED WITH

'NGAPI-YAY' FERMENTED FISH & CHILI DIPPING PLATTER
JASMINE RICE (V)

DESSERT

CHEF'S SELECTION OF THAR GU, BURMESE TEA ICE CREAM, AND FRESH FRUITS (V)

FREE-FLOW DRINKS

NON-ALCOHOLIC BURMESE ICED TEA / SALTED LEMONADE / SOFT DRINKS / MOCKTAIL OF THE MONTH

ALCOHOLIC PROSECCO / HOUSE WINES / BEER

PREMIUM PERRIER-JOUËT GRAND BRUT NV / HOUSE WINES / BEER / MOJITO / BLOODY THIRI

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.

Price is subject to 10% service charge.

(V) Vegetarian / vegetarian option available