

CLUB RANGOON

SET LUNCH MENU

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.

2-COURSES

178

3-COURSES

208

STARTER (CHOOSE ONE)

SAMUSA (MUTTON OR POTATO) (V)

LAPHET THOKE (V)

MAIN (CHOOSE ONE)

MOHINGA

NANGYI THOKE

BACHELOR'S CHICKEN CURRY AND BOTTLE GOURD, WITH JASMINE RICE

BRAISED AUBERGINE CURRY, WITH JASMINE RICE (V)

EXTRAS

STIR-FRIED MORNING GLORY (V) (+48)

'NGAPI-YAY' FERMENTED FISH & CHILI DIPPING PLATTER (+68)

DESSERT (CHOOSE ONE)

'THAR GU' COCONUT SAGO PUDDING (V)

BURMESE TEA ICE CREAM (V)

LAPHET-YAY (BURMESE MILK TEA)

COFFEE (BLACK / WHITE)

ADD A DRINK

SALTED LEMONADE (+38)

TAMARIND JUICE (+38)

SOFT DRINK (+38)

HOUSE WINE (RED / WHITE) (+48)

BEER (+48)

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