

CLUB RANGOON

TASTING MENU FOR TWO

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.

550 PER PERSON

EGG CURRY BITES (V)

POTATO SAMUSA (V)

MUTTON SAMUSA

LAPHET THOKE (V)

CHOOSE ONE

MOHINGA

OHN NO KHOUT SWEL (V)

CHOOSE TWO TO SHARE

SOY-BRAISED PORK BELLY

BACHELOR'S CHICKEN CURRY WITH BOTTLE GOURD

BRAISED AUBERGINE CURRY (V)

SERVED WITH

'NGAPI-YAY' FERMENTED FISH & CHILI DIPPING PLATTER

STIR-FRIED MORNING GLORY (V)

JASMINE RICE (V)

ADD-ON

WHOLE ROASTED SEA BASS WITH GINGER-LEMONGRASS DRESSING (+250)

BURMESE TEA ICE CREAM & BANANA CRUMBLE (V)

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