

# CLUB RANGOON

Burmese cooking is a labour of love. All our dishes stay true to the process, with ingredients like tea leaves and crunchy beans sent over directly from Myanmar. 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 favorite in our founder's family home for over 30 years and counting.

<b>SAMUSA</b> POTATO OR MUTTON (V)	88/108
<b>BURMESE FRIED CHICKEN WINGS</b> WITH TAMARIND SAUCE	98
<b>EGG CURRY BITES</b> CARAMELIZED ONIONS, CORIANDER SAUCE, DRIED SHRIMP (V)	108
<b>TOHU THOKE</b> HOMEMADE SHAN TOFU SALAD, TAMARIND DRESSING (V)	128
<b>LAPHET THOKE</b> FERMENTED TEA LEAF SALAD WITH ASSORTED CRUNCHY BEANS (V)	148
<b>NANGYI THOKE</b> THICK RICE NOODLE SALAD WITH SHREDDED CHICKEN, SLICED RED ONION, CHILLI OIL, TOASTED CHICKPEA POWDER, SERVED WITH CLEAR SOUP ON THE SIDE	188
<b>MOHINGA</b> THIN ROUND RICE NOODLES, LEMONGRASS CATFISH BROTH, CRISPY SPLIT PEAS, SOFT-BOILED EGG, HOMEMADE CHILLI OIL	198
<b>OHN NO KHOUT SWEL</b> EGG NOODLES, COCONUT CURRY, CHICKEN, LEMONGRASS (V)	228
<b>BACHELOR'S CHICKEN</b> TRADITIONAL CHICKEN CURRY WITH BOTTLE GOURD, LEMONGRASS, CHILLI	178
<b>KHAYAN THEE HNAT</b> BRAISED AUBERGINE CURRY WITH ONION, TOMATO, GINGER (V)	198
<b>YONE PA THAY THEE TOFU KYAW</b> OKRA AND SHAN TOFU DRY CURRY WITH MASALA AND TAMARIND (V)	198
<b>A THAR LONE HIN</b> BURMESE-STYLE MEATBALL CURRY WITH MINCED BEEF, GREEN CHILLI, ONION, AND TURMERIC	248
<b>BE THAR HIN</b> BURMESE-STYLE DUCK MARYLAND CURRY WITH ROASTED NEW POTATOES, FRESH GINGER, AND HOMEMADE MASALA	268
<b>SLOW-BRAISED PORK BELLY</b> WITH SOY SAUCE, GINGER, GARLIC	298
<b>PAZUN SI PYAN</b> PRAWNS, TURMERIC, ONION, GINGER	298
<b>WHOLE ROASTED SEA BASS WITH GINGER-LEMONGRASS DRESSING</b> SERVED WITH HOMEMADE PICKLES AND CHILLI OIL	398
<b>NGAPI-YAY TOE SAYAR</b> BOILED FERMENTED FISH AND CHILLI PASTE, MARKET VEGETABLE MEDLEY	88
<b>MONT NYIN CHIN</b> HOMEMADE PICKLES (V)	28
<b>BALACHAUNG</b> DEEP-FRIED DRIED SHRIMP, GARLIC, CRISPY ONION	28
<b>STIR-FRIED MORNING GLORY</b> GARLIC, SOYBEAN SAUCE, OYSTER SAUCE (V)	58
<b>JASMINE RICE</b> (V)	38
<b>COCONUT RICE</b> (V)	48
<b>TAMARIND GRANITA</b> SHAVED ICED WITH TAMARIND SYRUP (V)	68
<b>THAR GU</b> COCONUT SAGO PUDDING, KAFFIR LIME PRALINE (V)	88
<b>FALOODA</b> ROSE MILK, TAPIOCA, SWEET BASIL SEEDS, VANILLA ICE CREAM (V)	88
<b>BURMESE TEA ICE CREAM</b> SERVED WITH 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