

# THE STRAND *Café*

## Myanmar Menu - မြန်မာမီးရှူး

### SALADS - \$ 5

#### Lahpet Thoke

*Eclectic mix of flavors and textures for the most famous Burmese salad.*

*Soft, pickled tea leaves, crisp, roasted peanuts and other beans, toasted sesame seeds, fried garlic and dried shrimp.*

#### Kyaut Pwint Thoke

*Typical salad from west Myanmar.*

*Marinated Seaweed salad in chili sauce, lime and mix with fresh local tomatoes and peanuts.*

#### Kha Yan Chin Thee Thoke

*Naturally spiced tomato salad with 3 of the best tomatoes variety from north of Myanmar.*

*Onions, peanuts, coriander and sesame.*

#### Kahyan Thee Thoke

*Wonderfully intense roasted eggplant salad, with aromatic crispy garlic, fresh coriander, peanuts and sesame seeds.*

*Garlic oil, fish sauce and lime juice dressing.*

#### Pazun Thoke

*Refreshing salad citrus marinated river shrimps.*

*Served with fresh cucumber, tomatoes and glass vermicelli noodles.*

### SNACKS - \$ 4

#### Samosas

*Brought from India by various Muslim merchants, and patronized under various Islamic dynasties in the region, samosas from South Asia are now world renowned.*

*Trio of Samosas: vegetarian, mutton and chicken.*

#### Shan Tohpu Gyauk Kyaw

*Made from water and flour ground from yellow split peas, Burmese tofu is originated from Shan cuisine.*

*Deep fried tofu accompanied with a tamarind, garlic and chili sauce perfect with a refreshing glass of local beer.*

#### Kyat Taung Pan Kyaw

*One of the most popular snacks in South East Asia.*

*Deep fried chicken wings marinated with ginger, garlic and lemon grass and served with chili sauce.*

#### Pazun Kyaw

*Japanese style cooked local sourced freshwater prawns from the very large "north to south" Myanmar river system.*

*Prawns are poached in a light tempura flour and deep fried in a really hot oil, served with lime and coriander sauce.*

#### Pae Pyar A-sar Toot

*Myanmar tofu also known as bean curd is a popular food for low calories, easy digested source of protein.*

*Stuffed bean curd with river prawns, cabbage, coriander, shallot and spring onion perfect for a light snacks.*

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### SOUPS - \$ 6

#### Mohinga

*Myanmar's national dish, Mohinga is a fish soup made with rice noodles.*

*Chickpea flour combined with a host of vegetables and seasoning, including onions, lemongrass, garlic, ginger and banana tree stem. Then cooked in fish sauce and topped with crispy fritters, chickpeas and a boiled egg.*

#### Pae Nilay Hin Cho

*Mellow, mild and suffused with gingery warmth India's culinary influenced soup.*

*Red lentils soup served with glass vermicelli and chopped garlic.*

#### Pae Gyi Hin Cho

*Soup that reflects Myanmar world top producers of bean and pulses.*

*White bean base soup mixed with chopped tomatoes and eggplant, coriander and typical Myanmar center-north basil. Topped with crispy deep-fried beans.*

#### Kyar Zan Chat

*Good healthy soup low in calorie and full of fiber. Vermicelli soup, quite spicy, with a peppery flavor to enjoy anytime as either a meal or snack with lemon salad.*

### NOODLES - \$ 6

#### Ohn No Khao Swel

*Burmese dish consisting of wheat noodles in a curried chicken and coconut milk broth.*

*Garnished with crisp fried beans fritters, sliced raw onions, chillies, crisp noodles and slices of hard-boiled egg, and zested with lime and fish sauce.*

#### Kyay Oh

*Burmese popular noodle soup made with pork and egg. Thin rice noodles and marinated meat balls. Served in an intensive flavored pork bones broth.*

#### Shan Khao Swel

*Originating from the eastern Shan region of Myanmar, next to Chinese borders.*

*Prepared as a salad with chicken, tomatoes, chickpea flour, peanuts, spring onions, garlic chili and soy sauce served with a side dish of pickled vegetables and fried pork scratching.*

### CURRIES - \$ 12

*Myanmar Delicately flavored with slow-fried onion, garlic and ginger, Myanmar curries are not as strong as other curries in the region. Fragrance and taste are subtler incorporating ingredients such as deep-hued turmeric and mild chili powder, akin to hot paprika.*

*We selected for you 4 different typical curry dishes using only cold pressed peanut oil and untoasted sesame oil to reduce oil quantity.*

#### Sate Thar Hin

*Mutton curry*

#### Kyet Thar Hin

*Chicken curry*

#### Wet Thar Hin

*Pork curry*

#### Pazun Htoot Si Byan

*Tiger Prawns curry  
(+ \$ 6 supplement)*

#### Wet Nan Yoe Hin

*Pork Ribs curry*

#### Ngar Baung Htoot

*Steamed Barramundi in  
banana leaf*

#### Rice Side Dish

*Suggestion of 4 different kinds of rice to pair your curry:*

*Kauk Hnyin Paung, Steamed Coconut rice,  
Butter rice or Byariani rice*