

INDIA



CHINA



BURMA

BANGLADESH



BURMA SOCIAL

The Feast of Six Kingdoms

BURMA | CHINA | INDIA | THAILAND | BANGLADESH | LAOS

The Feast of Six Kingdoms is a creative culinary journey from China, India, Thailand, Laos, and Bangladesh, with Burma at its epicentre, guided by the enchanting experiences of the whimsical Prince Pyu Pyu, our culinary monarch of Burma. The menu is his loving tribute to how these countries have contributed to Burma's culinary culture. Every creation is a love letter to Burma, a warm invitation to discover and fall in love with her.

Indian Ocean

LAOS

THAILAND



The Feast of Six Kingdoms
by Prince Pyu Pyu



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SOUPS/ HINCHO

Hincho Tohu 🌱🌱 14
Creamy Yellow Chickpea Soup with a Symphony of Burmese Botanicals.

Khao Piak Sen 16
Hearty Laotian Chicken Noodle Broth.

WOK & FRIED

Lotus Stem
Kyar Pin Kyaw 🌱🌱 24
Lotus Root Is Prized for Its Crisp Texture and Delicate Flavor, Thinly Sliced Lotus Root Tossed. Along with Pin Sean Tamarind Sauce.

Radiant Spicy Aubergine
Fusion 🌱🌱 18
Burmese flavored with Laos herbs, fermented sweet soy with hot & spicy chili.

Burmese Tohu 🌱
Tohu Kyaw 🌱🌱 22
Burmese Tohu Has a Mild Nutty Taste with a Slightly Tangy and Beautifully Spiced Flavor.

Kang Kong Fritters
(Golden Mandalay) 🌱🌱 18
Dive Into Crispy Kang-Kong Leaves, Accompanied by A Burmese Tamarind Sauce.

Wok Fried Tofu & Mushroom 🌱 18
Crispy Chili Infused Tofu & Assorted Mushrooms.

Sichuan Chicken 26
Tender & Juicy Corn Fed Chicken Leg in Spicy Sichuan Flavor.

Xing Jiang Lamb 32
Spicy Succulent Lamb Slices Tossed with Smoked Cumin.

Stir Fried Pork Belly Asparagus 26
18 Hour Sous-Vide Pork, Smoked Burmese Spices, And Crisp Vegetables, Wok Tossed Bok Choy with Asparagus.

Siam Spiced Barramundi 🌶️ 28
Thai Botanicals Infused Poached Barramundi with Chili Coriander Sauce.

Crispy Prawn Raw Mango
Puzon Htoke Kyaw 🌶️ 34
Panko Fried Prawns Tossed with Caramelized Raw Mango.

DIM SUM / 4pcs

Silky Siam Truffle 🌱🌱★ 18
Made Fresh & Seasoned with Truffle Oil, Flavored with Cream Cheese

Har Gao With Green Curry
Prawn Farce 🌶️★ 22
Spicy Prawns with Punchy Green Curry Drizzle.

Bagan Smoked Dim Sum 🌱🌱 16
Asparagus, Corn and Burnt Spring Onion

Chicken Coriander 20
Juicy, Filled with Chicken and Fragrant Ginger and Coriander.

DIM SUM ASSORTED BASKET (8pcs)

Veg Dim Sum 30

Chicken & Seafood Dim Sum 36

Assorted 34

BAO BUNS / 3pcs ★

Bao, the Culinary Sonnet: Tender Folds, Umami Poetry, a Dance of Flavors, our Culinary Masterpiece.

Burmese Bao
(Mock Meat) 🌱 20
Plant Based Meat Infused with Traditional Burmese Spices.

(Chicken) 20

(Prawns) 24

(Pork) 24

MAIN COURSE

Oh-Noh-Khouk Swe' 🌱
(Veg/Vegan) 🌱🌱 34 **(Chicken)** 38
Indulge in an Authentic, Coconut-based Noodle Delicacy, Featuring a Gentle Richness, Umami Depth, and Hint of Sourness. Accompanied by vegetables.

Curry Pyazzo 🌱🌱🌱★ 28
Savor a Traditional Indian Herb Infused Curry, Served with Burmese Salad, Black Chickpeas, Onion Fritters & Crispy Crackers.

Sichuan Style Tofu & Soy Mince 🌱 28
Spicy Mapo Tofu with Black Bean Favor, Savory Seasonal Vegetables Drizzled with Sichuan Pepper Oil.

Thai Red Curry
(Veg) 🌱 26 **(Chicken)** 30 **(Seafood)** 🌶️ 34
Dive into the Heart of Thailand - Red Curry, a Fragrant Blend of Spices and Creamy indulgence.

Shan Kauk Swe 🌱🌱★
(Veg) 🌱 32 **(Prawn)** 🌶️ 36
From the Land of the Golden Pagodas, Delicate Rice Noodles with Pickled Mustard Greens.

Ngapali Salt Baked Fish 🌶️ 38
Salmon Veiled in a Leaf; Salt Baked to Perfection with Fermented Tea Leaves.

Spicy Bamboo Chicken 34
Wok Tossed, Simmered with Bamboo Shoot & Sun-Dried Chili, Mildly Spicy.

Mohinga 🌶️🌱★ 36
Umami Flavored Barramundi, Spicy and Tangy Noodles Beautifully Embodied in Burmese Herbs.

Lamb Rack 🌱 44
Burmese Squash Puree with Tender Tasmanian Lamb, Delicately Flavored with Mint and Cumin (3 pcs)

Mala Veg Wok 🌱 24
Seasonal Veggies Wok Tossed to Perfection in Spicy Mala and Roasted Cumin.

COLD PLATES & THOKE

Tea Leaf Salad
Lahpet Thoke 🌱🌱★
(Veg) 🌱 18 **(Shrimp)** 🌶️ 22
Burmese tea leaves, uniquely fermented, create an unforgettable taste experience.

Mandalay Mont Di Thoke 🌱🌱 26
Served with Soup. Burmese Noodles Infused with Burmese spices, Fresh Cabbage, Onion.

Htamin Thoke 🌱🌱 18
Served with Soup. Rice made with Gram Flour & Burmese spices.

Tohu Thoke 🌱🌱 18
Burmese Shan Tohu, Fragrance of Garlic, Shallots & Coriander.

Ginger Salad ★
Gyin Thoke 🌱🌱 16
Fermented Young Ginger with Garden Fresh Veggies, Igniting a Fiery Tangy Twist.

Pomelo Chili Thoke
(Veg/Vegan) 🌱🌱 18 **(Seafood)** 🌶️ 24
Roasted Chili Dust with Zesty Pomelo, a Unique Combination to Tantalize.

SILK ROAD DELICACIES

Spicy Edamame 🌱 12
Young Soybeans Pods Tossed in Chili Garlic Sauce.

Avocado Tacos, Corn & Tea Leaf Kimchi 🌱 18
Tempura Fried Avocado Mixed with Spicy Mayo & Filled in Crispy Gyoza Sheet.

Burmese Falafel with Curry Leaf Mayo 🌱 18
Green Peas & Chilly Mashed & Stuffed in Shitake Mushroom & Shallow Fry.

Silver White Bait 🌶️ 18
Crunchy Silver White Bait Infused with Burmese Smoked Chili Spice, Kissed by Cointreau Sauce.

Rock Shrimp Tempura 🌶️ 18
Crispy Bite Size Shrimps in Our Special Sauces.

STAPLES / THAMIN

Fried Rice Tossed with Tea Leaf Served with Soup 🌱 26
Chef's Choice.

Signature Burmese Noodles
(Veg) 🌱 26 **(Chicken)** 30 **(Seafood)** 🌶️ 34

Burmese Fermented Pickled Rice 🌱 14

Burmese Fried Rice 🌱 12

Steam Jasmine Rice 🌱 6

DESSERT

Biscoff Cheesecake ★ 22
Signature Crunchy Biscoff with Smooth Caramelized Biscoff Cream Cheese Filling. A Birthday Favorite.

Mochi Ice Cream 16
Rich Creamy Mango & Coconut Ice Cream Wrapped in Sweet Rice Dough, Must Try.

Falooda 🌱★ 18
Velvety Rose Elixir, Tangled Jewels in Chilled Ecstasy.

Gula Melaka Sago 14
Our Most Sought-after Meal Dessert.

🌱 VEGAN 🌱 VEGETARIAN 🌶️ SEAFOOD

🌱 CONTAINS PEANUT 🌱 PRINCE PYU PYU'S FAVOURITE

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & GST