

# Burma Social Brunch

SUNDAY - FRIDAY

\$28 - ANY 2 DISHES  
\$32 - ANY 3 DISHES

ADDITIONAL À LA CARTE :

DISHES ARE \$18  
UNLESS STATED OTHERWISE

SATURDAY SIGLAP SPECIAL

90 MIN BOTTOMLESS MOMO  
(VEGETARIAN/CHICKEN)

\$28 - ANY 1 DISH + BOTTOMLESS MOMO  
\$38 - ANY 2 DISHES + BOTTOMLESS MOMO

## Starters

### Assorted Fritters 🌱

Crispy, Savoury Fritters with Vibrant Flavours of Burmese Served with Tamarind Dip, Kangkong, Onion, Corn & Tavu Fritters.

### Radiant Spicy Eggplant Fusion 🌱🌱🌱

Tossed Eggplant Infused with Aromatic Burmese and Laotian Herbs, Fermented Sweet Soy and a Spicy Kick of Chili.

### Crispy Prawn Raw Mango Puzon Htoke Kyaw - 3pcs 🌶️

Prawns Crumb-Fried to a Golden Crisp, Tossed with Caramelized Raw Mango, Creating a Sweet and Savory Symphony.

### Lemon Chicken

Pan Grilled Chicken with Zesty and Flavorful Dish with Tender and Bright Citrus Notes.

### Lotus Stem ★

### Kyar Pin Kyaw 🌱🌱🌱

Thinly Sliced Lotus Root, Golden Fried to a Crispy Perfection, Tossed in a Zesty Pin Sean Tamarind Sauce.

### Dim Sum - 4pcs

#### Silky Siam Truffle 🌱★

Infused with Truffle Oil, Combined with Cream Cheese and the Savory Flavor of Mushrooms.

#### Har Gao With Green Curry Prawn Farce 🌶️★

Spicy Prawns with Punchy Green Curry Drizzle.

#### Bagan Smoked Dim Sum 🌱🌱

Asparagus, Corn and Burnt Spring Onion.

#### Chicken Coriander

Juicy, Filled with Chicken and Fragrant Garlic and Coriander.

#### Tibetan Mog Mog

Option: Veg 🌱 / Chicken

Jhol Momo, Steamed Tibetan Style Veg / Chicken Dumpling, Immersed in Spicy, Savoury Tomato Based broth.

### Burmese Tacos - 2pcs

Tempura Fried Avocado Mixed with Spicy Mayo, Corn & Tea Leaf Kimchi.

### Bao Buns - 2pcs ★

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

### Burmese Bao

#### Mock Meat 🌱

Plant Based Meat Infused with Traditional Burmese Spices.

Chicken 🌶️

Prawns 🌶️

Pork 🌶️



## Mains

### Samosa in Tangy Curry 🌱🌱🌱

Nuts can be removed upon request.

Relish Samosa's in Burmese Way: Samosa Served in Tangy Curry with Spring Vegetables and Spiced Black Chickpeas.

### Oh-Noh-Khouk Swe 🌱

Option: Veg 🌱 / Vegan 🌱 / Chicken

A Burmese Bowl of Creamy and Aromatic Coconut Curry Made with Chickpea Flour Served with Noodles, Mixed Vegetables, Gentle Richness, Umami Depth.



### Lahpet Thoke ★🌱

Option: Veg 🌱 Add: Shrimp \$6 🌶️

Traditional Burmese Fermented Tea Leaf with Crisp Fried Nuts, Shredded Cabbage & Tomatoes, Flavoured with Zesty Lemon.

### Tohu Thoke 🌱🌱

Steamed Chickpea Flour Cake Tossed with Cabbage, Nuts & Burmese Spices.

### Curry Pyazzo 🌱🌱🌱★

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

### Thai Masaman Curry Served with Steamed Rice 🌱🌱🌱

A Fragrant and Rich Thai Curry with Complex Blend of Sweet, Savoury and Spicy Flavours, Infused with Spices and Cashewnuts.

### Signature Burmese Noodles

Option: Veg 🌱 / Chicken

Add: Seafood \$6 🌶️  
(Pan-Fried Mussels / Prawn / Barramundi)

Stir Fry Wheat Noodle / Rice Noodle Infused with Bold, Savoury Mala Spices.

### Fried Rice Tossed with Tea Leaf Served with Soup 🌱

Tea-Leaf-Wok Tossed Fried Rice, Presented with a Warm, Soothing Soup.

## Salad

### Tangy Tamarind Chili Chicken Salad

Tender Steamed Chicken Breast Served with Fresh Tomato, Onion, Coriander Tossed with Infused Chilli and Lemon Dressing.

### Soba Noodles with Yuzu Peanut Butter Sauce 🌱🌱

Add: Shrimp \$6 🌶️

Cold Soba Noodles, Seasoned with Yuzu and Mixed with Burmese Vegetables.

### Ginger Salad ★ Gyin Thoke 🌱🌱

Fermented Young Ginger with Garden Fresh Veggies Igniting a Fiery Tangy Twist.

### Pomelo Chili Thoke 🌱

Option: Veg 🌱 / Vegan 🌱 Add: Shrimp \$6 🌶️

Fresh and Zesty, Our Pomelo Salad is a Symphony of Citrus Flavors, with Juicy Pomelo, and a Hint of Spicy Chili.



## Dessert Add \$15

### Biscoff Cheesecake ★

Signature Crunchy Biscoff with Smooth Caramelized Biscoff Cream cheese Filling. A Birthday Favorite.

### Falooda ★🌱

Velvety Rose Elixir, Tangled Jewels in Chilled Ecstasy.

### Gula Melaka Sago 🌱

Sago Pearl Pudding Drenched in Coconut Milk and Drizzled with Palm Sugar Syrup.

### Nar Naat See

Burmese Pineapple Pastry from Chef Home Town, Highly Recommended.



# BOOZY BRUNCH



**\$49**  
PER PAX

**2-HOUR  
FREE FLOW**

**HOUSEPOUR**

**( PROSECCO / RED WINE / WHITE WINE )**

**GIN | WHISKEY | VODKA |**

**ASAHI DRAFT**

**TRAS ST**

**SATURDAYS**

**11.30AM - 2.30PM**

**SIGLAP**

**TUESDAY - SUNDAY**

**11.30AM - 2.30PM**