



INDIA

CHINA

BANGLADESH

BURMA

LAOS

THAILAND

Indian Ocean



# 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.

The Feast of Six Kingdoms  
by Prince Pyu Pyu

# The Feast of Six Kingdoms

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## WOK & FRIED

### Lotus Stem

**Kyar Pin Kyaw** 🌱🌱🌱 26

Thinly sliced lotus root, golden fried to a crispy perfection, tossed in a zesty Pin Sean Tamarind Sauce.

### Radiant Spicy Eggplant Fusion

Tossed eggplant infused with aromatic Burmese and Laotian herbs, fermented sweet soy, and a spicy kick of chili.

### Burmese Tohu.

**Tohu Kyaw** 🌱🌱🌱 24

Crispy fried chickpea flour cake, steamed to perfection, and served with a rich, nutty and tangy sauce, blending the bold flavors of Burma and Thailand.

### Kang Kong Fritters

**(Golden Mandalay)** 🌱🌱 19

Kang Kong leaves fried to perfection with a hint of ginger, chili, and garlic, served with a rich and tangy Burmese tamarind sauce.

### Wok Fried Tofu & Mushroom

Crispy fried tofu and assorted mushrooms tossed in a fiery crispy chili sauce.

### Sichuan Chicken

28  
Tender and juicy corn-fed chicken leg, smothered in a spicy Sichuan sauce.

### Xing Jiang Lamb

36  
Tender lamb pieces from the Xing Jiang region, flash fried to perfection and tossed with smoked cumin and a spicy chili sauce.

### Stir Fried Pork Belly Asparagus

28  
18 Hour Pork Perfection, Braised pork belly come together in a tender flavorful pork dish, wok-tossed with bok choy, asparagus and broccoli.

### Siam Spiced Barramundi

32  
Fresh sea bass steamed with a rich and aromatic Thai spice blend, served with a vibrant vegetable selection and a side of spicy chili coriander sauce.

### Crispy Prawn Raw Mango

**Puzon Htoke Kyaw** 🌱🌱 36

Prawns crumb-fried to a golden crisp, tossed with caramelized raw mango, creating a sweet and savory symphony.

## DIM SUM / 4pcs

### Silky Siam Truffle

19  
Infused with truffle oil, combined with cream cheese and the savory flavor of mushrooms.

### Har Gao With Green Curry

24  
**Prawn Farce** 🌱🌱  
Spicy Prawns with Punchy Green Curry Drizzle.

### Bagan Smoked Dim Sum

19  
Asparagus, Corn and Burnt Spring Onion

### Chicken Coriander

21  
Juicy, Filled with Chicken and Fragrant Garlic and Coriander.

### Tibetan Mog Mog

21  
(Veg) 19 (Chicken)  
Jhol momo, Steamed Tibetan style veg/chicken dumpling, immersed in spicy, savoury tomato based broth.

## DIM SUM ASSORTED BASKET (8pcs)

Veg Dim Sum 34

Chicken & Seafood Dim Sum 38

Assorted 36

## BAO BUNS / 3pcs ★

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

### Burmese Bao

24  
(Mock Meat)  
Plant Based Meat Infused with Traditional Burmese Spices.

(Chicken) 24

(Prawns) 28

(Pork) 26

## MAIN COURSE

### Oh-Noh-Khouk Swe'

36 (Chicken) 40  
(Veg/Vegan)

A Burmese Bowl of creamy and aromatic coconut curry made with chickpea flour served with Noodles, Mixed Vegetables, gentle richness, umami depth.

### Curry Pyazzo

30  
Savor a traditional Indian herb infused curry, served with burmese salad, black chickpeas, onion fritters & crispy crackers.

### Sichuan Style Tofu & Soy Mince

30  
Fresh tofu simmered with soy mince & fresh veg flavoured with house made Sichuan style sauce.

### Thai Red Curry

36 (Chicken) 36  
(Veg) (Seafood)

38  
Dive into the Heart of Thailand - Red Curry, a Fragrant Blend of Spices and Creamy indulgence. Served with jasmine rice.

### Shan Kauk Swe

38  
(Veg) 34 (Prawn)

Rice Noodles in tangy tomato & chick peas gravy topped with mixed vegetables with a hint of herbs & sesame.

### Ngapali Salt Baked Fish

40  
Salmon Veiled in a Leaf; Salt Baked to Perfection with Fermented Tea Leaves.

### Spicy Bamboo Chicken

34  
Wok Tossed Chicken, Simmered with shiitake mushroom, bamboo shoot, sun dried chilli & chilli bean sauce.

### Mohinga

38  
Burma's National dish, umami flavoured baramundi, rice noodles served in a hearty, herbal fish & shallot based soup, garnished with boiled eggs and crispy fritters.

### Lamb Rack

51  
Burmese Squash Puree with Tender Tasmanian Lamb, Delicately Flavored with Mint and Cumin (3pcs)

### Mala Veg Wok

26  
Wok tossed (zucchini, broccoli, tofu, lotus stem, baby spinach) with Sichuan Sauce. Served with jasmine rice.

## COLD PLATES & THOKE

### Lahpet Thoke (Salads)

21 (Shrimp) 26  
(Veg)

Traditional Burmese fermented Tea leaf with crisp fried nuts, shredded cabbage & tomatoes, flavoured with zesty lemon.

### Soba Noodles with Yuzu

24  
Cold Soba Noodles, seasoned with Yuzu and mixed with Burmese vegetables. (Add Prawn \$6)

### Tangy Tamarind Chili

26  
Chicken Salad

Tender steamed chicken breast served with fresh tomato, onion, coriander tossed with infused chilli and lemon dressing.

### Tohu Thoke

24  
Steamed chickpea flour cake tossed with cabbage, nuts & burmese spices.

### Ginger Salad

21  
Gyin Thoke

Fermented young ginger with garden fresh veggies igniting a fiery tangy twist.

### Pomelo Chili Thoke

28  
(Veg/Vegan) 21 (Seafood)

Fresh and zesty, our pomelo salad is a symphony of citrus flavors, with juicy pomelo, and a hint of spicy chili.

## SILK ROAD DELICACIES

### Spicy Edamame

13  
Young Soybeans Pods Tossed in Chili Garlic Sauce.

### Burmese Tacos

24  
Tempura fried Avacado mixed with spicy mayo, corn & tea leaf kimchi.

### Burmese Falafel with Curry Leaf Mayo

21  
Green peas & chili mashed, stuffed in shiitake mushroom & shallow fried.

### Silver White Bait

19  
Cruncy silver white bait infused with Burmese smoked chili, served with Cointreau sauce.

### Rock Shrimp Tempura

19  
Crispy Bite Size Shrimps in Our Special Sauces.

## STAPLES / THAMIN

### Fried Rice Tossed with Tea Leaf

28  
Served with Soup

Tea-leaf-wok tossed fried rice, presented with a warm, soothing soup.

### Signature Burmese Noodles

36  
(Veg) 28 (Chicken) 32 (Seafood)

Mala Flavored Rice & Wheat Noodles, Wok Fried Veg, Chicken, Seafood (Pan Fried Mussels, Prawn, Barramundi)

### Mandalay Mont Di Thoke

28  
Served with Soup. Burmese Noodles infused with Burmese spices, Fresh Cabbage, Onion.

### Htamin Thoke

21  
Rice mixed with gram flour, Burmese Tamarind & spices, fresh cabbage, fried onion, Served with Soup.

### Burmese Fried Rice

11  
Rice wok tossed with Burmese White pea & Onion, spiked with burmese seasoning.

### Steam Jasmine Rice

7

## DESSERT

### Biscoff Cheesecake

24  
Signature Crunchy Biscoff with Smooth Caramelized Biscoff Cream Cheese Filling. A Birthday Favorite.

### Falooda

21  
Velvety Rose Elixir, Tangled Jewels in Chilled Ecstasy.

### Gula Melaka Sago

19  
Sago Pearl Pudding drenched in coconut milk and drizzled with palm sugar syrup.

### Nar Naat See

17  
Burmese Pineapple Pastry from Chef Home Town, Highly Recommended.

### Gula Melaka Brûlée

19  
Burmese Rendition of the famous Crème brûlée.

### Thai Fried Banana

24  
Bangkok's famous street dessert served with Yuzu raspberry sorbet & lemon sorbet.

🌱 VEGAN 🌱 VEGETARIAN 🌱 GLUTEN FREE 🌱 SEAFOOD  
🌱 CONTAINS PEANUT ★ PRINCE PYU PYU'S FAVOURITE

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & GST