



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

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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)

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

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

Xing Jiang Lamb

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

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

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

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

Har Gao With Green Curry

Prawn Farce 🌱🌱 24
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

(Veg) 19 (Chicken) 21
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

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

(Chicken) 24

(Prawns) 28

(Pork) 26

MAIN COURSE

Oh-Noh-Khouk Swe'

(Veg/Vegan) 🌱🌱 36 (Chicken) 40

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

Curry Pyazzo

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

Sichuan Style Tofu & Soy Mince

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

Thai Red Curry

(Veg) 🌱 32 (Chicken) 36

(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

(Veg) 🌱 34 (Prawn) 🌱 38

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

Ngapali Salt Baked Fish

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

Spicy Bamboo Chicken

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

Mohinga

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

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

Mala Veg Wok

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

COLD PLATES & THOKE

Lahpet Thoke (Salads)

(Veg) 🌱 21 (Shrimp) 🌱 26

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

Soba Noodles with Yuzu

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

Tangy Tamarind Chili

Chicken Salad 26

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

Tohu Thoke

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

Ginger Salad

Gyin Thoke 🌱🌱 21

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

Pomelo Chili Thoke

(Veg/Vegan) 🌱🌱 21 (Seafood) 🌱 28

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

Young Soybeans Pods Tossed in Chili Garlic Sauce.

Burmese Tacos

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

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

Rock Shrimp Tempura

Crispy Bite Size Shrimps in Our Special Sauces.

STAPLES / THAMIN

Fried Rice Tossed with Tea Leaf

Served with Soup 🌱 28

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

Signature Burmese Noodles

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

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

Mandalay Mont Di Thoke

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

Htamin Thoke

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

Burmese Fried Rice

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

Steam Jasmine Rice

🌱🌱 7

DESSERT

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.