

Vegan

WOK & FRIED

Kang Kong Fritters \$19

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

Lotus Stem \$24

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

Radiant Spicy Eggplant Fusion \$21

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

Burmese Tohu \$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.

DIMSUM (4PCS)

Tibetan Momo \$18

Johl momo, Steamed Tibetan style veg dumpling, immersed in spicy, savory tomato based broth.

COLD PLATES & THOKE

Pomelo Chili Thoke \$21

Juicy pomelo tossed with chili — zesty, bright, and refreshingly bold.

Bangkok Papaya Salad \$22

A street-side memory: crisp, fresh, fiery — chili lime zest, green papaya.

MAIN COURSE

Oh-Noh-Khouk Swe' \$36

A Burmese bowl of creamy and aromatic coconut curry made with chickpea flour served with noodles, mixed vegetables, gentle richness, umami depth.

SILK ROAD DELICACIES

Guacamole with Khakhra \$22

Guacamole with a bold Indian twist — creamy avocado, aji amarillo, and onions served with spiced khakhra crisps.

Spicy Edamame \$13

Young soybean pods tossed in chili garlic sauce.

ADD ON

Steam Jasmine Rice \$7

Plain steamed jasmine rice.



Vegan & Vegetarian Menu

Vegetarian

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BAO BUNS (2PCS)

Chili Garlic Tofu Bao \$16

Fiery tofu in chili garlic sauce, tucked into a fluffy bao with pickled red cabbage, cucumber, and lettuce.

Umami Veg Slider Bun \$16

Savory plant-based patty in a fluffy slider bun with lettuce, cucumber, tomato, and spiced mayo.

DIMSUM (4PCS)

Tibetan Momo \$24

Johl momo, Steamed Tibetan style veg dumpling, immersed in spicy, savory tomato based broth.

Silky Siam Truffle \$19

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

Truffle Edamame & Chili Foam \$19

Savory edamame and assorted vegetables, finished with truffle oil and served with aromatic chili foam.

SUSHI ROLLS (4PCS)

Crispy Veg Tempura Roll \$14

Crunchy veg roll crowned with tempura crumble, spiced mayo, and sun-dried spinach.

Piquillo Wild Roll \$14

Piquillo pepper, asparagus, avocado, cucumber, and pickled radish, finished with a vibrant chili mango salsa.

COLD PLATES & THOKE

Lahpet Thoke \$20

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

Gyin Thoke \$21

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

Avocado Lahpet Thoke \$22

Burmese tea leaf salad with a creamy avocado twist.

Vegetarian

COLD PLATES & THOKE (CONTINUED)

Pomelo Chili Thoke \$21

Juicy pomelo tossed with chili — zesty, bright, and refreshingly bold.

Bangkok Papaya Salad \$22

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Thai Red Curry \$32

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

Signature Burmese Noodles \$26

Mala-flavored rice & wheat noodles, wok-fried with vegetables.

Rangoon Lahpet in Hot Stone \$28

A Burmese classic — pickled tea leaves and seasonal vegetables layered over sizzling crispy rice in a hot stone bowl.

Mala Veg Wok \$26

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

Samuza Hinchó \$24

Crispy crushed samosas served in a hearty, tangy lentil curry.

SILK ROAD DELICACIES

Guacamole with Khakhra \$22

Guacamole with a bold Indian twist — creamy avocado, aji amarillo, and onions served with spiced khakhra crisps.

Burmese Tacos (2pcs) \$18

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

Kabocha Tempura \$18

Crispy Japanese pumpkin tempura served with glazed onion in a tangy soy-vinegar umami sauce.

Spicy Edamame \$13

Young soybean pods tossed in chili garlic sauce.

ADD ON

Burmese Fried Rice \$11

Wok-tossed rice with Burmese white peas and onion, spiked with Burmese seasoning.

Steam Jasmine Rice \$7

Plain steamed jasmine rice.