

Bagan Sunrise Brunch

EVERY SATURDAY

90 MIN BOTTOMLESS MOMO
VEGETARIAN / CHICKEN

CHOOSE YOUR DEAL:

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

À LA CARTE:

DISHES ARE \$18+
UNLESS STATED OTHERWISE.

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.

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 Soup 🍷🍷🍷

Nuts can be removed upon request.

Relish Samosa's the Burmese Way: Samosa Served in Tangy Soup 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.

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.

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.

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 Flavours, with Juicy Pomelo, and a Hint of Spicy Chili.



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.