



# CLUB RANGOON

33 ABERDEEN STREET, CENTRAL, HONG KONG.

## Small Plates

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### PLATHA & DIP

A breakfast style dish found in almost every tea house in Burma.

*Burmese Platha, White Beans, Fried Shallots, Burmese Sweet Chilli Garlic Dip*

### SAMUSA

Our take on the Samusa, one of the most popular street snacks around the country.

*Mutton OR Vegetarian Onions, Homemade Mint Sauce*

### BAYAR KYAW BURMESE FALAFEL 🍴

Deep fried in split pea and glutinous rice batter, our falafels are heavy influenced by the street corners of downtown Yangon.

*Chickpea, House Special Tamarind Sauce*

### AKYAW SONE VEGETABLE FRITTERS 🍴

An assortment of most popular vegetables found in the wet markets all across Burma.

*Gourd, Onions, Chickpea, House Special Tamarind Sauce.*

### VILLAGE STYLE EGG CURRY BITES 🍴

*Free Range Eggs, Caramelized Onion, Shrimp Paste*

## Salads

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### LA PHET THOKE TEA LEAF SALAD 🍴

Burma's favorite salad. Undeniably the most popular dish across the nation.

*Club Rangoon Pickled Tea Leaves, Cabbage, Cherry Tomatoes, Local Crunchy Peas, Lime*

### SAMUSA THOKE 🍴

Our crispy samusas turned into a street style salad, served in a warm split pea broth.

*Mutton/Vegetarian Samusa, Split Peas, Tomato, Shallot, Cabbage*

## Noodles

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### MOHINGA

Our national dish. No trip to Burma is complete without a bowl of Mohinga.

*Thin Round Rice Noodles, Lemongrass Catfish Broth, Crispy Fried Split Pea, Boiled Egg, Coriander, Home Made Chili Powder*

### MON STYLE OHN NOH KHAO SWE COCONUT NOODLES

Inspired by Mon State in North of Burma, this is our take on this popular comfort food. If you are a fan of coconut, this one's for you.

*Egg Noodles, Coconut Chicken Broth, Boiled Egg, Coriander, Lime*

### SHAN TOFU HNWAY 🍴 WARM SHAN TOFU NOODLES

A soft and creamy tofu dish from Shan State, displaying the flavors of Southern Burma.

*Shan Tofu, Glass Noodles, Grandma's Gravy, Roasted Peanuts, Shallot Oil*

### NAN GYI THOKE

Originated in the ancient capital of Burma, Mandalay, this dry rice noodle dish is one of the most celebrated noodle dishes in the country.

*Round Rice Noodles, Spiced Chicken Gravy, Roasted Split Pea Flour, Tamarind Paste*

### KYAT THAR THOKE CRISPY CHICKEN SALAD

Light and Crunchy, this salad is our Head Chef Karisa's favorite.

*Turmeric-fried Free-Range Chicken, Vine Tomatoes, Onions, Kaffir Lime Leaves*



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### **A MEL THAR DAN BAUK** *BURMESE-STYLE BEEF BIRYANI*

Our Chef Shwe Zin's specialty. Using the recipe passed on by his grandmother, our Burmese-Style Biryani is cooked 8 hours in a clay-pot.

*Basmati Rice, Slow-Cooked Wagyu, Tomato Relish*

### **NGAR PEL SI PAUNG**

Crispy fried whole fish covered in our favorite sweet and tangy home-made sauce.

*Fish of the Day, Tomato, Fermented White Bean, Sweet Soy Sauce*

### **WAT THANI** *BURMESE PORK CURRY*

A homage to a famous Burmese saying "Of all meats, pork is the best".

*Turmeric-marinated Free Range Pork Loin and Pork Belly, Ginger, Onion*

### **PAZUN HIN** *KING PRAWN CURRY*

Easily one of our favorite curries. Light, tangy and flavorful.

*King Prawns, Turmeric, Onion, Ginger*

### **KHA YAN THEE HNAT** *AUBERGINE CURRY*

Our take on one of the most popular vegetables across the country.

*Slow-Cooked Aubergine, Onion, Tomato, Ginger*

## Sides

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Steamed Long-Grain Rice

Jasmine Coconut Rice

Yellow Pea Fried Rice with Crispy Shallots

Balachaung (Relish)

Burmese Style Creamed Corn

## Desserts

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### **BURMESE TEA ICE-CREAM**

An ode to the tea culture of Burma and all the tea shops across the nation, this elevated Burmese Milk Tea flavored ice cream is the perfect ending to your meal.

*Served with Burmese Donut Crumble and Cane Sugar Syrup*

### **SA NWIN MAKIN** SEMOLINA CAKE

Our crispy samusas turned into a street style salad, served in a warm split pea broth.

*Mutton/Vegetarian Samusa, Split Peas, Tomato, Shallot, Cabbage*