



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

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.

Chongqing Lantern Chicken 28

Crispy fried chicken tossed with lantern chili, topped with delicate curls of leek and celery.

Braised Pork Belly 28

Burmese styled 18-hour braised pork belly, tender in sweet soy glaze, served with a soy-cured egg.

Crispy Prawn Raw Mango Puzon Htoke Kyaw 34

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

Crab Spring Roll (3 pcs) 18

Crispy, lacy spring roll filled with crab and savory seafood, served with Vietnamese chili sauce.

Burma Spice Squid 19

Crispy, tender squid tossed in an aromatic blend of salt, pepper, and savory spices.

Xing Jiang Lamb 34

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

Lotus Stem Kyar Pin Kyaw 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 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.

BAO BUNS (2pcs)

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

Soft-Shell Crab Bao 20

Crispy soft-shell crab in a fluffy steamed bao, with pickled vegetables and a kick of sriracha.

Chicken Teriyaki Bao 17

Sweet and savory teriyaki chicken tucked inside a soft, fluffy steamed bao.

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.

DIM SUM (4pcs)

Gold-Dusted Prawn & Chives Har Gao 24

Delicate translucent dumpling filled with plump prawns, fresh chives, and bamboo shoots, finished with gold dust.

Sichuan Pork Dumplings 24

Juicy steamed pork dumplings served with house-made Sichuan chili oil.

Spicy Chicken & Water Chestnut 21

Juicy chicken and water chestnut dumplings, infused with Thai chili, served with house-made chili jam.

Tibetan Momo (Veg/Chicken) 18

Jhol momo, Steamed Tibetan style veg/ chicken 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.

Burma Feast Dim Sum Platter 45

A curated selection of our 10-signature handcrafted dim sums – steamed, and full of bold Burmese-Asian flavour.

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.

Aburi Salmon Yuzu Roll 16

Seared salmon roll with cucumber, cream cheese, avocado, and a touch of citrusy yuzu kosho.

Crispy Tempura Avocado Maki 16

Crispy prawn tempura roll topped with creamy avocado and a sprinkle of golden tempura flakes.

COLD PLATES & THOKE

Lahpet Thoke (Veg) 20 (Shrimp) 23

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

Pomelo Chili Thoke (Veg/Vegan) 21 (Seafood) 28

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

Bangkok Papaya Salad (Veg) 22 (Prawns) 25

A street-side memory: crisp, fresh, fiery – Chili lime zest, Green Papaya.

MAIN COURSE

Lamb Rack (3pcs) 49

Burmese Squash Puree with Tender Tasmanian Lamb, Delicately Flavored with Mint and Cumin.

Spicy Bamboo Chicken 28

Wok tossed chicken simmered with shiitake mushroom, bamboo shoot, sun dried chili & chili bean sauce. Served with Jasmine rice.

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.

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.

Mohinga 38

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

Ngapali Salt Baked Fish 40

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

Coastal Crab Curry & Pav 38

Crispy soft-shell crab in rich Malvani curry, served with warm, fluffy house-made pav.

Signature Burmese Noodles (Veg) 26 (Chicken) 30 (Seafood) 32

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

Rangoon Laphet in Hot Stone (Veg) 28 (Crab) 32

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, baby spinach) with Sichuan Sauce. Served with jasmine rice.

Samuza Hinchu 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.

Bangkok Chicken Taco (2pcs) 20

Shredded chicken with Thai herbs, melted cheese, and peanut sauce – a taco with bold, herbaceous flair.

Rock Shrimp Tempura 19

Crispy Bite Size Shrimps in Our Special Sauces.

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 Soybeans Pods Tossed in Chili Garlic Sauce.

ADD ON

Burmese Fried Rice 11

Wok-tossed rice with Burmese white peas & Onion, spiked with Burmese seasoning.

Steam Jasmine Rice 7

DESSERT

Biscoff Cheesecake 22

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 16

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

Nar Naat See 14

Burmese Pineapple Pastry from Chef Home Town, Highly Recommended.