

RANGOON

Tea House

လက်ဖက်ရည်ဆိုင် • LA PHET YAY SINE • TEA SHOP

The tea shop in every-day life in Burma is not just a passive destination. Each one is an institution that every Burmese person has a fond, nostalgic memory of. It was born during a time when Rangoon was considered one of the foremost cultural melting pots in the world, during the early 1900's. We opened Rangoon Tea House not only to pay homage to what existed, but also to continue the tradition of taking inspiration from all those who pass through our doors.



ALL DAY BREAKFAST

The best of all tea-shop noodle and soup dishes, all prepared in house using the best of local ingredients. These are the dishes we haven't messed around with.

What makes our's so special is by pairing the oldest and best recipes we could find with our handpicked ingredients which are all locally sourced and chosen solely for their quality.

DAGGERTOOTH MOHINGA - 5500ks

Fish-base broth made with lemongrass, coriander and fish sauce, fresh chick peas. We use Daggertooth for it's rich flesh. Pea fritters, duck egg, fish cake and fried gourd & fritters. **PLAIN (SOUP & NOODLE ONLY) - 2500ks**

PYAY PARATHA 4900ks

A delicious chicken and lentil broth served with a freshly made paratha, a side of red onion, cabbage and carrot salad.

OHN NOTE KAUK SWE (COCONUT NOODLES) 5700ks

Chicken thigh cooked in coconut milk, turmeric, fresh pea broth, shallots. Egg noodles, claypot duck egg and crispy yellow noodles. Fish cake, chicken Liver + gizzard. **PLAIN (SOUP AND NOODLE ONLY) - 2700ks**

NAN GYI/NAN PYAR THOKE 4500ks

Hand-tossed noodle salad (round fermented rice or flat egg noodles). Stripped boiled chicken, chicken liver and gizzard, homemade chilli oil, pea flour, hard-boiled egg, crispy yellow noodles. **PLAIN (CHICKEN ONLY) - 3000ks**

PORK RIB HSEE KYAT (WHEAT NOODLES) 5100ks

Inspired by the famous U Kywi in Bogyoke market, wheat noodles and braised pork ribs are tossed in garlic oil and spring onions.

PORK AND SHRIMP WONTON SOUP/DRY 5100ks

Homemade wonton's filled with ground prawns and minced pork, steamed to perfection. Either tossed in garlic oil or in a bowl of chicken soup.

Extra Condiments:

Pea Fritters	500ks	Onion Fritter	700ks
Claypot Duck Egg	800ks	Chicken Liver +	
Fish Cake	1000ks	Gizzard	1500ks
Fried Gourd	500ks		

BAO SI

PORK BAO 3500ks
Pork belly, hoisin sauce, Sriracha, cucumber and coriander.

BUTTERFISH BAO 3000ks
Deep fried butterfish, super succulent. Pickled cucumber salad and Sriracha.

CHICKEN BAO 3000ks
Fried chicken, spicy mayo, pickled cucumber, coleslaw, spicy condensed milk.

SOFT SHELL CRAB BAO 5500ks
Soft shell crab coated in breadcrumb, fried, hot sauce, cabbage, shallots.

BURMESE TAPAS

RANGOON SAMOSA (V) 3/5pcs - 1800/3000ks

Crispy, wafer-thin pastry filled with Shan potatoes, turmeric, pea, shallots and ground pepper. Served with homemade tamarind sauce.

MUTTON SAMOSA 3/5pcs - 2700/4500ks

Minced mutton, marinated with masala, Shan potatoes, turmeric, pea, shallots, ground pepper. Served with spicy yoghurt sauce.

FISH ROE POTATO CHOPS 3pcs - 3500ks

An Indian-Burmese dish with a twist. Crispy, round potato patty with a soft, fluffy centre stuffed with freshly caught butterfish roe.

SPICY SOFT SHELL CRAB 2/4pcs - 5500ks/10,500ks

Ayeyarwaddy crabs coated in spiced breadcrumb, served with a mint-coriander dip and Shan salsa mayo.

BEL THAR MONT - DUCK EMPANADAS 3pcs - 5500ks

3 pastries of Duck meat shredded, sautéed onion, ground pepper and star anise. Served with spicy yoghurt sauce.

PEA PARATHA (V) 3000ks

In-house recipe of wholemeal paratha filled with mushy split peas sautéed with onions, sprinkled with crispy shallots.

SPICED PEPPER SQUID 7800ks

Burmese squid rings in a very light homemade batter, served with kaffir lime mayo. We don't think there any better in town.

CRAB RANGOON 7200ks

Super light and airy wontons, filled with cream cheese and crab meat. Served with garlic aioli.

ROTI WRAP

CHICKEN TANDOORI WRAP 7,500ks

Wholemeal chapati, shredded chicken, tomato, cabbage, red onion, special spicy mayo. Tofu chips.

SPICY MUTTON WRAP 7,500ks

Mutton marinated in homemade spices, onion and cabbage salad, special spicy mayo. Tofu chips.

OFF THE GRILL

Inspired by the BBQs on 19th street, we've come up with our own set of charcoal-grilled meats, seafood and veggies.

NYAUNGAN CHILLI CHICKEN HALF - 9,500ks WHOLE - 17,500ks

Our free-range Burmese chickens marinated overnight in fresh chilli, chilli oil and chilli powder. Roasted then grilled. HOT!

CHARGRILLED FRESH WATER PRAWNS 13,500ks

300g of King prawns grilled over an open fire with a slight brush of oil and sprinkle of salt. Perfection.

TEA LEAF PORK CHOPS 15,000ks

350g of local chops marinated overnight in a spicy homemade tea leaf tapenade. Chargrill leaves a great burnt tea leaf flavour.

NAGALAND HOUSE RIBS 9900ks

500g of pork ribs marinated overnight in homemade spice mix and glazed with a sweet chilli sauce.

PANTHAY MUTTON CHOP 9800ks

Mutton chops (300g) marinated in Annie's yoghurt, spices and chillies, served with pickles and a mint, coriander sauce.

GRILLED BUTTERFISH 7500ks

Butterfish fillets (250g) marinated in lemongrass, cilantro and lime juice. Served with a Shan salsa.

FRIED RICE

MOHNYIN TJIN CLAYPOT RICE 5500ks

Daikon leaves, mustard greens, carrots and shallots fermented in rice wine, fried with basmati rice, Chinese pork sausage and topped with spring onion, fried egg. Served in a sizzling clay bowl. **PLAIN (WITHOUT SAUSAGE) - 4500ks**

BIRYANI

Dan Pauk in Burmese is derived from Dum Pukht (hindi); a technique of cooking in steam by not allowing the steam to pass. Served with mango chutney, cucumber raita and acacia leaf soup.

BAMAR CHICKEN BIRYANI 10,600ks

Chicken-thigh marinated overnight in yoghurt, homemade masala, cloves, cardamom, cinnamon, bay leaves & saffron. Potatoes, cashews and raisins.

MUTTON SHANK BIRYANI 15,200ks

Mutton shank marinated in yogurt, a homemade saffron spice-mix and braised. Served on the bone for maximum flavour. Potatoes, cashews and raisins.

VEGETARIAN BIRYANI 9,800ks

Potato, carrot, mushroom, green peas, cauliflower and long beans pressure-cooked with yogurt and spice-mix. Rich, crunchy and delicious.

CURRY

Inspired by mom's cooking, available as bowls or sets. Sets are served with homemade Shan salsa, balachaung (shrimp relish and crispy eschalot), chin baung kyaw (fried roselle leaves), and red lentil soup.

*Sets include free rice refill

MANGO PICKLED PORK BOWL - 7900ks // SET - 9900ks

Tender pork loins, marinated in a sweet mango chutney overnight, served just as we do at home. Slightly sweet, slightly spicy.

MUTTON SHANK BOWL - 11,500ks // SET - 13,500ks

Mutton shank cooked in red onions, garlic, yoghurt, marsala, chilli oil and chilli paste.

RGN CHICKEN CURRY BOWL - 7800ks // SET - 9800ks

Slightly spicy, very succulent chicken, served on the bone for the best possible flavour. Turmeric, marsala cooked in a curry of Shan tomatoes.

KING PRAWN CURRY BOWL - 13,800ks // SET - 15,800ks

Fresh water prawns, tomato, chilli powder lightly seasoned and fried with turmeric and a little oil. Just like how grandma makes them.

AUBERGINE CURRY (V) BOWL - 7500ks // SET - 9500ks

Aubergine, Shan potatoes and cauliflower cooked in a cumin, mustard seed, turmeric, masala and chilli curry. Served with a red onion peanut salad and mango chutney.

Choice of: steamed rice, coconut rice, chapati, paratha

SALADS

Refreshing and crunchy salads are the staple of daily life on the dining table in Myanmar.

TEA LEAF SALAD PLAIN - 2500s // SPICY - 2500ks

Our national salad; pickled tea leaves, diced tomatoes and crispy nuts served on a bed of shredded cabbage.

SOFT SHELL CRAB SALAD 7500ks

Freshly fried soft shell crab tossed in Shan tomatoes, red onion, coriander, fried onions, garlic and a dash of fish sauce.

BANANA BLOSSOM W/CHICKEN 6000ks

Crunchy banana blossom served with chicken two ways, stripped and flossed. Coriander, red onion, shallots, fried onion, fish sauce, tamarind sauce, lime and a hint of jaggery.

SAMOSA SALAD (V) 4200ks

A true street-side salad, crispy samosa quarters, served with mint, beans, and a hot lentil broth.

TOFU SALAD (V) 3000ks

Soft tofu, lime leaves, peanuts, red onions, garlic oil and served with crispy shallots

PENNYWORT SALAD (V) 3000ks

Pennywort leaves chopped, hand tossed with peanuts, shallots and tomato. Sprinkled with lime juice for a touch of acidity.

AUBERGINE SALAD (V) 3500ks

Aubergine chargrilled then stripped, chopped and tossed with red onion, sesame seeds and garlic oil.

SIDES

STEAMED RICE 1000ks

COCONUT RICE 1300ks

CUMIN RICE 1000ks

PARATHA (WHOLEMEAL) 1000ks

CHAPATI (WHOLEMEAL) 1000ks