

## COURSE

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MEALS IS SERVED WITH SELECTED SOUP AND SIDE DISH, AND COMPLIMENTARY STEAMED SHAN RICE IN BANANA LEAVE OR CREAMER POTATO TEMPURA

DICED TOFU IN TOMATO CURRY <i>Spiced up with fresh pounded turmeric</i>	6.-
FRIED STUFFED INLE LAKE CARP <i>Spiced and boneless fish fillet</i> <i>Signature</i>	9.-
GARAIL FISH FILLET BAKED IN BANANA LEAVE <i>With Shan aromatic herbs and spices</i> <i>Signature</i>	9.-
SWEET CHICKEN THIGH CURRY <i>With braised tomatoes and tamarind</i>	9.-
BRAISED PORK RIBS <i>With pumpkin curry</i>	9.-
INLE STYLE GRILLED DUCK BREAST <i>With wok fried vegetable</i> <i>Signature</i>	12.-

## SIDE

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TOMATO SALAD WITH SWEET BASIL <i>With roasted rice crackers</i>	2.-
CHICKPEAS TOFU SALAD <i>Spiced up with paprika and chilli pepper</i>	3.-
BURNED AUBERGINE SALAD <i>Eggplant pulp with fresh pounded tomato</i>	3.-
CITRUS SALAD <i>With roasted peanut powder</i>	3.-
STEAMED SPRING ONION <i>With rice powder in banana leaves</i>	3.-
BRAISED BUTTERFLY BEANS <i>Fresh ginger, tomatoes and spring onions</i>	3.-
ASSORTMENT OF 6 SHAN TAPAS <i>Traditionally eaten while gossiping for the latest village scandal</i> <i>Signature</i>	5.-

## SOUP

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CUCUMBER SOUP <i>With fresh kidney bean</i>	3.-
SOON-THAM CONSOMMÉ <i>Gingered fermented mustard leave broth</i>	3.-
INTHAR STYLE FISH SOUP <i>With fresh mint leaves</i>	3.-

## DESSERT

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PUMPKIN CUSTARD	3.-
CHOCOLATE MOUSSE	4.-
PANNA COTTA	4.-
LEMONGRASS CRÈME BRÛLÉE	4.-

Prices are quoted in U\$D and are subject to 5% sales tax

# SHAN BBQ *Signature*

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ALL YOU CAN EAT BBQ  
SERVED FOR YOUR ENTIRE TABLE

FULL COURSE 25.-

## TAPAS STARTER

TOFU FRITTER  
*with green pepper dipping sauce*

SPRING ONION FRITTER  
*With tamarind dipping sauce*

ROASTED FRESH PEANUTS  
*With crispy leek roots*

## FISH AND MEAT

FRESH WATER PRAWN  
*With lemongrass*

GARAIL FISH FILLET  
*With fresh mint and chili*

CHICKEN THIGH  
*Seasoned chili and sesame oil*

DUCK BREAST  
*Glazed with honey*

PORK LOIN  
*Marinated with Shan coffee*

BEEF TENDERLOIN  
*With herbs and peppers*

## GARNISHING

CITRUS SALAD  
*With roasted peanut powder*

CHICKPEAS TOFU SALAD  
*With paprika and chilli pepper*

WARM AUBERGINE SALAD  
*With fresh pounded tomato*

TOMATO SALAD WITH SWEET BASIL  
*With roasted rice crackers*

CREAMER POTATOES TEMPURA  
*With fresh bay leaf*

TOASTED BROWN RICE BREAD  
*Like a cracker*

## DESSERT

PUMPKIN CUSTARD

CHOCOLATE MOUSSE

LEMONGRASS CRÈME BRÛLÉE

# SHAN DISCOVERY MENU

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OUR BEST SHAN DISHES  
SERVED IN SAMPLING PORTIONS

FULL COURSE 18.-

## TAPAS STARTER

TOFU FRITTER

*with green pepper dipping sauce*

SPRING ONION FRITTERS

*With tamarind dipping sauce*

CITRUS SALAD

*Crispy milky Shan crackers*

TOMATO SALAD WITH SWEET BASIL

*Roasted rice crackers like a bruschetta*

STEAMED SPRING ONION

*With rice powder in banana leaves*

## SOUP

SOON-THAM CONSOMMÉ

*Gingered fermented mustard leave broth*

## COURSE

GARAIL FISH FILLET BAKED IN BANANA LEAVE

*With Shan aromatic herbs and spices*

SWEET CHICKEN THIGH CURRY

*Braised with braised tomatoes and tamarind*

BRAISED PORK RIBS

*With pumpkin curry*

BURNED AUBERGINE SALAD

*Eggplant pulp with fresh pounded tomato*

BRAISED BUTTERFLY BEANS

*Fresh ginger, tomatoes and spring onions*

CREAMER POTATOES TEMPURA

*With fresh bay leaf*

STEAMED SHAN RICE

*Baked in banana leave*

## DESSERT

PUMPKIN CUSTARD

CHOCOLATE MOUSSE

LEMONGRASS CRÈME BRÛLÉE