

Local Restaurant Week



Full Course Dinner

\$20.17

Course A

California Roll GF

Black rice with crab roll, avocado and cucumber

Chicken Curry GF

Our slow roasted Burmese curry mixed with masala, chicken, potato, ginger, garlic, turmeric, onion and chili.

Green Tea Ice-cream

Course B

Mung Bean Noodle Salad

Sweet and light Mung Bean Noodle tossed with romaine lettuce, tomatoes and red pepper served with house sauce

Pumpkin Stew V/GF available

Our famous Burmese pumpkin curry with ginger, garlic and chili served in green pumpkin Veg/Chicken/Pork/Beef/Fishcake

Green Tea Ice-cream

Course D

Mango Roll V/GF

Mango, Avocado, sesame seed, sweet potato, and sweet chili sauce

Pad Thai V/GF available

Famous Thai Stir-fried noodles with beans sprouts, garlic, green onions, eggs, carrots, and peanuts. Veg/Chicken/Pork/Beef/Fishcake

Black Rice Pudding V/GF

Black rice with sweet potato in homemade coconut sauce



Ask the server for,

30% OFF SELECTED WINES

Course C

Miso Soup V/GF

Seaweed, tofu, scallion and our homemade broth

Salmon, Tuna or Seafood Combo Platter

3 Sashimi, 3 Sun Pods and Spicy Sun Roll

Green Tea Ice-cream