

A vertical poster for 'Sun's Burmese Kitchen'. The background is a warm sunset with a bright sun in the upper center. In the foreground, the dark silhouette of a pagoda is visible against the orange sky. The text 'Sun's' is written in a large, white, cursive font. Below it, 'BURMESE KITCHEN' and 'AUTHENTIC BURMESE CUISINE' are written in a smaller, white, sans-serif font.

Sun's
BURMESE KITCHEN
AUTHENTIC BURMESE CUISINE

BURMA (MYANMAR)

Burma is a South East Asian nation which shares land borders with India, Bangladesh, China, Laos and Thailand. The peoples of Burma are of Mongoloid stock having entered the country from the north, east and west in a series of migrations through the river valleys. Some settled in the hills of the north while others moved to the fertile south. The population of over 50 million comprises a number of ethnic groups with languages and cultures of their own. Predominantly Buddhist the country is aptly called the Golden Land for many reasons. The pagodas, or temples, are of gold, the paddy is golden, the sun shines golden throughout the better part of the year, and the warm and friendly people of Burma have hearts of gold!

Archaeologically there is evidence that a civilisation flourished in the Irrawaddy valley, Burma's main artery, as early as the 1st Century B.C. There followed a millennium abounding in legend and folklore. Burma's official history begins only in the 11th Century A.D. when Ming Anawrahta welded the many existing principalities into one kingdom extending from the capital Pagan to almost all of central and lower Burma.

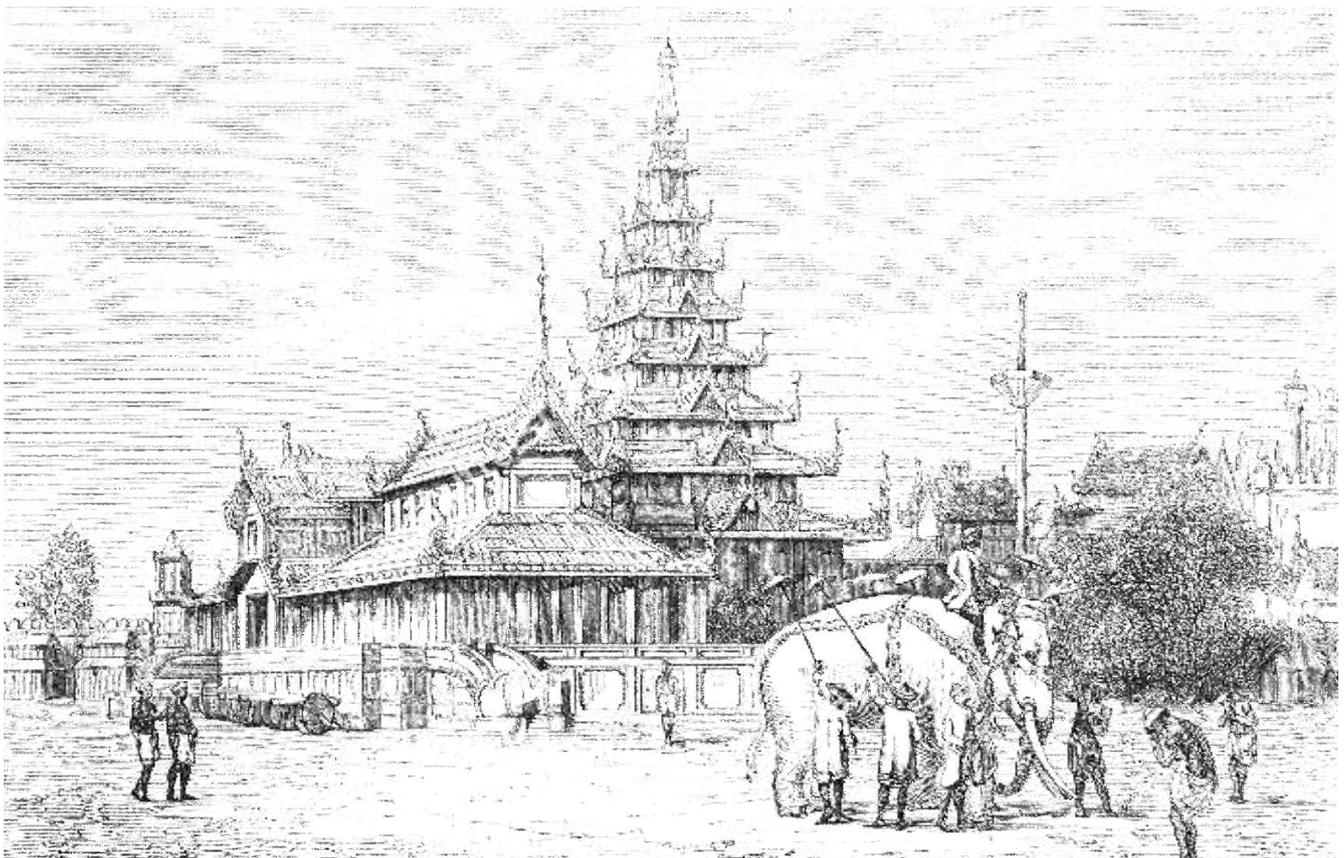
In the 13th Century the Tartars, under Kublai Khan, sacked Pagan, and after that the country fragmented with new dynasties ruling from different capitals. The last capital was in Mandalay which fell to the British in 1885 and Burma's last king, Thibaw, was exiled to India. Britain ruled Burma from then until the Second World War when the Japanese invaded in 1941 and were subsequently ousted in 1945.

Burma won her independence from Britain in 1948, enjoyed a semblance of parliamentary democracy until 1962 when it came under military dictatorship. A major political upheaval took place in 1988 which led to thousands fleeing the country. It is only now under the leadership of a civilian government that the country is starting to rebuild.

The Burmese enjoy their food and a familiar greeting is "Have you eaten???" Followed by an invitation to partake. Burmese cuisine can be delicious and is unique. It has influences from neighbouring India and China but has developed a distinctly Burmese flavour, neither too spicy nor too bland. Burma's rich soil provides an abundance of fruits and vegetables and the Burmese diet is balanced, appetising and healthy.

Bon Appetit!

Note: Burma was renamed Myanmar in 1989 and a number of the old spellings of town were changed, e.g. Pagan is now Bagan.



ENTRÉE

Start off with a delicious traditional Myanmar snack

FRIED BATTERED GOURD ဗူးသီးကြော် 12

Deep-fried crispy gourd fritters served with our special tangy sauce, a popular Myanmar snack.

POTATO SAMOSAS အာလူးစပူဆာ 13

Hand-wrapped patties filled with potatoes, onion & spices, served with our special tangy sauce.

FRIED SHRIMPS & ONION **RECOMMENDED** ပုစွန်ခွက်ကြော် 14

Lightly battered thinly sliced onion & shrimp, deep-fried till golden and crispy, served with our special tangy sauce.
* Please allow extra time for preparation. Add Salad - \$1

MANDALAY FRIED BEANS မန္တလေးပဲကြော် 12

Crispy fried kidney beans & sticky rice powder, served with our special tangy sauce.

FRIED TOFU တိုဟူးပြန်ကြော် 12

Homemade crispy fried yellow tofu, made with chickpea powder served with our special tangy sauce.

SPRING ROLLS ကော်ပြန့်ကြော် 13

Crispy fried vegetarian spring rolls, served with our tangy sauce.

MIXED ENTRÉE အကြော်စုံ **RECOMMENDED** 15

A taste of everything; fried battered gourd, tofu, spring rolls, samosas & Mandalay fried beans served with our special tangy sauce.



Fried Battered Gourd



Fried Tofu



Mandalay Fried Beans



Mixed Entrée



Fried Shrimps & Onion



OUR FAVOURITES

Experience the finest flavours of Myanmar

SUN'S CHICKEN DANBAUK **RECOMMENDED** 18
ဆန်းကြက်သားဒန်ပေါက်

Try our famous 'Sun's Chicken Danbauk', a Burmese adaptation of an Indian Biryani.



KYAY-O NOODLE SOUP **ကြေးအိုး** 16

Traditional Burmese soup with rice vermicelli noodles, pork meatballs, quail eggs, liver and intestines, served with our special chilli sauce. Mixed noodles available with flat rice noodles.

KYAY-O NOODLE DRY 16.50
ကြေးအိုးဆီချက်

Dry version of our Kyay-O Noodle Soup, soup served separately.

*Please allow extra time for preparation.



PAN THAY KHAUKSWE **စ** 16
ပန်းသေးခေါက်ဆွဲ **RECOMMENDED**

Hot and spicy Burmese fried noodles with dry chicken curry. Available mild or spicy.

*Subject to availability, please allow extra time for preparation.



Pan Thay Khaukswe



Kyay-O Noodle Soup

SIDE DISHES

Add a little extra to complete your meal.

SPICY GRAM SOUP 14
ကြက်/ဆိတ်/သီးစုံပဲကုလားဟင်း

Spicy Burmese bean soup available in chicken, goat or vegetarian.

Chicken: 15 | Goat: 17

CRISPY SHRIMP RELISH 6
ငါးပိကြော်

Ground dried shrimp fried in shrimp paste, onion, chili flakes and fried shallots. (Burmese Balachaung)

Small: 6 | Large: 8

STEAMED RICE **ထမင်းဖြူ** 3.50

Single: 3.50 | Pot of rice: 12

FOR MORE DISHES CHECK OUR SPECIALS BOARD

TRADITIONAL NOODLES & SOUP

MOHINGA မုန့်ဟင်းခါး

Traditional Burmese fish soup with vermicelli rice noodles, sliced egg, crispy lentils, served with lime and fresh herbs.

13



OHN-NO KHAUKSWE အုန်းနို့ခေါက်ဆွဲ

Burmese style coconut noodle soup with Sun's chicken curry, eggs, onions, crispy toppings, served with lime and fresh herbs.

13

NAN GYI THOKE SALAD နန်းကြီးသုတ်

Thick rice noodles topped with Sun's chicken curry, chickpea powder, onions, crispy toppings, served with lime and fresh herbs.

13

Nan Pya Thoke Salad

NAN PYA THOKE SALAD နန်းပြားသုတ်

Flat egg noodles topped with Sun's chicken curry, chickpea powder, onions, crispy toppings, served with lime and fresh herbs.

13



Mohinga

SHWEDAUNG KHAUKSWE

ရွှေတောင်ခေါက်ဆွဲ

Flat egg noodles topped with Sun's chicken curry, coconut cream, chickpea powder, onions, crispy toppings, served with lime and fresh herbs.

13



Shwedaung Khaukswe



Nan Gyi Thoke Salad

SALADS

LAHPET THOKE လက်ဖက်သုတ် 13

Traditional Burmese salad with pickled tea leaf, crispy mixed lentils and nuts, dried shrimp, garlic, tomatoes, topped with chilli. The Lahpet Thoke is the most iconic traditional Burmese salad.



Ginger Salad

GINGER SALAD ရှင်းသုတ် 13

Pickled ginger, fried garlic, sesame seeds, split yellow peas and dried shrimp.

TOMATO SALAD ခရမ်းချဉ်သီးသုတ် 13

Diced tomatoes mixed with fresh onions, grounded shrimp, coriander and fried onions.



Tofu Salad

TOFU SALAD တိုဟူးသုတ် 13

Homemade tofu made with chickpea powder, fried onion, dried grounded shrimp & tamarind dressing.

PENNYWORT SALAD မြင်းခွာရွက်သုတ် 13

Traditional seasonal salad made with pennywort leaves, onions and fried onions.

***Subject to availability, seasonal dish.**



Tomato Salad



Lahpet Thoke

TRADITIONAL BURMESE CURRY

Our curries include white rice & our traditional sour soup

CHICKEN CURRY ကြက်သားဟင်း 15

Tender and flavourful chicken curry.

CHICKEN RURAL CURRY 16

ကြက်ကာလသားဟင်း

Sun's hot and spicy chicken curry, bursting with flavours of Myanmar.

BEEF CURRY အမဲသားဟင်း 17

Tender beef marinated with our special spices.

GOAT MEAT CURRY ဆိတ်သားဟင်း 18

Tender goat meat marinated with our special spices.

PORK CURRY ဝက်သားဟင်း 16

A tangy yet tender traditional pork meat curry.

BARRAMUNDI FILLET CURRY 17

ကက်ကတစ်ဟင်း

Barramundi fillet curry marinated with a traditional tomato gravy.



Beef Curry



Pork Curry



Barramundi Curry



Chicken Curry

DESSERTS & DRINKS

Complete your meal with a refreshing Burmese drink or dessert

FALUDA ဖာလူဒါ

Traditional Burmese treat, milk with rose syrup, sago, pudding, ice cream & green jelly.

8

BURMESE TEA လွက်ရည်

A sweet Burmese traditional milk tea.

5

GRASS JELLY ကျောက်ကျော

Black grass jelly with sugar syrup and a hint of lime.

7

VANILLA ICE CREAM ရေခဲမုန့်

Three scoops of classic, creamy vanilla ice cream.

7

SOFT DRINKS အအေးမုန့်

Help yourself to our selection of chilled soft drinks, self-service from our fridge.

3

Can: 3 | Bottle: 4



Faluda



Burmese Tea

*No outside food is allowed to be consumed on the premises.
If you have any dietary requests or allergies, please inform our staff.*

TRADING HOURS

MONDAY & TUESDAY: CLOSED

WEDNESDAY - FRIDAY: 5PM - 9PM

SATURDAY & SUNDAY: 11AM - 3PM
5PM - 9PM

Kitchen closes at 8:30PM daily and **we are closed on the first Sunday of each month.**

MENU PRICING IS SUBJECT TO CHANGE