

POULTRY ENTREES

CH01.	KyetThar ALoo Hin <i>Chicken chunks (dark meat) and lightly fried potato simmered in onion base curry</i>	11.99
CH02.	KyetThar ASane Gyaw <i>Chicken (dark meat), broccoli, cauliflower, cabbage, and carrots sautéed in light brown sauce</i>	11.99
CH03.	KyetThar BuThee Hin <i>Chicken chunks (dark meat) and long squash simmered in onion curry sauce</i>	11.99
CH04.	KyetThar HtaMin Paung <i>Chicken (dark meat), broccoli, cauliflower, cabbage, and carrots sautéed with thick brown sauce, served on top of rice</i>	12.99
CH05.	KyetThar KyetHinnGarThee Gyaw <i>Chicken (dark meat) sautéed with bitter melon and onion</i>	11.99
CH06.	KyetThar MoteNyinChinn Gyaw <i>Chicken (dark meat) sautéed with onion, sour mustard, and fresh cilantro</i>	11.99
CH07.	KyetThar NgaYote Thee Hin <i>Chicken chunks (dark meat) and hot pepper simmered in onion-tomato base curry</i>	11.99
CH08.	KyetThar Hmyit Gyaw <i>Chicken strips (dark meat) sautéed with bamboo strips and onion</i>	11.99
CH09.	KyetThar PinSane or NanNanBin Hin <i>Chicken chunks (dark meat) simmered in onion-tomato curry with your choice of basil or cilantro</i>	11.99
CH10.	KyetThar ALoo Masala Hin <i>Chicken chunks (dark meat) and lightly fried potato in onion-tomato base curry with masala spice</i>	11.99
CH11.	KyetThar Ohnno Hin <i>Chicken (dark meat), green pepper, onion, and tomato simmered in coconut cream sauce</i>	11.99
CH12.	KyetThar ThaYetThee Hin <i>Chicken chunks (dark meat) simmered with pickled mango curry</i>	11.99
CH13.	Mandalay KyetThar (Served Room Temperature) <i>Chicken strips (white meat) boiled and served with lemon-soy, crushed peanuts, and sesame seed sauce</i>	12.99
CH14.	KyetThar Kabat Gyaw <i>Chicken strips (dark meat), tomato, green pepper, and onion sautéed with curry powder (not on a skewer)</i>	11.99

*Prices subject to change without notice
Sorry there will be no substitution of ingredients*