



MENU KEY



Dine-In Menu

APPETIZERS

PLATHA AND DIP 
Homemade multi-layered bread served with a curry dip.
12.00

SAMUSAS (3PCS)
Burmese samosas, hand wrapped & and deep fried. Filled w/ potatoes and curry spices and served with our special housemade sauce

Vegetarian  **11.00**
Chicken **11.50**
Beef **11.50**

BSPROUTS   
Fried brussels sprouts with furikake, popped rice & parmesan cheese.
14.50

STICKY FINGERS
Pork riblets w/a caramelized, sweet garlic & soy wine glaze. Bone-in
17.50

FRIED YELLOW BEAN TOFU 
Housemade tofu made with fresh yellow beans. Crispy on the outside and silky smooth center. Served with a soy-chilli sauce.
12.50

BEEF DUMPLING
Minced beef, cilantro, carrot, green onion, mushroom served with home-made spicy sauce.
12.50

DRINKS

GINGER LEMONADE
Glass 6.00/ Carafe 8.50

THAI ICED TEA
Glass 6.00/ Carafe 8.50

COCONUT THAI ICED TEA
Glass 6.50/ Carafe 9.00

JASMINE ICED TEA
Carafe 8.00

LYCHEE ICED TEA
Carafe 8.00

MANGO LASSI
7.00

SODA: SPRITE, COKE, DIET COKE
4.50

SPARKLING WATER
6.50

VIETNAMESE ICED COFFEE
Glass 6.50/ Carafe 9.00

ORGANIC HOT TEA

Single Serving 6.50

HERBAL TEA

Single Serving 7.50

YUNNAN (Black)
Slightly peppery, sweet finish

IMPERIAL PU-ERH (Pu-Erh)
Full bodied and complex, satisfying even to coffee drinkers

IRON GODDESS (Oolong)
Well rounded cup with plenty of flavor

GENMAICHA (Green)
With roasted brown rice and bits of popped rice

JASMINE SILVER TIP (Green)
Natural and sweet scent, a good everyday tea

THREE FLOWERS CELEBRATION
Organic rose buds, white chrysanthemum flowers and lavender, relaxing and warm


FRESH GINGER with LEMON

NATURAL MINT with LEMON

BURMESE ROSE TEA
Light, floral buds with a high content of antioxidants

SOUPS

VEGETARIAN SAMUSA SOUP 
Made with samusas, broken up falafels, lentils, cabbage and onions.
R 17.50/ L 25.00

MOH HINGA 
(Catfish Chowder Noodle Soup)
Fish chowder with rice noodles, ground catfish, onions, cilantro, lemon, and topped with chili.
R 18.50/ L 27.00

OH NOH KAUSWER 
Burmese style coconut noodle soup with chicken, onions, eggs, cilantro, lemon & topped with chili
R 18.50/ L 27.00

SALADS

TEA LEAF SALAD   
It's a party in your mouth! Crunchy textures from fried garlic, peanuts, sunflower seeds, and roasted sesame mixed with lemon juice, tomatoes, fresh greens, and dried shrimp (or veg.)
R 17.00/ L 25.00

RAINBOW SALAD   
22 ingredients salad. Four types of noodles, green papaya, tofu, onions, chilli, garlic, dried shrimp (or veg), and a tamarind dressing
R 17.00/ L 25.00

MANGO SALAD  
Refreshing salad made with pickled mangoes, onions, cabbage & cucumber.
R 15.50 / L 23.00

BURMESE STYLE CHICKEN SALAD
Made with cabbage, fried chicken slices, fried onions, cilantro and our dressing with a garlicky kick.
R 16.00 / L 24.00

SAMUSA SALAD 
Salad with vegetarian samusas, cabbage, and cucumbers in homemade dressing.
R 16.00 / L 24.00

GINGER SALAD  
Salad prepared with pickled ginger, dried shrimp (or veg), dried garlic, peanuts, sesame seeds, fried coconut, and split yellow peas
R 15.50/ L 23.00

R = Regular size (good for 1-2 people)
L = Large size (good for 2-3 people)

Please let your server know about any allergies and/or dietary restrictions.

Please note our kitchen handles tree nuts, peanuts, soy, milk, eggs, & wheat. While we take steps to minimize any risks, we cannot guarantee no cross contamination.

ALCOHOLIC DRINKS

21+

WINE

2021 Bonterra Vineyards Rose

2017 Indaba Chenin Blanc

2018 Fess Parker Chardonnay

2021 Matua Wine Sauvignon Blanc

2017 Alexander Valley Cabernet

2019 Mon Frere Winery Pinot Noir

2017 Seghesio Zinfandel

GLASS	1/2 CARAFE	BOTTLE
13	25	45
12	24	42
13	25	45
13	25	45
14	28	50
14	28	50
16	30	58

BEER ON TAP

BURMA ALE BY ALE INDUSTRIES

Wheat ale, brewed with chamomile, orange peel, lemongrass and coriander

FORT POINT KSA KOLSH

FORT POINT ANIMAL IPA

BOTTLE & CAN

PLINY THE ELDER DOUBLE IPA

SINGHA LAGER

HOT SAKE

S (16oz)	M (32oz)	L (48oz)
12	22	33
12	22	33
12	22	33
14		
9		
12		

SIGNATURE DRINKS

BURMA COOLER

Fresh lemons, ginger, beer

LYCHEE MOJITO

Lychee, mint, and lime, mixed with soju

MANGO MOJITO

Mango, mint, and lime, mixed with soju

PINK PARADISE

Grapefruit juice, lemon juice, and red chilli, mixed with soju

MANGO MIMOSA

Mango, honey, lime, and Cristalino Brut

SPICY MARGARITA

Ginger, lime with spicy salt rim, mixed with soju

S (12oz)	M (32oz)	L (48oz)
12	27	40
13	28	42
13	28	42
12 (10oz)		
10 (5oz)		
12 (7oz)		

MAINS

SEAFOOD

SUPERSTAR SHRIMP

Wok tossed shrimp with chili and garlic sauce
R 22.50 / L 30.00

GARLIC AND CHILI SHRIMP

(Not available mild) Wok tossed shrimp cooked in garlic-infused oil, jalapenos, garlic and chili sauce, and topped with toasted garlic and cilantro.

R 22.50 / L 30.00

WALNUT SHRIMP

Shrimp lightly fried and tossed with a sweet sauce, topped with roasted walnuts and sesame seeds.

R 22.50 / L 30.00

MANGO SHRIMP

Stir fried shrimp with fresh mangoes & onions in a light chili sauce

R 22.50 / L 30.00

BURMESE STYLE SHRIMP CURRY

(Not available mild) Burma Superstar's special tomato-based curry with shrimp

R 22.50 / L 30.00

LEMONGRASS SALMON

Fresh salmon steamed with basil, lemongrass, and chili pepper

27.00

CATFISH CURRY

(Not available mild) Burma Superstar's special tomato-based curry with deep-fried bone-in catfish. Made medium spicy and topped with cilantro.

R 21.50 / L 34.00

PORK

PORK CURRY w / PICKLED MANGOES

Brasied tender pork curry with potatoes. Topped with pickled mangoes.

R 19.00 / L 27.00

PUMPKIN PORK STEW

Tender pork stew slow cooked with kabocha squash & ginger.

R 19.00 / L 27.00

BASIL CHILI PORK BELLY

(not available mild)
 Wok tossed pork belly with roasted chili, bamboo shoots, lime leaf, jalapenos and onions

R 21.00 / L 29.00

BRAISED PORK BELLY w / PICKLED MUSTARD GREENS

Savory slices of tender pork belly in a sweet garlic and wine sauce

25.00

BEEF & LAMB

BURMESE STYLE CURRY

Burma Superstar's special curry. Braised until tender with potatoes and topped w/ cilantro.

Beef R 20.00 / L 28.00

Lamb R 21.00 / L 29.00

CHILI LAMB

Stir fried lamb with dried and fresh chili onions and basil (not available mild)

R 21.50 / L 30.00

FIERY BEEF/LAMB

Stir fried beef or lamb with string beans, bell peppers and basil in our five spice sweat heat sauce

Beef R 20.00 / L 28.00

Lamb R 21.00 / L 29.00

SESAME BEEF

Strips of beef lightly battered and fried with a sweet and tangy sauce, topped with sesame seeds.

R 20.00 / L 28.00

NOODLES

NAN GYI DOK

(Coconut chicken curry w/ rice noodles)
 Burmese rice noodles w/ chicken coconut curry sauce, egg, split yellow pea powder, fried wonton chips, lime leaf, roasted chili, and fried onion.

R 17.50 / L 24.50

NAN PIA DOK

Flat flour noodles w/ chicken coconut curry sauce, string beans, cabbage, split yellow pea powder, roasted chili, and fried onions.

R 17.50 / L 24.50

SUPERSTAR NOODLE SALAD

(room temperature & not available mild)
 Traditional Burmese noodles with bean thread noodles, tofu, cucumbers, chili, potatoes, papaya, wonton chips, fried onions, cabbage & dried shrimp (or veg)

R 16.00 / L 23.00

SHAN NOODLES

(not available mild)
 Rice noodles in a spicy tomato sauce with pickled radish, cilantro, and peanuts.

Tofu  R 17.50 / L 24.50

Chicken R 18.50 / L 26.50

VEGETABLES & TOFU

OKRA TOFU

Fried tofu with fresh okra in a wok-fire, dry chili stir fry. (not available mild)

R 18.00 / L 26.00

OKRA EGG CURRY

Burmese style curry made with hard-boiled eggs and okra. (not available mild)

R 18.00 / L 26.00

VEGETABLE CURRY DELUXE

(not available mild)
 Special curry made with tomatoes, squash, potatoes, eggplant, green peas, yellow lentils, bell peppers, cauliflower and mint

R 16.50 / L 23.00

EGGPLANT & TOFU CURRY

Our special tomato-based red curry sauce made w/ Thai & Japanese eggplant w/ tofu (not available mild)

R 16.50 / L 23.00

EGGPLANT WITH GARLIC SAUCE

Sauteed Japanese eggplant with garlic, chili sauce and scallions.

R 16.50 / L 23.00

SESAME TOFU

Lightly fried tofu cooked w/ a sweet and tangy sauce, topped with sesame seeds.

R 16.00 / L 22.00

WOK TOSSED BROCCOLI

Stir fried with wine and garlic, topped with fried onions

R 16.00 / L 22.00

DRIED FRIED STRING BEANS

Stir fried string beans with garlic & chili sauce.

R 16.00 / L 22.00

SEASONAL GREENS

Fresh leafy greens stir fried with wine & garlic.

M/P

FIRECRACKER CAULIFLOWER

Spicy, crispy cauliflower in tangy, garlicky sweet chili sauce, from BStar!

R 16.00 / L 22.00

FIERY VEGETABLES w / TOFU

Stir fried string beans, red bell peppers, tofu, and basil in our five spice - sweet heat sauce

R 16.50 / L 23.00

TOFU VEGETABLE KEBAT

Fried tofu cooked in onions, tomatoes, squash, string beans, carrot, jalapenos, and mint (not available mild)

R 16.00 / L 22.00

TOFU TOWER

Fried silken tofu on a bed of greens. Topped with mushrooms & bell peppers in a chili black bean sauce.

R 16.50 / L 22.00

CHICKEN

CHICKEN CURRY DAHL

Burma Superstar's special curry w/ chicken on the bone, yellow lentils and topped w/ cilantro

R 19.50 / L 27.50

FIERY CHICKEN

Stir fried chicken breast w/ string beans, red bell peppers & basil in our five spice, sweet heat sauce

R 19.50 / L 27.50

SPICY & CRISPY CHICKEN

Deep fried chicken in a sweet and tangy spicy sauce w/ chili & garlic.

R 19.50 / L 27.50

CHICKEN SHRIMP CASSEROLE

Braised chicken leg (on the bone) and shrimp baked with biryani rice, raisins, cardamom cinnamon, and almonds

27.00

SESAME CHICKEN

Slices of chicken breast lightly fried in a sweet and tangy sauce, topped w/ sesame.

R 19.50 / L 27.50

MINT CHICKEN WITH STRING BEANS

Minced chicken, string beans, mint, cloves of garlic, cilantro & jalapenos (not available mild)

R 19.50 / L 27.50

MANGO CHICKEN

Stir fried chicken breast with fresh mangoes & onions in a light chili sauce

R 19.50 / L 27.50

CHICKEN w / FRESH BASIL

Stir fried chicken breast with lemongrass, basil, mushrooms, garlic, chili & sweet peas.

R 19.50 / L 27.50

SIDES

GARLIC NOODLES

Egg noodles with fried garlic & scallions in a red chili sauce. Choice of duck or mushrooms with broccoli

Vegetarian  R 13.00 / L 17.50

Duck R 15.00 / L 19.50

PLATHA

7.50

JASMINE OR BROWN RICE

4.00 / 5.00

COCONUT RICE

Aromatic jasmine rice cooked with coconut milk, topped w/ fried onions.

5.50

TEA LEAF RICE

Fermented tea leaf dressing mixed with jasmine rice, topped w/ fried onions

5.50

BURMESE FRIED RICE

Vegetarian fried rice made with brown rice, chickpeas, turmeric, with a touch of salt.

R 13.00 / L 17.50

MENU KEY



VEGAN



VEGETARIAN



GLUTEN FREE



UPON REQUEST

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TAKE HOME WITH YOU

TEA LEAF SALAD KIT

18.00



Enjoy Burma Superstar's bestseller, anytime you want!

Includes:
 8oz Burmese Tea Leaf Dressing **10.00**
 8oz Crunchy Salad Topping Mix **10.00**

Makes 3-4 Salads

HOT AND SPICY SEASONING

10.00



A Burma Superstar SF's exclusive!

Burmese seasoning made from dried shrimp, chili flakes, onion and garlic.

Great on salads, noodles, curries, pasta, seafood and more!

Enjoy 10% off on our Tea Leaf Salad Kit and Burmese Hot & Spicy Seasoning when you dine - in!