



Where warmth, flavour, and people come together.

● ENTRÉE

Wok-tossed Edamame V GF 9
Secret stir-fry sauce.

Rice Net Vege Spring Roll 4 pcs V GF 10
With herbed sweet chilli sauce.

Kingfish Sashimi GF (A) 20
Hiramasha kingfish sashimi with oranges, herbs, chilli lime dressing and chilli oil.

Chicken Karaage 13
Japanese marinated fried chicken with kewpie mayo.

A Kyaw Sone Fritters Platter V 17
A platter of vegetable fritters with our house tamarind dipping sauce.

Salt & Pepper Tofu V 12
Crispy tofu, garlic, capsicum and spiced salt & pepper mix with herbed sweet chilli sauce.

Salt & Pepper Squid GF (I) 18
Crispy squid, garlic, capsicum and spiced salt & pepper mix, served with kewpie mayo and lime.

Aloo Kat Tha Late Potato Cake · 6 pcs V 11
Golden-fried potato cakes seasoned with Burmese spices, served with herbed sweet chilli sauce.

Potato Samosa 3 pcs V 11
Burmese style potato samosa, with house tamarind dipping sauce.

Grilled Chicken Wings 2 pcs GF 15
Marinated in Southeast Asian-inspired spices and served with house tamarind dipping sauce.

Bao Bun VO
Asian slaw, lettuce, sweet chilli sauce and kewpie mayo.
Teriyaki Tofu 6
Chicken Karaage 7
Soft Shell Crab (I) 8

● SALAD / VEGETABLES

Lahpet Thoke Tea Leaf Salad V GF 16
Myanmar's iconic fermented tea leaf salad with cabbage, tomato, crunchy beans, nuts, sesame seeds and crispy garlic.

Coconut Chicken Salad GF 18
Poached chicken, oak leaf lettuce, roasted peanuts, coriander, spiced grated coconut, coconut and chilli jam dressing.

Som Tum GF 16
Green papaya salad with cherry tomatoes, peanuts, chilli and a tangy chilli lime dressing.

+ Prawn 7

Tofu Salad V GF 15
Crispy tofu, seasonal greens, herbs and sweet tamarind-lime dressing.

Kang-Koong GF 18
Stir-fried water spinach with garlic, chilli and oyster sauce.

Stir-Fried Vegetables GF 17
Wok-fried vegetables, garlic and our secret stir-fry sauce.

● NOODLES

Pad Thai VG GF 18
Flat rice noodles with eggs, bean sprouts, chives, tamarind & palm sugar sauce, crushed peanut, chilli flakes and coriander.
+ Fried Egg 3
+ Chicken 5
+ Prawn 7

Mie Goreng VG 18
Indonesian-style wok-fried noodles with eggs, choy sum, carrot, bean sprouts and spring onion.
+ Fried Egg 3
+ Chicken 5
+ Prawn 7

V Vegan VG Vegetarian GF Gluten Free VO Vegan option available

Seafood origin – (A) Australian · (I) Imported · (M) Mixed. GFO / VO / VGO – option available.

Please advise staff of any allergies or dietary needs.

A 7.5% surcharge applies on weekends (Saturday & Sunday) and 15% on public holidays.

SORAI · CARINA QLD 4152



• NOODLES (CONT.)

Sorai Kyay Oh *Soup or Dry* 21

Rice vermicelli noodles, pork meatballs, pork offal, quail eggs, poached egg and choy sum in a slow-cooked bone broth.

Ohn No Khao Swe *Coconut Noodles* 21

Traditional Burmese egg noodles in a rich coconut chicken broth, with spiced chicken, crispy noodles, boiled egg, coriander and fresh lime.

Mohinga *Fish Noodle Soup* GF (I) 22

Myanmar's national dish of rice noodle soup in a rich, aromatic fish broth with lemongrass, shallots and herbs.

Tofu Nway *Warm Tofu Noodle* GF VO 21

Burmese Shan-style tofu with rice noodles, chicken curry, garlic oil, chilli oil, sweet soy sauce, roasted peanut and sesame seeds.

• MAINS

Prawn Curry GF (A) 33

Grilled king prawns smothered in a Burmese-style tomato and paprika dry curry sauce.

Beef Massaman Curry GF 32

Slow-braised beef cheek and potatoes in a rich Massaman curry sauce with spiced grated coconut.

Duck Red Curry GF 31

Pan-seared duck breast, seasonal vegetables and fresh herbs in a creamy Thai red curry sauce.

Sweet & Sour Pork 26

Crispy pork, pineapple, capsicum and onion in a classic sweet and sour sauce.

Sorai Special Fried Rice GF 18

Fried rice with eggs, Chinese sausage and special seasoning.

+ Fried Egg 3

+ Chicken 5

+ Prawn 7

Crying Tiger GF 35

250g Black Angus sirloin steak, crying tiger sauce, herbs and toasted rice.

Deep-Fried Whole Barramundi GF (I) 37

Crispy whole barramundi topped with sweet and sour sauce and fresh herbs.

Burmese Chicken Curry with Roti GFO 25

Slow-cooked chicken in a traditional Burmese curry sauce with onion, garlic, ginger and aromatic spices, served with hand-rolled roti.

Pork Stew GF 25

Slow-cooked pork belly, potatoes, boiled egg and steamed greens in a fragrant black soy bean broth.

• SIDES

Steamed Rice 3

Roti 7

• DESSERT

Burmese Falooda 12

Sago, house-made rose milk & egg pudding, jelly, vanilla ice cream, cashew nut and raisins.

Mont Ohn Nout *Coconut Pudding* GF VO 12

Burmese-style coconut pudding, coconut crème anglaise and mango sorbet.

Banana Fritters 11

Crispy fried battered banana, with vanilla ice cream and caramel sauce.

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