

## ● 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.

## ● SIDES

### Steamed Rice ..... 3

### Roti ..... 7

## ORDER FOR PICKUP

### GET IN TOUCH

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850 Old Cleveland Rd,  
Carina QLD 4152

### HOURS

Sun – Thu · 11am – 9pm

Fri & Sat · 11am – 9:30pm

### DINE IN

### PICKUP

### DELIVERY

V Vegan VG Vegetarian GF Gluten Free

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.



## TAKEAWAY MENU

*Where warmth, flavour, and people  
come together.*

## ● ENTRÉE

|                                                                                                |    |
|------------------------------------------------------------------------------------------------|----|
| Wok-tossed Edamame <span>V</span> <span>GF</span> .....                                        | 9  |
| Secret stir-fry sauce.                                                                         |    |
| Rice Net Vege Spring Roll 4 pcs <span>V</span> <span>GF</span> .....                           | 10 |
| With herbed sweet chilli sauce.                                                                |    |
| Kingfish Sashimi <span>GF</span> <span>(A)</span> .....                                        | 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 <span>V</span> .....                                              | 17 |
| A platter of vegetable fritters with our house tamarind dipping sauce.                         |    |
| Salt & Pepper Tofu <span>V</span> .....                                                        | 12 |
| Crispy tofu, garlic, capsicum and spiced salt & pepper mix with herbed sweet chilli sauce.     |    |
| Salt & Pepper Squid <span>GF</span> <span>(I)</span> .....                                     | 18 |
| Crispy squid, garlic, capsicum and spiced salt & pepper mix, served with kewpie mayo and lime. |    |
| Aloo Kat Tha Late Potato Cake · 6 pcs <span>V</span> .....                                     | 11 |
| Golden-fried potato cakes seasoned with Burmese spices, served with herbed sweet chilli sauce. |    |
| Potato Samosa 3 pcs <span>V</span> .....                                                       | 11 |
| Burmese style potato samosa, with house tamarind dipping sauce.                                |    |
| Grilled Chicken Wings 2 pcs <span>GF</span> .....                                              | 15 |
| Marinated in Southeast Asian-inspired spices and served with house tamarind dipping sauce.     |    |
| Bao Bun <span>VO</span> .....                                                                  |    |
| Asian slaw, lettuce, sweet chilli sauce and kewpie mayo.                                       |    |
| Teriyaki Tofu .....                                                                            | 6  |
| Chicken Karaage .....                                                                          | 7  |
| Soft Shell Crab (I) .....                                                                      | 8  |

## ● NOODLES

|                                                                                                                                             |    |
|---------------------------------------------------------------------------------------------------------------------------------------------|----|
| Pad Thai <span>VG</span> <span>GF</span> .....                                                                                              | 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 <span>VG</span> .....                                                                                                            | 18 |
| Indonesian-style wok-fried noodles with eggs, choy sum, carrot, bean sprouts and spring onion.                                              |    |
| + Fried Egg .....                                                                                                                           | 3  |
| + Chicken .....                                                                                                                             | 5  |
| + Prawn .....                                                                                                                               | 7  |
| 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 <span>GF</span> <span>(I)</span> .....                                                                             | 22 |
| Myanmar's national dish of rice noodle soup in a rich, aromatic fish broth with lemongrass, shallots and herbs.                             |    |

## ● MAINS

|                                                                                                                                        |    |
|----------------------------------------------------------------------------------------------------------------------------------------|----|
| Prawn Curry <span>GF</span> <span>(A)</span> .....                                                                                     | 33 |
| Grilled king prawns smothered in a Burmese-style tomato and paprika dry curry sauce.                                                   |    |
| Beef Massaman Curry <span>GF</span> .....                                                                                              | 32 |
| Slow-braised beef cheek and potatoes in a rich Massaman curry sauce with spiced grated coconut.                                        |    |
| Duck Red Curry <span>GF</span> .....                                                                                                   | 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 <span>GF</span> .....                                                                                         | 18 |
| Fried rice with eggs, Chinese sausage and special seasoning.                                                                           |    |
| + Fried Egg .....                                                                                                                      | 3  |
| + Chicken .....                                                                                                                        | 5  |
| + Prawn .....                                                                                                                          | 7  |
| Crying Tiger <span>GF</span> .....                                                                                                     | 35 |
| 250g Black Angus sirloin steak, crying tiger sauce, herbs and toasted rice.                                                            |    |
| Deep-Fried Whole Barramundi <span>GF</span> <span>(I)</span> .....                                                                     | 37 |
| Crispy whole barramundi topped with sweet and sour sauce and fresh herbs.                                                              |    |
| Burmese Chicken Curry with Roti <span>GFO</span> .....                                                                                 | 25 |
| Slow-cooked chicken in a traditional Burmese curry sauce with onion, garlic, ginger and aromatic spices, served with hand-rolled roti. |    |
| Pork Stew <span>GF</span> .....                                                                                                        | 25 |
| Slow-cooked pork belly, potatoes, boiled egg and steamed greens in a fragrant black soy bean broth.                                    |    |