

SISSON'S RESTAURANT

Our stay at Kalaw Hotel was more like a visit in an English country house than anything else; a most livable living-room full of squashy chairs, a woolly white dog to make friends with, a garden, and even a tennis court...



...More marvelous still was the fact that Mr. & Mrs Sisson, the proprietors, were able to produce three rackets and that the brisk mountain air plus a little bullying had succeeded in making Plim, that firm believer in the conservation of energy, compete for a American South Shan State Tennis Championship. PASSPORT FOR ASIA, 1933

Our Story

The Kalaw Heritage Hotel since 1903 is built by a British couple from Manchester; Mr & Mrs Sisson's; written evidences have been found in many old books. The Sisson's Restaurant opens its doors to connect the new world with the old charm of the former era; honored and named after the founder from 1903. Well-known famous guests dined here in this historical rooms and visited the former hill station Kalaw to escape the heat and humidity of the lower land.

Our culinary team with our Executive Chef Myo Min offers traditional Shan & Danu Kitchen; a variety of British & Western classic dishes. Ingredients are mainly supplied by small, local, artisan growers, breeders, producers, suppliers. Meat and sausages proudly sourced from PrimeCut products; craftsmanship by German tradition and quality control.

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Serving Hours for lunch from 11 am – 2 pm
and 6 pm – 9:00 pm (last order) for dinner

Shan & Local Cuisine

APPETIZERS

Shan Tofu Cracker Shan tofu appetizer	2,500
Spring Onion Fritters deep fried fritters with sliced of tomatoes, shallots and tamarind sauce	5,000
Vegetable Aloo Samosa filled vegetable potatoes samosa coated in pastry dough served with tamarind sauce	5,000
Fried Chicken Drumsticks marinated chicken drumsticks with sweet chili sauce	7,000

MYANMAR SALADS

Shan Tomato Salad with shallots and crushed peanuts	5,000
Avocado Salad with sesame, shallots, tomatoes and coriander	6,500
Tea Leaf Salad La phet, fermented tea leaf's with shallots, tomatoes and roasted nuts mix	4,500
Baked Eggplant Salad baked eggplant with crushed peanuts, onion and coriander	5,000
Kalaw Deep Fried Beef Salad spicy salad with tomatoes, cucumber, chilies, shallots, garlic	7,500

LOCAL SOUP BOWLS

Traditional Shan Noodle with rice noodle, traditional spices with marinated chicken and tomato gravy, chicken stock & condiments	6,500
Shan Chicken & Mustard Leaf Soup regional Shan chicken soup with pickles	5,000
Shan Lentil-Sweet Potatoes Soup traditional home style lentil soup with ginger	5,000

SHAN & LOCAL KITCHEN

Cashew Nut Fried Rice Fried Rice with cashew nut, vegetables, garlic, two grilled marinated chicken skewer and fried egg	7,500
Danu Chicken Tea Leaf Curry Ethnic pickled vegetable & chicken curry with garlic, onion, tomatoes and tamarind flavor	9,500
Aromatic Chicken from the Shan Hills with garlic, ginger, chilies, onion, turmeric, lemongrass, tomatoes and coriander	9,500
Kalaw Minced Pork with Mint with shallots, ginger, coriander and lime	9,500
Yangon Beef & Potato Curry with onions, garlic, ginger and tomatoes	10,000
Mandalay Kebat (Chicken / Beef) with shallots, tomatoes, ginger, peppers, coriander, turmeric and lime with a choice of chicken or beef	9,500
Danu Fish Curry Authentic flavored butterfish curry with shallots, tomatoes, garlic, ginger and lime	8,500
Inle Fish Creation in Banana Leaf Steamed Seabass with spinach, garlic, onions, chili, tomatoes, coriander leaf's	13,500

VEGETARIAN LOCAL KITCHEN

Nepalese Vegetable Aloo with potatoes (Aloo), dahl beans, shallots, vegetables, turmeric, lemongrass, Shan tofu and coriander leaf's	9,000
Cauliflower, Tomatoes & Sweet Corn Wok fried with local flavors, garlic, onion and parsley	7,500
Fried Kale with Tomato Gravy Fried Kale leaf's with garlic and tomatoes gravy	7,500

All Local/Shan dishes are served with steamed rice



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Western Delights

SALADS

- Green Garden Salad L 9,000 | S 5,500
with lettuce, cucumbers, tomatoes, red onions, carrots and lime and olive oil topped with fried Shan tofu
- Caesar's Salad 11,500
with romaine lettuce, parmesan cheese, anchovies, bacon, garlic croutons, poached egg, Caesar's dressing
- Greek Salad 12,500
served with tomato cucumber, onion, assorted bell pepper, feta cheese, spring onion, olives and lemon olive dressing
- Salad Nicoise 12,500
with lettuces, black olives, boil eggs, green beans, potatoes, onions, tomatoes, tuna and French mustard dressing

SPAGHETTI CREATIONS

- Feta & Spinach 12,500
Creation based on aglio olio pepperoncino add with fresh spinach, sundried tomatoes and topped with feta cheese.
- Chicken Cajun 13,000
Mexican spices flavored classic pasta, with capsicum, garlic, grilled chicken stripes, cream and topped with cheddar cheese.
- Homemade Meat Sauce 13,500
Traditional homecooked meat sauce with beef, onions, garlic, carrots and tomatoes, served with parmesan cheese

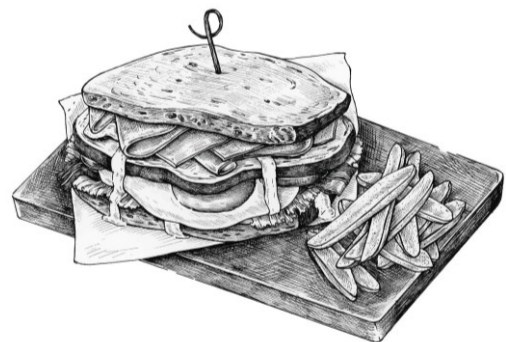
BURGERS

- Heritage Burger 15,000
imported Australian beef patties in a toasted sesame bun with cheddar cheese, lettuce, tomatoes, cucumber, onions, gherkin pickles and truffle mayonnaise accompanied with a side salad and homemade French fries

SANDWICHES

- Classic Club Sandwich 11,000
grilled chicken, bacon, cheddar cheese, ham & fried egg
- Ham & Cheese Sandwich 10,000
honey baked ham & cheddar cheese
- Tuna Sandwich 9,500
tuna, onion, olives, capers
- Grilled Vegetable & Cheese Sandwich 8,500
cheddar cheese & grilled vegetables

****All sandwiches are handcrafted with toasted homemade brown bread, spread with mayonnaise, filled with tomatoes, cucumbers, lettuces and served with French fries and salad garnish*





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Western Classic

SOUPS

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| Potato-Fennel Soup | 6,500 |
| with regional ingredients and topped with bacon crisps | |
| Tomato-Papaya Soup | 6,500 |
| fresh tomatoes soup served with crispy garlic bread | |

MEAT & FISH

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| Chicken Tikka Masala | 15,000 |
| Anglo Indian - British favorite
grilled chicken, tomato curry sauce,
cauliflower, coriander, ginger, yoghurt, with spiced rice | |
| British Beef Stew | 16,500 |
| traditional stew made from imported beef and served
with mashed potatoes accompanied with a side salad
bowl | |
| Bangers & Mash | 18,500 |
| two grilled English pork sausages with onion gravy,
potatoes mash and assorted vegetables
<i>***Sausages are produced by PrimeCut Yangon –
German Traditional Craftsmanship</i> | |
| Grilled Chicken Breast | 17,500 |
| served with supreme sauce, roasted Shan potatoes
and assorted vegetables | |
| BBQ Pork Chop | 20,000 |
| served with black pepper sauce,
garden vegetables and sautéed potatoes | |
| Pan Fried Grouper Fillet | 20,500 |
| served with garden vegetables, steamed rice
and butter-lemon-caper saucer | |

SWEET DESSERTS

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| Seasonal Fruit Platter | 5,000 |
| assorted seasonal fruits with lime and
wild Shan honey | |
| Warm Apple Crumble | 6,500 |
| Homemade, with oats & almond crumble
and vanilla ice-cream | |
| Rich Chocolate Cashew Nut Brownie | 6,000 |
| homemade cashew nut brownie with Belgium
chocolate and homemade vanilla ice-cream | |
| Banana Pancake | 6,000 |
| with butterscotch, chocolate sauce, almond splits,
and homemade vanilla ice-cream | |
| Homemade Semolina Cake | 6,000 |
| Traditional Semolina Fruit Cake | |
| Gourmet Ice-Cream | Scoop/2,000 |
| imported ice-cream with a choice of three flavors;
Vanilla, Strawberry & Chocolate | |

