



1. Fried Cashew Nuts 3000

炒腰果 သီဟိုဠ်စေ့ကြော်



2. Fried Chicken Pieces 4500

炸鸡块 ကြက်တုံးကြော်



3. Fried Fish Crackers 2000

煎鱼片

2000

ငါးမုန့်ကြော်

4. Chicken Sandwich 4000

4000

面包夹肉 (鸡肉) အသားညှပ်ပေါင်မုန့် (ကြက်)



5. Fried Watercress 2500

2500

净炒空心菜 ကန်ဖွန်းပလိန်း



6. Fried Watercress with Mushroom 3000

3000

蘑菇炒空心菜 မှိုကန်ဖွန်း





7. Omelette 2500

8. Omelette with Chicken Salami 3000

9. Omelette with Chicken Sausage 3000

炒鸡蛋

ကိဉ္ဇမ္ဗေကြော်



10. Fried Meat Ball (Chicken /Pork) 4500

鸡肉丸 အသာလုံးကြော်

11. Crumbed fried Meat (Chicken/Pork)

肉煎饼 သားပြားကြော်

4800



12. French Fries 2500

炸薯条 အာလူးချောင်းကြော်



13. Fried Onion Ring 2000

炒洋葱圈 ကြက်သွန်ကွင်းကြော်



14. Prawn Tempura 6000

ပုစွန်တန်ပူရာ / 柠檬虾



15. April Chicken 4500

月鸡 / ကြက်တုံးပေရယ်



16. Crispy Fried Prawns 5000

炸酥虾 / ပုစွန်အမွှေကြော်

17. Hot & Spicy Chicken 4000

辣炒鸡肉 / ကြက်မြောက်စပ်



18. Prawn Special 4500

特色虾 ပုစွန်စပါယ်ရှယ်

19. Fried Chicken with Cashew Nuts 4500

鸡肉腰果 / ကြက်သားသိဋ်စေ့ကြော်





**20. Hot & Spicy Eel**

**4000**

辣炒鱈鱼    ငါးရှဉ့်ခြောက်စပ်



**21. Fried Calamari Rings 4000**

炸墨鱼圈    ကင်းမွန်ကွင်းကြော်

**22. Fish & Chips**

**4000**

炸鱼肉和土豆 / ငါးအသားကြော်နှင့် အာလူးကြော်



**23. Boiled Vegetables 3000**

水煮蔬菜    အသီးအရွက်ပြုတ်

**24. Beef Sandwich 4000**

面包夹肉 (牛肉)

အသားညှပ်ပေါင်မုန့်.(အမဲသား)





25. Spaghetti Carbonara 5000



26. Grilled Chicken - 4500



27. Marinated Prawn Salad 5000

凉拌虾 ပုစွန်အစိမ်းသုပ်



28. Chicken Salad 4000

凉拌鸡肉 ကြက်သားသုပ်

29. Potato Salad 3500

凉拌土豆 အာလူးသုပ်



30. Squid Salad 4000

凉拌鱿鱼 ပြည်ကြီးငါးသုပ်



31. Seaweed Salad 3000

凉拌银耳 ကျောက်ပွင့်သုပ်



32. Papaya Salad Myanmar Style 2500

凉拌缅甸木瓜 မြန်မာသဘောသီးသုပ်



**33. Grilled Beef Salad 4000**  
凉拌烤牛肉 အမဲသားကင်သုပ်



**34. Vegetable Salad 3000**  
凉拌蔬菜 အသီးအရွက်သုပ်



**35. Green Leaf Soup (Chicken/Pork/Seafood) 2500**  
绿色汤 (鸡肉/猪肉/海鲜)  
အစိမ်းရောင်ဟင်းချို(ကြက်/ဝက်/ပင်လယ်စာ)



**36. Assorted Vegetable Soup (Seafood) 4000**  
12种材料汤 (鸡肉/猪肉/海鲜)  
12ရိုးဟင်းချို(ကြက်/ဝက်/ပင်လယ်စာ)



 **37. Tom Yum Soup (Chicken/Pork/Seafood) 4500**  
酸辣东央汤 (鸡肉/猪肉/海鲜)  
တုံရမ်းဟင်းချို(ကြက်/ဝက်/ပင်လယ်စာ)



**38. Farmers Soup (Seafood) 3000**  
农民汤 (海鲜) လယ်သမားဟင်းချို(ပင်လယ်စာ)

**39. Sour Vegetable Soup (Chicken/Pork/Seafood) 3000**  
杂菜汤 (鸡肉/猪肉/海鲜)

ကြံမဆိုင်ဟင်းချို(ကြက်/ဝက်/ပင်လယ်စာ)

**40. Chinese Egg Drop Soup Chicken 3500**  
炖鸡蛋鸡肉 ကြက်ဥကြက်သားစွတ်ပြုတ်



**41. Vegetarian Noodle Soup 3000**  
煮素面 သက်သက်လွတ်ခေါက်ဆွဲပြုတ်



**42. Vegetarian Vermicelli Soup 3000**  
煮素米粉 က်သက်လွတ်ကြာဇံပြုတ်



**43. Creamy Mushroom Soup**  
(Small) 2000  
(Large) 4000



**44. Fried Noodles**  
(Chicken/Pork/Seafood) 3500

炒面 (鸡肉/猪肉/海鲜)

ခေါက်ဆွဲကြော်(ကြက်/ဝက်/ပင်လယ်စာ)





**45. Fried Crispy Noodles 3500**

干炒面 ခေါက်ဆွဲကြပ်ကြော်

**46. Malaysian Fried Noodles (Seafood) 3800**

马来西亚炒面 (海鲜) မလေးရှားခေါက်ဆွဲကြော် (ပင်လယ်စာ)

**47. Ee-Fu Noodles**

**(Chicken/Pork/Seafood) 3800**

以夫炒面 (鸡肉)

°ဖူးခေါက်ဆွဲကြော်(ကြက်/ဝက်/ပင်လယ်စာ)



**48. Fried Rice (Chicken /Pork/ Seafood)**

炒饭 (鸡肉/猪肉/海鲜) 3800

ထမင်းကြော်(ကြက်/ဝက်/ပင်လယ်စာ)

**49. Sausage Fried Rice (Chicken /Pork/ Seafood) 4000**

炒饭 (鸡肉/猪肉/海鲜)

(Sausage)ထမင်းကြော်(ကြက်/ဝက်/ပင်လယ်စာ)

**50. Spicy Fried Rice (Chicken /Pork/ Seafood) 3800**

炒饭 (鸡肉/猪肉/海鲜) ထမင်းကြော် (ကြက်/ဝက်/ပင်လယ်စာ)



**51. American Fried Rice (Chicken/Pork/Seafood) 3800**

美式炒饭 (鸡肉/猪肉/海鲜)

အမေရိကန်ထမင်းကြော်(ကြက်/ဝက်/ပင်လယ်စာ)

**52. Malaysian Fried Rice (Chicken/Pork/Seafood) 3800**

马来西亚炒饭 (鸡肉/猪肉/海鲜)

မလေးရှားထမင်းကြော်(ကြက်/ဝက်/ပင်လယ်စာ)

**53. Plain Rice with Chopsuey (Chicken/Pork/Seafood) 3800**

盖饭 (鸡肉/猪肉/海鲜)

ထမင်းပေါင်းကြော်(ကြက်/ဝက်/ပင်လယ်စာ)



**54. Pepper Prawns 4500**

黑胡椒虾 ပုစွန်ငရုပ်ကောင်းချက်

**55. Thai Sour & Spicy (Chicken/Seafood) 4000**

泰国酸辣 (鸡肉/海鲜) ထိုင်းချဉ်စပ်(ကြက်/ပင်လယ်စာ)

**56. Kung Pao(Chicken/Pork/Seafood)4500**

宫爆肉 (鸡肉/猪肉/海鲜)

ကုန်းဘောင်ကြော်(ကြက်/ဝက်/ပင်လယ်စာ)





57. Chopsuey Vegetables 2800

炒各种蔬菜 (素菜)

သီးရွက်စုံကြော်(သက်သက်လွတ်)



58."Chopsuey Vegetables (Chicken/Pork/Seafood) 3500

炒各种蔬菜 (鸡肉/猪肉/海鲜) သီးရွက်စုံကြော်(ကြက်/ပက်/ပင်လယ်စာ)

59. Fried Kailan with Oyster Sauce 2500

芥蓝耗油 ကိုက်လန်ခရုဆီ



60. Sweet & Spicy Meat 4000

糖醋鱼 ငါးသားချိုစပ်



61. Japanese Tofu Sweet Curry 3500

煮日本豆腐甜味 ဂျပန်တို့ဟူးအချိုချက်

62. Chicken Casserole 4000

砂锅鸡肉 ကြက်သားပြေအိုး

63. Plain Rice 600

白饭 ထမင်းဖြူ



64. Tofu Casserole 3500

砂锅豆腐 တို့ဟူးပြေအိုး





65. Fried Sweet Bean, Cauliflower and Corn 3000炒

扁豆/菜花/玉米 ရွှေပဲသီး/ပန်းပွင့်/ပြောင်းဖူးကြော်)

66. Thai Mustard Leaf with Oyster Sauce 3000

泰国青菜耗油 ထိုင်းမုန်ညင်းခရုဆီ



67. Fried Beef with Watercress 3000

牛肉炒空心菜 အမဲသားနှင့်ကန်ဖွန်းရွက်ကြော်

68. Crab Curry 4000

螃蟹 ဝက်နန်းဟင်း



69. Yum Yum 1500

艳艳面 ယမ်ယမ်



70. Fruit Platter 3500

各种水果 သစ်သီးစုံ



71. Fried Banana with Treacle 2000

ငှက်ပျောသီးကြော်ထန်းလျက်ဆမ်း



# COCKTAILS

## Long Island Iced Tea

**4000ks**

*The origin of the Long Island Iced Tea. Robert "Rosebud" Butt claims to have invented the drink as an entry in a contest to create a new mixed drink including Triple Sec, in 1972 while he worked at the Oak Beach Inn on Long Island, New York.*

**Bacardi 15ml/ Tequila 15ml/ Vodka 15ml/ Gin 15ml/  
Triple Sec 15ml/ 10ml Cola**



## Margarita

**3500ks**

One of the earliest stories is of the Margarita being invented in 1938 by Carlos "Danny" Herrera at his restaurant in Mexico, created for customer and former Ziegfeld dancer Marjorie King, who was allergic to many spirits, but not to tequila.

**Tequila 50ml/ Triple Sec 50ml/  
Lime juice 10ml/ sugar 5ml**

## Blue Lagoon

**3000ks**

*Blue lagoon has not much of history, in fact this is one of the best sellers among ladies at Retro Bar. The liqueur used is a flavored with the dried peel of the laraha citrus fruit, grown on the island of Curaçao.*

**Vodka 50ml/ Blue Curaçao 25ml/ Lime  
juice 5ml/ Sprite top up**



## **Cosmopolitan**

**3500ks**



Long before *Sex and the City* TV-series helped bolster the popularity of the cosmo, various bartenders were staking their claims as the cocktail's "true" creator. According to various stories, the drink originated in Minneapolis, South Beach, San Francisco, Manhattan and Provincetown, Massachusetts

**Vodka 50ml/ Lime Juice 5ml/  
Cranberry Juice top up.**

## **Tequila Sunrise 3500ks**

*The more popular modern version was created by Bobby Lozoff and Billy Rice in the early 1970s while working as young bartenders at the Trident in Sausalito, California north of San Francisco. In 1972, at a private party at the Trident organized by Bill Graham to kick off the Rolling Stones' 1972 tour in America, Mick Jagger had one of the cocktails, liked it, and he and his entourage started drinking them. They later ordered them all across America, even dubbing the tour itself their "coke and tequila sunrise tour"*



**Tequila 50ml/ Grenadine 5  
ml/ Lime juice 10ml/ sugar 5ml**

## **Gimlet**

**1000ks (local)/3000ks**

*The gimlet is a cocktail made of gin and lime juice. A 1928 description of the drink was: "gin, a spot of lime, and soda." The description in the 1953 Raymond Chandler novel The Long Goodbye stated that "a real gimlet is half gin and half Rose's lime juice and nothing else".*

**Gin 50ml/ Lime 5ml/ Sugar 5ml**

## **Cuba Libre**

**1000ks (local)/3000ks**

*Along with other drinks, the Cuba Libre shares the mystery of its exact origin. The only certainty is that this cocktail was first sipped in Cuba. The year? 1900 is generally said to be the year that cola first came to Cuba, introduced to the island by American troops. But "Cuba Libre!" was the battle cry of the Cuba Liberation Army during the war of independence that ended in 1898*



**Bacardi 50ml/ Lime Juice 5ml/ Cola top up**



## **Screw Driver**

**3000ks**

*Decades ago, American oil workers in the Persian Gulf discreetly added vodka to their orange juice while on the job. The code name for the mixed drink was called screw driver.*

**Vodka 50ml/ Orange Juice**

## **Mai Tai**

**3000ks**

*Victor J. Bergeron claimed to have invented the Mai Tai in 1944 at his restaurant, Trader Vic's, in Oakland, CA. Victor's rival, Don the Beachcomber, claimed to have created it in 1933 at his then-new bar named for himself (later a famous restaurant) in Hollywood. Don the Beachcomber's recipe is more complex than that of Vic's and tastes quite different. June 30th is National Mai Tai Day. "Maita'i" is the Tahitian word for "good"*

**Rum 50ml/ Orange / pineapple / Amaretto 15ml**

## **Pimm's Cup**

**3000ks**

*Pimm, a farmer's son from Kent, became the owner of an oyster bar in the City of London, near the Bank of England. He offered the tonic (a gin-based drink containing a secret mixture of herbs and liqueurs) as an aid to digestion, serving it in a small tankard known as a "No. 1 Cup", hence its subsequent name.*

**Pimm's No.1 50ml/ Cucumber/ Mint/ Apple/ Sprite top up.**

## **Daiquiri**

**1000ks (local)/3000ks**

*Daiquiri is also the name of a beach and an iron mine near Santiago de Cuba, and is a word of Taíno origin. The drink was supposedly invented by an American mining engineer, who was in Cuba at the time of the Spanish-American War.*

**Pimm's No.1 50ml/ Cucumber/ Mint/ Apple/ Sprite top up**

## **Gin Tonic**

**1000ks (local)/ 3000ks**

*In the 1700s it was discovered that quinine could be used to prevent and treat the disease, although the bitter taste was unpleasant. British officers in India in the early 19th century took to adding a mixture of water, sugar, lime and gin to the quinine in order to make the drink more palatable.*

***Gin 50ml/ Tonic 100ml/ with lime wedge***

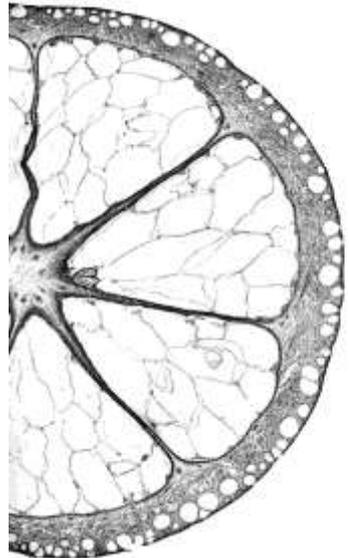


## **Whiskey Sour**

**1000ks (local)/ 3000ks**

*In the 1700s the British Royal Navy realized that a lemon or lime a day, kept the scurvy away. The first man to study the importance of citrus fruit in preventing the illness, James Lind, was Scottish (in our opinion, Scots always have the right idea). Lind told the navy to give lemon or lime juice to its sailors (the reason Brits are still known to some as 'limeys'). Of course, lemon by itself is utterly disgusting, so the sailors, being sailors, mixed in the fruit juice with grog (weak beer and rum). The mix of lemon or lime juice with an alcoholic drink later became known as the 'sour'.*

***Whiskey 50ml/ Lime Juice***



## **Black Russian**

**3000ks**

*This combination first appeared in 1949, and is ascribed to Gustave Tops, a Belgian barman, who created it at the Hotel Metropole in Brussels in honor of Perle Mesta, then U.S. ambassador to Luxembourg. The cocktail owes its name to the use of vodka, a typical Russian spirit, and the blackness of the coffee liqueur.*

***Kahlua 50ml/ Vodka 50ml***

## **63 Special**

**1000ks (local)/ 3000ks**

*This innovation made to the highest selling cocktail at Retro Bar, This was later put into the menu as for the high demand. Original work was done by a bar expert back in 2015.*

***Rum 50ml/ Fresh Watermelon Juice /lime***

## **Rangoon**

**1000ks (local)/3000ks**



*Rangoon is a very basic cocktail made with mixing Orange Juice and Rum; originally this was made using Mandalay Rum when it was created. They say it's a quick and easy masterpiece equivalent to a "screwdriver" which is made out of orange and vodka.*

***Rum 50ml/ Orange Juice /lime***

**B -52**

**3500ks**



*The Boeing B-52 Stratofortress is a long-range, subsonic, jet-powered strategic bomber. The B-52 was designed and built by Boeing, which has continued to provide support and upgrades, its high power might be the reason this cocktail was named after.*

**Kahlua 50ml/ Vodka 50ml**

**Jager Bomb**

**1000ks (local)/ 3000ks**

*The Jägerbomb is a bomb shot mixed drink that was originally mixed by dropping a shot of Jägermeister into a glass of Red Bull or other energy drinks.*



**Jägermeister 50ml/ Red Bull**

**Tequila**

**2500ks**

*Lip,Sip,Suck – is the Mexican style of drinking tequila. Much explanation is not needed have two or three and to find the real explanation.*

**Salt/Lime/ 25ml Tequila**

***Official cocktail history starts around the beginning of the 19th century. The first known printed use of the word "cocktail" was in 1803 in an article in the Farmer's Cabinet (Amherst, New Hampshire, April 28, 1803). .***

***Another Cocktail story refers to the leftovers of a cask of ale, called cock tailings. The cock tailings from various spirits would be mixed together and sold as a lower priced mixed beverage of (understandably) questionable integrity.***

***The ingredients listed (spirits, sugar, water, and bitters) match the ingredients of an Old Fashioned, which originated as a term used by late 19th century bar patrons to distinguish cocktails made the "old-fashioned" way from newer, more complex cocktails.***





Opened on 31<sup>st</sup> December 2014

The highest occupancy in one day at Retro Bar 670pax  
– 26<sup>th</sup> November 2015

At Retro Bar we do not use (Ajinomoto)

Pioneers of having Sri Lankan food in-house menu

Invented two cocktails to the world “63 special” and  
“Rangoon”

Highest Facebook party confirmation in Myanmar  
2015, for COC party more than 10000 people  
confirmed.

Started hosting weddings and staff parties in 2016

Web: <http://hotel63myanmar.com/facilities>

FB: retroaryangon

# Juices

LIME



**2500ks**

WATER MELON



**2500ks**

PINEAPPLE **2500ks**



PAPAYA **2500ks**

ORANGE **3000ks**



CRANBERRY **3000ks**

AVACADO **3500ks**



MIXED FRUIT



**3000ks**



**Blueberry Soda – 2500**



**Kiwi Soda -2500**

**Blue Orange Soda -2500**



# Coffee Menu

The native (undomesticated) origin of coffee is thought to have been in Ethiopia. The earliest substantiated evidence of either coffee drinking or knowledge of the coffee tree is from the 15th century, in the Sufi monasteries of Yemen.

The story of Kaldi, the 9th-century Ethiopian goatherd who discovered coffee when he noticed how excited his goats became after eating the beans from a coffee plant, did not appear in writing until 1671 and is probably apocryphal.

Espresso	1500
Double Espresso	2000
Americano	2000
Cappuccino	3000
Iced Coffee	3000
Café Latte	3000
Café Mocha	3000
Super coffee Local	500



# Beverages

Water 1Litre	500
Iced Coffee Canned 40G	1000
Coca Cola	1000
Soda	1000
Tonic	1000
Bacchus	1000
Red Bull/Shark	1000
Pokka Orange/Lychee	1000
Perrier Water	3000
Ginger Ale (Goldberg)	2000
Effect Energy Drink (Germany)	2000
Spy Red (bubbly wine)	2000
Spy Black (bubbly wine)	2000
Chan Beer	1000
Dagon Beer Canned	1000
Tuborg Beer	2000
Regal 7 Beer	2000
Myanmar Beer	2000
Dagon Light Beer	1500
Wine Red - Sauvignon Blanc 187ml	8000
Wine White - Cabernet Sauvignon 187ml	8000



Shisha/ Hookah 1hr (no room service)

The origins of the hookah come from the north western provinces of India along the border of Pakistan in Rajasthan and Gujarat nearly millennia back. These hookahs were simple, primitive, and rugged in design, usually made from a coconut shell base and tube with a head attached.



### **Few bottles to sail with...**

Absolute Vodka 1Litre	19000
Bacardi White/Gold	18000/19000
Bacardi White	18000
Athaya Red/white/Rose	5000glass /20000
Black Label	31000/38000
Red Label 750ml/ 1000ml	17000/20000
Captain Morgan 1Litre	20000
Chivas Regal 750ml	31000
Gelnfiddich 750ml/ 1Litre	37000/45000
Gordons 750ml	13000
Grand Royal Gold/Double Gold	11000/21000
Jägermeister 700ml	24000
Tequila 750ml	23000
High Commissioner 700ml/1000ml	11000/14000
Old Arrack	27000
Sole Spumante (Sparkling Wine)	40000
Sole Wine Rose/Red/White 750ml	26000



# #Sri Lankan

**NOTE –SRI LANKAN FOOD IS USUALLY SPICY and takes more time to cook.**

**How to Eat – Similar to most of the Asian countries, rice is the main food you will find in any Sri Lankan plate. Even-though there are many other variations eating these lovely curries, plain rice accompanied by curries will give you the desired Sri Lankan taste. They Say eating with hands gives you the real taste.**

## **POL SAMBOL - 2500ks**



(Coconut sambol) is a traditional Sri Lankan dish made from coconut, mostly used as an accompaniment with Rice, String Hoppers, Hoppers, and many more meals.

***1 portion is enough for 3 pax***

## **FRIED KUNISSO SAMBOL – 3000ks – add dried Shrimp**



## **DHAL CURRY (LENTIL) – 3000KS**

(PARIPPU) is a must have dish in Sri Lankan cuisine,  
The curry is made to perfection with Sri Lankan spices &  
Coconut milk.

***1 portion is enough for 2 pax***





## WAMBATU MOJU – 3500ks



Egg Plant Moju is one of the most celebrated classic Sri Lankan dishes. There are few regional variations of cooking methods for this lovely side dish; rest assured none of them will disappoint your taste buds. Sri Lankans called this vegetable as "wambatu" & it's also known as eggplant, brinjal, eggplant, aubergine & melongene.

***1 portion is enough for 2 pax***



## TEMPERED POTATOES – 3500KS

*Ala Thel dala – ala themparaduwa* are few names this dish is being called;

This unique Sri Lankan dish is as-well a popular dish among the locals.

***1 portion is enough for 2 pax***



## **DEVILLED MEAT DISH– 4000KS** (*chicken/pork/fish*)



*Devilled dish is a new addition for the traditional Ceylonese cuisine. Devilled dish, which is loved by many for its spicy, sweet and sour taste goes as a side dish yet often goes as a classic “drinks and bites” dish.*

*500ks additional for prawns, cuttlefish and beef*

**1 portion is enough for 1 pax**



## **GOTUKOLA SAMBOL – 2000KS**

*Pennyworth which is called Gotukola in Sri Lanka for its shape is an extremely health friendly salad type dish. Our chefs at Hotel 63 has specialized the mix to perfection.*

**1 portion is enough for 2 pax**



## **SRI LANKAN STYLE MEAT CURRY – 4000KS**

*(chicken/pork/fish)*



Typical Sri Lankan style curry made with chosen curry powders and condiments in to a true Sri Lankan chef-d'oeuvre in traditional Ceylonese cooking.

*500ks additional for prawns, cuttlefish and beef*

***1 portion is enough for 1 pax***



## **CARROT CURRY – 3000KS**

*Carrot curry is a health friendly curry made with addition of coconut milk and flavors. The curry is an authentic sri Lankan dish.*

***portion is enough for 2 pax***



## **PUMPKIN CURRY – 3000KS**

*Similar to Carrot curry, pumpkin is also amongst the favorite dishes of Sri Lankan homes.*

***1 portion is enough for 2 pax***



## **Haal Masso Thel dala - 3000KS**

*Haal Masso (Sprats) fried with onion and preferred sri Lankan spices. A good combo with pol sambol.*



## **PAPADUM- 1500ks**

Papadum is a thin, crisp, disc-shaped food from the Indian subcontinent; typically based on seasoned dough, fried or cooked with dry heat.

## **GINGER TEA– 700KS**

*Ginger Tea (Inguru htay) is Sri Lankans favorite beverage after a good wholesome meal, Ceylon known as the best tea producers in the world has its own variations of consuming it; ginger mix is the most popular fusion among the locals within Sri Lanka.*

## **OLD ARRACK (25ml) – 900KS**

*The favorite of Sri Lankans. The distinctive flavor is obtained from refining and maturing in seasoned Halmilla vats.*