







- All our traditional meals are freshly made. We try to use as much local produce as possible and if available get organic vegetable and fruit.
- Our juices are also freshly made from in season fruit, and we don't add anything.
- We use spices and herbs to give each dish its specific flavour and we don't use monosodiumglutamate.
- Although we prefer you to enjoy our meals in our Tea Garden, it is possible to order takeawayfood.
- You can bring your own container, use one of our 'tiffin' boxes after leaving a deposit or use an biodegradable food box for a smell fee.
- If you like our dishes so much you would like to taste them at home, you can follow one of our Cooking Courses, ask staff for the details.
- Borderline Collective is a Social Enterprise that is managed by its staff, 100% selfreliant and able to support 12 Women
- Groups, 15 Burmese Artists, give space to several CBO's and NGO's in Mae Sot, organise art shows, movie nights and other activities.

Borderline wants to offer the public in Mae Sot, Thailand a taste of Burma.

The dishes served in the restaurant have been selected for their specific taste, their geographic origin and their use of local produce and healthiness.

For our tea we created a unique blend with ingredients from Burma and from Thailand. The Burmese part consists of two kinds of tea leaves, Shwe Phie Moe Lwoot from Shan State and Za Yan Tea leaves, from Pa'O area in middle Burma. Where the hills of Shan state in Burma produce most of the teas from Burma, in Thailand the teas come mostly from the hills around Chiang Rai and that is where we got our Thai component from, Camellia Sinensis, a variety derived from an earlier Chinese import.

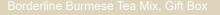


The taste, colour and smell of our blend is very distinctive and with added milk or pure, with ice or drank hot, with or without sugar, it is a tea that is not likely forgotten.

Besides enjoying out tea in the tea garden, you can also enjoy the tea at home. In our shop we sell small bags for 2 to 4 cups and bags with 250 gram for longer enjoyment. In addition we have gift packs and from Shan State we have green tea.









Borderline Burmese Tea Mix 250 gram







Our own blend of tea leaves from Burma and Thailand, served with a sweetened condensed milk, fresh milk and sugar.	
Burmese Iced Tea with Milk	40 Baht
Burmese Iced Tea with Lime	40 Baht
Jasmine Tea	20 Baht
Fresh Mint Leaf Tea	20 Baht
Ginger Tea Made from freshlycut Ginger, is perfect to aid digestion, revive the mind and stimulate the body.	30 Baht
Add Honey	5 Baht

..30 Baht

Burmese Tea Hot.





Our Coffee is grown in the hills and mountains of Thailand.

The home brew comes from Doi Inthanon and is grown, roasted and packed by a Karen Family. Their rich, organic coffee grows under the trees, leaving the mountains green and beautiful.

From the Suan Lahu highland area of Chiang Rai comes medium roast Arabica coffee grown by a collective of Lahu Farmers. They work to develop organic, sustainable and traditional cultivation.

From time to time we get coffee from the mountainous area south of Mae Sot. Mostly from small crops so not always available.

All our coffees are organic and we met the growers and buy directly from them. As the growers roast the coffee themselves, they get the most benefit from their labour.

All these coffees and more are also for sale in our shop.



French Press Coffee (2 servings)	.55 Baht
Espresso	.40 Baht
Filtered Coffee	.30 Baht
Iced Coffee	.45 Baht
Add milk, per serving	5 Baht









BORDERLINE JUICE & YOGURT

Our Yogurt is made from milk that comes directly from cows around Mae Sot.

The only processing is done by ourselves, without any additive.

Yogurt as it is meant to be.

Lemongrass Juice
Roselle Juice
Lime Juice
Lime Basil Juice
Ginger Juice
Banana Honey Juice
Seasonal fruit shake
Yogurt & Honey Lassi
Yogurt Cup with Honey 45 Baht add muesli + 20 Baht
Fruit Salad with Yogurt & Honey



Mandalay Noodle Salad



Long Bean Sala



e Pa Thote



Samosa Sala



Shan Potato Salad



Tomato Salad



Le Pa Thote, Tea Leaf Salad	40 Baht
Long Bean Salad	45 Baht
Shan Potato Salad	50 Baht
Pennywort Salad	50 Baht
Ginger Salad Pickled ginger, finely-grated cabbage, groundnuts, coriander and lime make a refreshing, nutty salad.	50 Baht
Burmese Tofu Salad	50 Baht
Samosa Salad	55 Baht
Burmese-style Tomato Salad	50 Baht
Mandalay Noodle Salad A hearty noodle dish with tofu, lime, coriander and a touch of spice.	50 Baht





Pumkin Soup

otato Curry Flatbread



lam Bia Bae Biote

Nam Bia Bae Biote is a very popular dish in Burma. In every teashop you can order this dish, mostly in the morning. Together with a sweetmilky Burmese tea, this is an ideal breakfast.



STIRFRIES

Beans Sprout & Tofu	50 Baht
Vegetables	50 Baht
Mushrooms & Green Chillies	55 Baht
Mushrooms & Morning Glory	55 Baht

SPECIALITIES

Fried Noodles with Vegetables	
Fried Rice with Vegetables add egg A simple and delicious dish of Jasmine rice mixed with a variety of vegetables and seasoning.	
Nam Bia Bae Biote, Flatbread & Chickpeas	45 Baht
Potato Curry with Flatbread	55 Baht
ShanStyle Pumpkin Soup	50 Baht

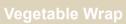
..10 Baht

Specials

White Rice.

Ask staff for any specials we might have.

Samosa Plate





Vegetable Pakora



BORDERLINE SNACKS

Samosa Plate	.40 Baht
A traditional teashop snack stuffed with potato,	
onion and turmeric. Burmese Samosa is smaller	
and less spicy than its Indian cousin.	
Vegetable Wraps (spring rolls)	.45 Baht
Wheat-flour pastry wraps stuffed with	
seasonal vegetables, lightly fried.	
Vegetable Pakoras	.60 Baht
Seasonal vegetables fried in a light and tasty batter.	
Served with lime ginger sauce and is typically	
eaten with plain rice.	
Seesanal Fruit plate with Lime	60 Robt
Seasonal Fruit plate with Lime	.00 Dani



Burmese Tea Cake



Burmese Tea Cake Freshly-steamed cake, not too sweet. A perfect combination with Burmese Tea. Coffee works as well.	.40 Baht
Egg RotiA common snack in Mae Sot and Burma, freshly cooked pastry with egg inside and sugar to tatste.	.20 Baht
Sesame-Peanut-Honey Bar A wholesome bar for energy and proteins,	.50 Baht

also very good for that trek, bike ride or walk in the park.



BORDERLINE COOKING CLASS



Borderline offers cooking classes for who would like to make our salads and juices at home.

We take you to the market, show you where to get the ingredients, show and help you create a full meal with main dish, salad, drink and snack which you can eat after completion and give you a cookbook with plenty of ideas.

Ask staff for details.







COOKING CLASS











luesli



Pear



Peanut Butter

From peanuts, a pinch of salt, some oil and nothing else, we make peanut butter. Organic and nonorganic.

Shampoo

Kafir lime and salt is what we use. There is also a version with Sodium Lauryl Ether Sulfate.

Liquid Detergent

Ash Lime, Roselly Flower will make your dishes clean, can wash your clothes and even clean the kitchen.

Muesli

A rich mixture of Oats, Rye, Barley, Raisins, Linseed, CashewNuts, Almonds, Hazelnuts, Sesame and Sunflower seeds. No added sugar, just the plain ingredients.



