



BORDERLINE TEA GARDEN

# MENU





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 small 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, Gift Box



Borderline Burmese Tea Mix, 250 gram



BORDERLINE  
TEA



Burmese Tea Hot.....30 Baht  
*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  
*Mint Tea brewed from freshlycut leaves, ideal for relaxation and soothing the stomach.*

Ginger Tea .....30 Baht  
*Made from freshlycut Ginger, is perfect to aid digestion, revive the mind and stimulate the body.*

Add Honey.....5 Baht



## BORDERLINE COFFEE

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



*The process of growing, harvesting,  
drying, roasting, grinding and brewing  
our Doi Inthanon coffee,  
as shown by Pim and her father.*

## DOI INTHANON COFFEE





LIME BASIL JUICE



LIME JUICE



BANANA HONEY JUICE



ROSELLE JUICE



## 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 ..... 40 Baht

*High in beta-carotene and antioxidant,  
Lemongrass stimulates digestion and cleans  
toxins in the body.*

Roselle Juice ..... 40 Baht

*Juice made from dried hibiscus flowers. High  
in vitamin C and believed to reduce cholesterol.*

Lime Juice ..... 40 Baht

Lime Basil Juice..... 40 Baht

Ginger Juice ..... 40 Baht

*Sweet and spicy, is high in antioxidants.*

Banana Honey Juice ..... 40 Baht

*Banana and Honey with a twist of lime served over ice.*

Seasonal fruit shake ..... 40 Baht

*add yogurt..... + 10 Baht*

*Made with fresh seasonal fruits and ice.*

*Aslk staff for avaiability.*

Yogurt & Honey Lassi ..... 45 Baht

Yogurt Cup with Honey ..... 45 Baht

*add muesli ..... + 20 Baht*

Fruit Salad with Yogurt & Honey..... 70 Baht

*add muesli ..... + 20 Bath*





Mandalay Noodle Salad



Le Pa Thote



Shan Potato Salad



Long Bean Salad



Samosa Salad



Tomato Salad



## BORDERLINE BURMESE SALADS

Le Pa Thote, Tea Leaf Salad .....40 Baht

*The most popular Burmese Salad which is the staple of local diet. Steeped tea leaves are mixed with cabbage, fried garlic, sesame seeds, chili, crispy fried beans and peanuts.*

Long Bean Salad .....45 Baht

Shan Potato Salad.....50 Baht

Pennywort Salad .....50 Baht

Ginger Salad.....50 Baht

*Pickled ginger, finely-grated cabbage, groundnuts, coriander and lime make a refreshing, nutty salad.*

Burmese Tofu Salad .....50 Baht

Samosa Salad .....55 Baht

Burmese-style Tomato Salad.....50 Baht

*Sliced tomato, finely-grated cabbage, groundnuts, coriander and lime make a zesty and unique dish.*

Mandalay Noodle Salad .....50 Baht

*A hearty noodle dish with tofu, lime, coriander and a touch of spice.*



Pumkin Soup



Potato Curry Flatbread



Nam 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.*



## BORDERLINE

### STIRFRIES

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

## SPECIALITIES

Fried Noodles with Vegetables ..... 50 Baht  
*add egg..... +5 Baht*  
*Noodles mixed with a selection of seasonal vegetables  
& coriander, tossed in light soy sauce.*

Fried Rice with Vegetables ..... 50 Baht  
*add egg ..... + 5 baht*  
*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

White Rice ..... 10 Baht

Specials  
*Ask staff for any specials we might have.*



Samosa Plate



Vegetable Wrap



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.*

Seasonal Fruit plate with Lime .....60 Baht



## BORDERLINE SWEETS

Burmese Tea Cake



Burmese Tea Cake .....40 Baht

*Freshly-steamed cake, not too sweet. A perfect combination with Burmese Tea. Coffee works as well.*

Egg Roti.....20 Baht

*A common snack in Mae Sot and Burma, freshly cooked pastry with egg inside and sugar to taste.*

Sesame-Peanut-Honey Bar.....50 Baht

*A wholesome bar for energy and proteins, 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







Shampoo



Muesli



Peanut Butter



## BORDERLINE MADE PRODUCTS

### 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.*



