

## GRCEO Myanmar culture

“Aarasar.”

I tried out this word very soon after my first mouthful of Mohinga, Myanmar’s unofficial official dish. This fish noodle soup has it all – chickpea fritters, boiled eggs, a complex broth and of course, noodles. *Delicious. Aarasar.*

For an amateur foodie, Myanmar’s unique flavour profile—salty, sour and spicy—had me almost as entranced as the region’s awe-inspiring natural beauty. Mohinga was top of my list of must-tries when I first visited our Ooredoo offices in Yangon. That, and the fried salads synonymous with their legendary street food, including Nan Gyi Thoke, a thick rice noodle salad with fish cakes.

The food here draws on the influences of its neighbouring countries, India, China and Thailand, and I was overwhelmed with the sheer number of options from curries to soups to sweets, and everything in between.

A street vendor shared a Mot Let Kauk, or Burmese doughnut, made with rice flour with a thick molasses sauce that’s crispy, chewy and sweet. *Aarasar.*

Another offered a taste of mutton samosas, salty spice hot crunchy goodness. *Nhails aarasar.* Double delicious.

And then there were the quail skewers, an on-the-go-snack of heat, spice and sweet. *Aarasar shisai.* Yummy delicious.

There’s an extraordinary depth of flavour that is only surpassed by the extraordinary hospitality of its people.

A cup of green tea, a sharing of culture, a warmth of generosity. I can’t wait to visit again.