

mama San

all-day menu

LUNCH SPECIALS (12PM-3PM)

VIETNAMESE "PHO BO" 150

with twice cooked beef rice noodles, Thai basil & Hanoi chilli sauce

HAINANESE CHICKEN RICE 150

with yellow bean dressing, cucumber, pickled ginger & chicken soup

"TOM YUM" OF PRAWN & SQUID 150

with lemongrass, galangal, chili jam & flat leaf coriander

SOFT SHELL CRAB PAD THAI EGG NET 150

with rice noodle, peanuts, dried shrimp, pickled turnip, banana blossom & bean sprouts

CRISPY LEMONGRASS CHICKEN 150

with green mango and papaya som tum, served with a sweet chilli sauce

SMALL PLATES & SALADS

VEGETABLES SAMOSA 50

with potato, green pea, curry leaf, served with green chutney & tamarind jam

PRAWN SIEW MAI 75

with Tobiko & chilli sauce

PORK & PRAWN SPRING ROLLS 75

with sweet chilli sauce

CRISPY CHICKEN DUMPLING 75

with carrot, coriander & chilli mayo

LAMB & PUMPKIN POT STICKER 75

with chilli oil, sweet soya, chilli bean soya & black vinegar

"LARB MOO" 90

spicy Chiang Mai larb salad of pork, shallot, Thai basil, mint, green shallot and roasted rice

SEARED DUCK SALAD 90

with green mango, banana blossom, shallot, Thai basil and chilli jam dressing

TUNA TATAKI 99

with ruby grapefruit ponzu, daikon, avocado & flying fish roe

POPCORN SHRIMP 99

with togarashi & smoked chilli mayo

"CHA LA LOT" 110

Vietnamese grilled minced pork belly wrapped in betel leaves with "nuoc cham"

CHINATOWN STYLE SALT & PEPPER SQUID 120

served with Vietnamese dipping sauce

PRAWN & POMELO SALAD 120

with lime leaf, white coral mushroom, sesame seed & pork floss

"HALONG BAY" CHILLI SALT SOFT SHELL CRAB 140

with cracked duck egg "nuoc cham"

GRILLED BEEF 140

with salad of shredded carrot, green mango, lemongrass, mint, Thai basil & sesame dressing

LARGE PLATES

STIR FRIED SQUID 140

with chilli jam, cashew nuts, long bean, baby corn & Thai basil

MALAYSIAN STYLE "CHAR KWAY TEOW" OF PRAWN 140

with bean sprout, chive & sambal belacan

STIR FRIED SALTED PORK BELLY 150

with yellow bean, garlic, chilli & gailan

MASSAMAN CURRY 150

with chicken, shallot, pumpkin, potato, peanuts & tamarind

GREEN CURRY OF BEEF 180

with long bean, apple eggplant & Thai basil

SLOW COOKED BEEF CHEEK RENDANG 180

with Sumatran spices and coconut milk

CRISPY GOURAMI FISH 180

with kaffir lime, ginger, holy basil, sweet chilli & tamarind sauce

LAMB SAAG 199

with spinach, tomato, kasoori methi, Indian spices & broken burrata

SIDES

Jasmine rice 20

Roti canai 30

Stir fried water spinach with garlic 35

Stir fried Asian greens 50

Stir fried rice with egg, green peas, sweet corn & green shallot 50

DESSERTS

DEEP FRIED ICE CREAM 60

with nutella

CREME BRULEE 60

with espresso affogato

PAVLOVA CRISPY MERINGUE 75

with mango mousse, passion fruit coulis, mixed berries & coconut ice cream

DIM SUM

VEGETABLES SAMOSA 50

with potato, green pea, curry leaf served with green chutney & tamarind jam

VEGETABLES SPRING ROLLS 50

with sweet chilli sauce

PRAWN SIEW MAI 75

with Tobiko & chilli sauce

PORK & PRAWN SPRING ROLLS 75

with sweet chilli sauce

CRISPY CHICKEN DUMPLING 75

with carrot, coriander & chilli mayo

STEAMED PRAWN "HAR GOW" 75

with homemade chilli sauce

CRYSTAL JADE DUMPLING 75

steamed prawn and garlic in a green jade wrapper

THAI STYLE CURRY PUFFS 75

with curry powder, sweet potato, pumpkin, coriander & sweet chilli sauce

LAMB & PUMPKIN POT STICKER 75

with chilli oil, sweet soya, chilli bean soya & black vinegar

"HOI CHO" CRAB MEAT ROLLS DUMPLING 75

with chicken & prawn, salted plum sauce, smoke chilli & micro green

PRAWN DUMPLING 80

with peanuts, green shallot & Szechuan dressing

STEAMED "BAOZI" 85

Shanghai style pork and chive bread dumplings, pan seared, served with chilli oil, Korean chilli paste, sesame seed & shoyu

BEIJING CHICKEN & MUSHROOM DUMPLING 85

with truffle oil & sweet shoyu

SALADS

"LARB MOO" 90

spicy Chiang Mai larb salad of pork, shallot, Thai basil, mint, green shallot and roasted rice

SEARED DUCK SALAD 90

with green mango, banana blossom, shallot, Thai basil and chilli jam dressing

PRAWN & POMELO SALAD 120

with lime leaf, white coral mushroom, sesame seed & pork floss

GRILLED BEEF 140

with salad of shredded carrot, green mango, lemongrass, mint, Thai basil & sesame dressing

DESSERTS

DEEP FRIED ICE CREAM 60

with nutella

CREME BRULEE 60

with espresso affogato

PAVLOVA CRISPY MERINGUE 75

with mango mousse, passion fruit coulis, mixed berries & coconut ice cream

mama san

sunday dim sum

LARGE PLATES

CHINATOWN STYLE SALT & PEPPER SQUID 120

served with Vietnamese dipping sauce

STIR FRIED SQUID 140

with chilli jam, cashew nuts, long bean, baby corn & Thai basil

MALAYSIAN STYLE "CHAR KWAY TEOW" OF PRAWN 140

with bean sprout, chive & sambal belacan

"HALONG BAY" CHILLI SALT SOFT SHELL CRAB 140

with cracked duck egg "nuoc cham"

VIETNAMESE "PHO BO" 150

with twice cooked beef, rice noodles, Thai basil & Hanoi chilli sauce

SOFT SHELL CRAB PAD THAI EGG NET 150

with rice noodle, peanuts, dried shrimp, pickled turnip, banana blossom & bean sprouts

STIR FRIED SALTED PORK BELLY 150

with yellow bean, garlic, chilli & gailan

ROASTED PEKING DUCK 160

with steamed choy sum red bean sauce & mandarin pancake

CRISPY LEMONGRASS CHICKEN 150

with green mango papaya som tum & sweet chilli sauce

HANOI STEAMED FILLET OF FISH 170

with miso, lime, chilli, green shallot, cashew nut & sesame seeds

GREEN CURRY OF BEEF 180

with long bean, apple eggplant & Thai basil

CRISPY GOURAMI FISH 180

with kaffir lime, ginger, holy basil, sweet chilli & tamarind sauce

BABY LOBSTER & CHICKEN KUNG PAO 195

with dry red chilli, cashew nut & Szechuan pepper

"KHAO MOO DANG" 200

pork ribs with Thai red BBQ sauce, Chinese five spice, Hainanese rice & duck egg

SIDES

Jasmine rice 20

Roti canai 30

Stir fried water spinach with garlic 35

Stir fried Asian greens 50

Stir fried rice with egg, green peas, sweet corn & green shallot 50