

mama sar

all-day menu

LUNCH SPECIALS*

CURRY MIE LAKSA 125

with shredded chicken tofu half boiled egg vermicelli & hokkien noodles

HOKKIEN NOODLES SOUP 125

with pork dumpling, pork meatball, bok coy, bean sprouts & crispy wonton skin

VIETNAMESE "PHO BO" 125

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

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

● PEKING DUCK & FIVE SPICE HOISIN STEAMED BUNS 75

with sriracha sauce

STEAMED "BAOZI" 85

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

POPCORN SHRIMP 99

with togarashi & smoked chilli mayo

TUNA TATAKI 99

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

CHINATOWN STYLE SALT & PEPPER SQUID 120

served with Vietnamese dipping sauce

"HALONG BAY" CHILLI SALT SOFT SHELL CRAB 140

with cracked duck egg "nuoc cham"

SIGNATURE CRISPY PORK BELLY 145

with Szechuan chilli salt, tamarillo and tamarind sauce

SALADS

TUNA BETEL LEAF 45/PC

with lemongrass, green tomato, sambal matah and bumbu pasih

SEARED DUCK SALAD 90

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

● CHICKEN & PALM HEART SALAD 90

with tomato cherry, green shallot, white onion, mint leaf, Asian celery, lemongrass and red nam jim

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

LARGE PLATES

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

"STEAMED IKAN BUMBU KUNING" 150

red snapper with green and red tomatoes, lemon basil, chilli,

charred sweet corn and sambal dabu dabu

● "GAENG PED" 155

red curry of duck with longan, pea, eggplant and cherry tomato

ROASTED PEKING DUCK 160

with steamed choy sum red bean sauce & mandarin pancake

"TONGSENG KAMBING" 170

slow braised lamb wrapped in cabbage with tomato, lime leaf

and chilli, served with sambal pedas

● 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

PRAWN & CHICKEN KUNG PAO 195

with dry red chilli, cashew nut & Szechuan pepper

"DENDENG BALADO" 200

caramelized Wagyu beef cheek with green mango salad lemongrass kaffir lime chili & lemon basil

● CRISPY CONFIT PORK HOCK ON THE BONE 360

with nam jim jaew & nam pla prik

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

● NEW DISH ● RECOMMENDED * 12PM-3.00PM



DILARANG MEMBAWA MAKANAN & MINUMAN DARI LUAR - NO OUTSIDE FOOD OR DRINK ALLOWED

PRICES ARE SUBJECT TO 10% GOVT. TAX WITH 7.5% SERVICE CHARGE & ARE IN THOUSANDS RUPIAHS