

SET LUNCH

Mama's Set A

Thai green papaya salad with garlic, chili, fish sauce, tamarind and lemon juice
Stir fried fish with chili jam, long beans, baby corn, galangal and Thai basil \$158

Mama's Set B

Prawn salad with carrots, green mango, coriander and nuoc cham dressing
"Pho Bo", Vietnamese beef noodles soup with onions and fresh coriander \$168

Mama's Set C

Stir fry minced chicken with chili garlic, long bean, baby corn, basil, Jasmine rice,
runny fried egg and light daikon chicken broth \$138

Mama's Set D (Vegetarian)

Beetroot salad with green beans, cucumber and chat masala
Red curry with tofu, long beans and okra \$118

Add \$48 for Glass of Wine

Sparkling Charles de Fere Jean - **White** Soft press Chardonnay - **Red** Soft press Shiraz Cabernet

**Add \$20 for unlimited refill of Ice Chai Tea,
Americano coffee and soft drinks**

À LA CARTE

Starter and Salads

Soft shell crab hand rolls with avocado mousse, Daikon mint and tobiko roe (2 pcs)	\$80
Vegetarian rujak salad with apple, cucumber, mint, peanuts, sesame and tamarind chili sauce	\$128
Salmon salad with lettuce, avocado, cucumber, sesame, sweet corn & wofu sauce	\$138
Tuna Tartar with watermelon, basil, coriander sesame, hot & sour dressing	\$158
Chicken & pomelo salad with lime, banana, blossom cucumber and mint	\$118
Raw Fish nachos with taro chips, Asian chimichurri, chili, avocado, mousse and lime	\$118
Crispy saltbush lamb ribs with ginger, coriander lemon & pomegranate sauce	\$158

Mains

Claypot caramelized snapper with young Coconut water, pepper corn, green mango and thai basil	\$238
Vegetarian red curry of pumpkin with baby corn, long beans and Thai basil	\$138
Marinated grilled chicken with black pepper, coriander root, garlic swith namh jim sauce	\$178
Crispy whole snapper with three-flavor sauce Ginger, turmeric, pineapple, chili and tamarind	\$228
Dendeng Balado caramelized short rib beef With pounded chili kaffir lime and lemon basil	\$198
Pad thai with prawns rice noodles tofu dried Shrimp garlic chives bean sprouts and Peanuts	\$168
Vegetarian Pad Thai rice noodles	\$148

Side Dishes

Stir fried okra or Green beans \$68
"Nasi goreng ayam", chicken fried rice \$88

Add \$30 for Dessert

- Vietnamese crème caramel with coffee granita
- Black Sticky rice with mango and coconut milk
- Lemongrass panna topped with lemon basil sorbet
- Chocolate ganache tart with coconut ice cream