

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 \$80
avocado mousse, Daikon mint and
tobiko roe (2 pcs)

Vegetarian rujak salad with apple, \$128
cucumber, mint, peanuts, sesame and
tamarind chili sauce

Salmon salad with lettuce, avocado, \$138
cucumber, sesame, sweet corn &
wofu sauce

Tuna Tartar with watermelon, basil, \$158
coriander sesame, hot & sour dressing

Chicken & pomelo salad with lime, \$118
banana, blossom cucumber and mint

Raw Fish nachos with taro chips, \$118
Asian chimichurri, chili, avocado,
mousse and lime

Crispy saltbush lamb ribs with ginger, \$158
coriander lemon & pomegranate sauce

Mains

Claypot caramelized snapper with young \$238
Coconut water, pepper corn, green mango
and thai basil

Vegetarian red curry of pumpkin with \$138
baby corn, long beans and Thai basil

Marinated grilled chicken with black \$178
pepper, coriander root, garlic swith
namh jim sauce

Crispy whole snapper with three-flavor \$228
sauce Ginger, turmeric, pineapple,
chili and tamarind

Dendeng Balado caramelized short rib \$198
beef With pounded chili kaffir lime and
lemon basil

Pad thai with prawns rice noodles tofu \$168
dried Shrimp garlic chives bean sprouts
and Peanuts

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