



MAMA'S SHARING MENU

Salads and Starter

Oyster with nahm jim coriander and deep fried shallot

Tuna betel leaves with lemongrass green tomato sambal matah and bumbu pasih

Beef tartar with sambal ulek mustard seed shallots homemade cassava chips and white anchovies

Soft shell crab rujak salad with green mango rose apple mint Peanuts sesame seed and tamarind chili sauce

Chicken & pomelo salad with lime leaf, banana blossoms, cucumber and Vietnamese mint

Scallop ceviche with wasabi, lime, ginger flower, shredded coconut, shallot and mint

Peking duck & shrimp salad with carrot, green mango, coriander and nuoc cham dressing

Vegetarian rice paper rolls with peanuts, green papaya, green mango, sesame seeds and carrots (V)

Mains

Red curry of pecking duck with lychee, baby corn, peas, eggplant and Thai basil

Crispy whole snapper with three-flavor sauce, wild ginger turmeric pineapple chili and tamarind

"Dengdeng balado" caramelized short rib beef with pounded chili, kaffir lime and lemon basil

"Ayam Merah" slow cooked chicken in tomato cumin green cardamom coriander coconut milk and fried shallot

Minced lamb "keema" with green peas, garam masala, cumin, tomato and fried chat potato

Salt crusted whole barramundi filled with lemongrass, pandan leaf and lemon basil with nahm jim

Stir fry chicken breast with chili jam, long bean, baby corn, galangal, chili and Thai basil

Malaysian style "Rogan Josh" lamb shank simmered in tomato, cinnamon, garam masala, cloves and coriander

"Babi guling" suckling pig served with sambal kechap, sambal matah and sambal bajak

Vegetarian pad Thai with tofu, bean sprouts and peanuts rice noodles (V)

Sides (Choose any two)

Thai som tum

Stir fried okra with fenugreek green Chilies tomato and cumin

Stir fry vegetables / Green beans / Steam rice

Dessert

Sample dessert platter by chef Will Meyrick

\$408 per person (3 selections from Starters & Mains)

\$458 per person (4 selections from Starters & Mains)

+10% service charge