

SET LUNCH

Mama's Set A

Thai green papaya salad with garlic, chili, fish sauce, tamarind and lemon juice 
Malaysian fish curry with tomato okra tamarind and coconut milk served with rice \$158

Mama's Set B

Shrimp salad with carrots, green mango, coriander and nuoc cham dressing 
"Pad see ew" of minced beef with flat rice noodles kale tomato holy basil and siracha sauce 
\$148

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
Coconut poached mackerel fish salad with chili lemongrass mango peanuts basil and flying fish roe	\$148

Side Dishes

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

Mains

"Pho Bo" Vietnamese beef noodles soup with onions and fresh coriander	\$108
"Keang choo chee" Thai red curry of Prawn with kaffir lime chili coconut milk and Thai basil	\$188
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
Stir fried "khua Kling" of minced chicken, lemongrass kaffir lime	\$148

Add \$30 for Dessert

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