



### Raw bar

<b>Oyster</b> with red nahm jihm fresh coriander and deep fried shallots (	\$28/pc
<b>Grilled scallops</b> in the half shell with green nahm jim vinaigrette and young coconut Thai basil flying fish roe	\$148/4pcs
<b>Tuna betel leaves</b> with lemongrass green tomato sambal matah and Balinese bumbu pasih ((	\$22/pc
<b>Tuna tataki</b> with avocado mousse daikon green chili Tobiko roe and ruby grapefruit Ponzu dressing	\$148
<b>Raw Fish nachos</b> with taro chips Asian Chimichurri smoked chili avocado mousse and lime (	\$168
<b>Flame torched Black Angus beef</b> with miso eggplant truffle oil coriander and sesame dressing	\$168
<b>"Nha trang" Fish Carpaccio</b> with lime mint and peanuts with rice paper star fruit, lettuce & hoisin sesame dipping	\$148
<b>Sashimi of Yellow tail, Amberjack, salmon</b> served with pickled cucumbers and Ponzu	\$188
<b>Vegetarian Rice paper rolls</b> with peanuts green papaya green mango sesame carrots basil mint & nahm jim dressing	\$138

### Starters & Salads

<b>Coconut marinated grilled pork salad</b> with rambutan, Yambean, turmeric mint coriander lime dressing (	\$138
<b>Grilled king prawns with pomelo</b> Asian celery garlic cherry tomatoes and red nahm jim kihm	\$168
<b>Coconut Poached mackerel</b> fish with chili jam lemongrass green mango peanuts T (	\$148
<b>Thai Salmon &amp; watermelon salad</b> with ginger lime leaf Thai basil fluffy crispy fish & roasted chili dressing	\$138
<b>Thai Dry fried minced chicken</b> with yellow curry lemongrass kaffir lime fresh herbs Lettuce cups ((	\$148
<b>Soft shell crab Rujak salad</b> with rose apple, mint, peanuts, sesame and tamarind chili sauce (	\$138
<b>Crispy saltbush lamb ribs</b> with ginger, coriander, lemon segments and pomegranate sauce	\$158
<b>Tamarind glazed pork belly</b> with cherry tomato dried shrimp peanuts cucumber som tum vermicelli noodles ((	\$178
<b>Crispy "School of Prawns"</b> with fried garlic, chili salt, iceberg lettuce & lime	\$188
<b>"Dom kha" Fresh southern Australian Mussels</b> with lemongrass, galangal, lime leaf, oyster mushroom & chili	\$188

### Fish

<b>Malaysian fish curry of snapper</b> with tomato, okra, tamarind, fish curry powder and coconut milk (	\$178
<b>Crispy whole snapper</b> with three-flavor sauce, wild ginger, turmeric, pineapple, chili and tamarind	\$228
<b>Salt crusted whole barramundi</b> stuffed with lemongrass, Pandan leaf and lemon basil served with nahm jim	\$238
<b>Hanoi steamed fillet of Barramundi</b> with miso, lime, chili, green shallot and sesame seed	\$178
<b>Pad thai with prawns</b> , rice noodles, tofu, dried shrimp, garlic, chives, bean sprouts and peanuts (	\$168
<b>"Keang choo chee" Thai red curry of Prawn</b> with kaffir lime chili coconut milk and Thai basil (	\$188

### Poultry

<b>Stir fried minced chicken with cheong fan noodles</b> long bean baby corn and Thai basil (	\$178
<b>"Ayam Merah" slow cooked chicken</b> in tomato cumin green cardamom, coriander coconut milk and fried shallot (	\$178
<b>Stir fry chicken breast</b> with chili jam, long bean, baby corn, galangal, chili and Thai basil (	\$178
<b>Thai style wood roasted chicken</b> marinated in garlic, coriander root and black pepper	\$178

### Meat

<b>"Keang Hang le" Burmese pork belly</b> curry with julienne ginger pickled garlic peanuts and tamarind	\$178
<b>"Pad see ew" mince beef</b> with flat noodles kale tomato holy basil and siracha sauce	\$168
<b>Slow braised short rib beef</b> with Indonesian Rendang spices	\$238
<b>Malaysian style "Rogan Josh" lamb shank</b> simmered in tomato, cinnamon, garam masala, cloves & fresh coriander	\$228
<b>Minced lamb "keema"</b> with green peas, Garam masala, cumin, tomato, and fried chat potato ((	\$198
<b>"Babi guling" suckling pig</b> served with sambal kechap, sambal matah and sambal bajak	\$288
<b>"Dengdeng balado" caramelized short rib beef</b> with pounded chili, kaffir lime and lemon basil (	\$198
<b>Warm grilled rib eye</b> mixed with grapes, lemongrass, mint, Thai basil & nahm jim dressing ((	\$288

### Sides

<b>"Nasi goreng ayam", fried rice with chicken</b> , egg, green peas, garlic, ginger and shallots	\$88
<b>Stir Fried Okra</b> with fenugreek green chilies tomato and cumin (	\$68
<b>"Thai som tum", green papaya salad</b> ((	\$68
<b>Sautéed green beans</b> with sambal ulek	\$68
<b>Stir fry vegetables</b>	\$68
<b>Steamed Rice</b>	\$30

\*\* Vegetarian menu on request \*\*Menu Design by Will Meyrick MamaSanHongKong @diningconceptshk Plus 10% Service Charge