



Raw bar

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

Starters & Salads

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

Fish

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

Poultry

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

Meat

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

Sides

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

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