

# SET LUNCH

## Mama's Set A

"Thai som tum", Cucumber salad with garlic, chili, tamarind and lemon juice 🌶️  
Wok Stir fried beef with black pepper sauce chili, garlic, and lime \$158

## Mama's Set B

Pomelo salad with prawn, Asian celery, garlic, cherry tomatoes and red nahm jim sauce  
Seafood tom yum kung with lemongrass, chili, galangal and lime juice soup 🌶️ \$148

## Mama's Set C

Stir fried 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)

Green mango carrot salad with coriander and nuoc cham dressing  
Mix vegetables Indian curry with homemade masala paste served with jasmine rice \$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 Salad

Soft shell crab hand rolls with avocado mousse, Daikon mint and tobiko roe (2 pcs )	\$80
Coconut poached mackerel salad with chili lemongrass, mango, peanut, basil & flying fish roe	\$148
Vegetarian rujak salad with apple, cucumber, mint, peanuts, sesame and tamarind chili sauce 🌶️🌶️	\$138
Tuna tartar with watermelon, basil, coriander sesame, hot & sour dressing 🌶️🌶️	\$158
Fresh salmon and avocado salad with lettuce cucumber sweet corn sesame wakame and wofu	\$138
Crispy saltbush lamb ribs with ginger, coriander, lemon segments and pomegranate sauce	\$158

### Mains

"Pho Bo", Vietnamese beef noodles soup with onions and fresh coriander	\$108
"Keang choo chee" Thai red curry Prawn with kaffir lime chili coconut milk and Thai basil	\$188
Marinated grilled chicken with black pepper, coriander, garlic with nahm 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
Stir fried "khua kling" of minced chicken and cheong fan noodles, lemongrass kaffir lime 🌶️	\$178
Pad Thai with prawns rice noodles tofu dried Shrimp garlic chives bean sprouts and Peanuts 🌶️	\$168

### Side Dishes

Stir fried Okra with green chilies tomato cumin	\$68	Sauteed green beans with sambal ulek	\$68
Stir fried mix vegetables	\$68	"Thai som tum", Green papaya salad 🌶️	\$30
"Nasi Goreng ayam" Chicken fried rice	\$88	Steamed Jasmine rice	\$30

### Add \$30 for Dessert

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