



**Mama's Set A**

“Thai pomelo salad with cucumber and red nahm jim sauce 🌶️  
Wagyu beef cheek “panang curry”, warm rich red curry served with steam rice \$158

**Mama's Set B**

Green mango crispy salmon salad with num cham dressing  
Stir fried Fish with chili jam, long bean, baby corn, galangal, chili, Thai basil served with steam rice 🌶️ \$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)**

Cooked Beetroot salad with cucumber and chat masala  
Indonesian “Tempe lodeh” bean curd curry with beans, peas, carrots, cauliflowers with Steam rice \$118

**Add \$20 for unlimited refill of Ice Chai Tea, Americano coffee and soft drinks**

**Add \$48 for Glass of wine**

**Sparkling:** Charles de Fere’ Jean, **White:** Soft press Chardonnay, **Red:** Soft press Shiraz Cabernet

***A la carte***

***Raw Bar***

- Soft shell crab hand rolls** with mint , daikon Avocado mousse & Tobiko roe (2pcs) \$80
- Tuna tartare** with watermelon, sesame, basil, Coriander, hot & sour dressing 🌶️🌶️ \$158
- Tuna tataki** with avocado mousse daikon green chili, Tobiko roe and Ponzu dressing \$148
- Oyster** with red nahm jim, fresh coriander and deep fried shallots 🌶️ \$28/pc

***Salads and Starters***

- Crispy saltbush lamb ribs** with coriander, ginger and lemon segments served with pomegranate sauce \$158
- Thai dry yellow curry of minced chicken & lemongrass** served with lettuce cups 🌶️ \$148
- Fresh salmon & avocado salad** with lettuce, cucumber, sweet corn, sesame, wofu \$138
- Soft shell crab Rujak salad** with apple, guava, yam bean, cucumber, mint, peanuts & sesame in tamarind sauce \$138

***Mains***

- Stir fry chicken breast w/ chili jam, bean, baby corn, galangal, chili and Thai basil** \$178
- “Keang choo chee” **Thai red curry Prawn** with kaffir lime chili coconut milk and Thai basil \$188
- 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

***Sides***

- “Nasi goreng ayam”, fried rice with chicken \$88
- Stir fried vegetables \$68
- Stir fried green beans \$68

***Add \$30 for Dessert***

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