



## MAMA'SHARING MENU

\$408 per person (3 selections from Starters & Mains)  
\$458 per person (4 selections from Starters & Mains)

### Raw bar & Starters

- Oyster** with nahm jim coriander and deep fried shallot
- Tuna betel leaves** with lemongrass green tomato sambal matah &bumbu pasih
- Soft shell crab rujak salad** with green mango rose apple mint Peanuts sesame seed and tamarind chili sauce
- Pomelo** salad with prawn, Asian celery garlic cherry tomatoes and red nahm jim
- Dry fried minced chicken** with yellow curry lemongrass kaffir lime fresh herbs Lettuce cups
- Coconut marinated grilled pork salad** with rambutan, Yambean, turmeric mint coriander lime dressing

### Mains

- Crispy whole snapper** with three-flavor sauce wild ginger turmeric pineapple chili and tamarind
- "Babi guling" suckling pig** with sambal matah nahm jim jaw, and green nahm jim
- Dendeng balado, caramelized short rib beef** with pounded chili, kaffir lime and lemon basil
- Minced chicken with cheong fan noodles** long bean baby corn and Thai basil
- "Ayam Merah" slow cooked chicken** in tomato cumin green cardamom, coriander coconut milk and fried shallot
- Grilled barramundi** stuffed with smoked fish curry wild ginger holy basil lime leaf & serve with nam pla plrik
- Minced lamb "keema"** with green peas, Garam masala, cumin, tomato, and fried chat potato

### Sides

Thai som tum or Stir Fried Okra with fenugreek green Chilies tomato and cumin or Stir fry vegetables or Green Beans

### Dessert

Sample dessert platter by Chef Will Meyrick