

SET LUNCH

Mama's Set A

Stir fried beef with onion, sugar snap peas and black pepper sauce served with Thai pomelo salad with cucumber, cherry tomato and nam cham dressing and Jasmine rice \$158

Mama's Set B

Malaysian Seafood curry with tomato, okra, tamarind and coconut milk served with Prawn salad with carrot, mango, nam cham dressing and Jasmine 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)

Indian mix vegetable curry with Garam masala served with beetroot salad with chaat masala, lime dressing and Jasmine rice \$118

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

Add \$48 for glass of wine or Draught Beer

Sparkling Charles de Fere' Jean - White Soft press Chardonnay - Red Soft press Shiraz Cabernet

Add \$48 for fresh young coconut water

À 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 jihm, 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

"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

Vegetarian Indonesian "Dendeng Balado" caramelized plant-based Impossible meat Wok-fried with pounded chili kaffir lime and lemon basil (V) \$188

Vegetarian "Pad see ew" Stir fried flat noodles with kale tomato siracha chili sauce on side (V) \$148

Sides

"Nasi goreng ayam", fried rice with chicken \$88 / Stir fried vegetables \$68 / Stir fried green beans \$68

Add \$30 for Dessert

• Cookies & cream with white chocolate mousse serve with vanilla ice cream & berries

• Black sticky rice with mango and coconut milk

• Lemongrass panna cotta topped with lemon basil sorbet

• Chocolate ganache tart with coconut ice cream