**SET LUNCH**

**Mama’s Beef Set**
Wagyu Beef cheek with Hofan noodle soup with thai basil and spring onion, crispy salmon carrot mango salad with Thai dressing served with jasmine rice $158

**Mama’s Seafood Set**
Stir fried seafood with chili jam sauce, thai basil, onion and snow peas, "Som tum" green papaya salad with peanuts, tomato and eggplant served with jasmine rice $148

**Mama’s Poultry Set**
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 Vegetarian Set**
Panner and mix vegetable curry with garam masala, cucumber and cherry tomato salad with lime and chat masala dressing served with jasmine rice $118

Add $18 for Brown rice
Add $20 for unlimited refill of Ice/hot Chai Tea, Americano coffee and soft drinks
Add $48 for glass of wine or Draught Beer

Sparkling Charles de Peres’s Jean - White Soft press Chardonnay - Red Soft press Shiraz Cabernet

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**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

Menu Design by Will Meyrick

Plus 10% Service Charge

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