

SET LUNCH

Mama's Beef Set

Wagyu Beef cheek with Hofan noddle 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 Fere' Jean - White Soft press Chardonnay - Red Soft press Shiraz Cabernet

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