SET LUNCH

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 seafood with lemongrass, spring onion, red chili, tao chow bean sauce 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)

Thai Cucumber, carrot, red onion, mint salad with namyam dressing

"Paneer butter masala" Cottage cheese, tomato, cumin & masala sauce served with Steam rice $118

Add $48 for Fresh young coconut water

Add $48 for Glass of Wine or Draught Beer

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

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

À LA CARTE

Raw Bar

Soft shell crab hand rolls with mint, daikon Avocado mousse and Tobiko roe (2 pcs) $80

Tuna tartare with watermelon, sesame, basil, coriander, hot and sour dressing $158

Tuna tataki with avocado mousse daikon green chili, Tobiko roe and Ponzu dressing $148

Oyster with red nahm jihm, and deep fried shallots $28/pc

Salads and Starters

Crispy saltbush lamb ribs with coriander, ginger andlemon segments served with pomegranate sauce $158

Thai dry yellow curry of minced chicken and 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 and 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

Menu Design by Will Meyrick

Plus 10% Service Charge

MamaSanHongKong

Instagram @diningconceptshk

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