

M A M A S A N

B A R / B R A S S E R I E

À LA CARTE

PRE-STARTER

Edamame / 3.5

chilli salted coconut (ve)

Caramelised Thai Spiced Cashew & Peanuts / 3.5 (ve)

Vietnamese Shrimp Crackers / 3.5

burnt chilli dip

Loch Fyne Oysters

half dozen / 15 dozen / 27

served over ice with sour fruit, chilli & lemon

STARTERS

Black Pepper and Ginger Squid / 8

palm sugar / green peppercorns

Thai Fried Chicken / 9

sriracha wasabi caramel / sesame

Lobster Tail and King Prawn Toast / 10

sweet chilli jam

Confit Duck Spring Rolls / 9

wild mushrooms / fresh plum / plum & ginger hoisin

King Prawn Panko / 10.5

panko crusted king prawn / smoked pineapple & paw paw salad / pineapple chilli sambal

Hand Dived Barra Scallop // 12.5

caviar / thai spiced sausage spring roll / coriander and chilli oil

Thai Chicken & Prawn Tacos / 8

coconut & chilli / picked herbs / crispy shallot / coconut rice tacos

Char Sui Iberico Pork Bun / 9

granny smith & celeriac slaw / hoisin glaze

South Indian Spiced Cauliflower / 7

tomato kasundi / mint & coriander chutney (v)

Root Vegetable Spring Rolls / 7

sczhuang marmalade (v)

Charred Sweetcorn Patties / 7

young coconut / tamarind / chilli salt (v)

Tandoori Tempeh Tikka / 8

red onion & cucumber salsa / mint chutney (vg gf)

MAINS

Green Curry of Monkfish Tail and King Prawns / 19

charred courgette & aubergine

Crispy Chilli Beef / 17

beef fillet tail / mixed peppers / fermented chilli bean sauce

Steamed Lemongrass Seasbass in Banana Leaf / 19

green papaya & tomato salad / nam jim / peanuts

Massaman Curry of Coconut Smoked Short Rib of Beef / 15

pak choi / charred new potatoes

Sweet and Sour Crispy Iberico Pork / 17

pineapple / banana shallots / dragon fruit / peppers

Pad Thai of King Prawn & Crispy Soft Shell Crab / 15

peanut / chilli / coriander & lime

Coal Roasted Baby Chicken Satay / 16

nasi goreng rice cake / pak choi / spicy peanut sauce

Kung Po Chicken / 15

crispy chicken thighs / caramelised cashew / water chestnuts

Half or Whole Native Lobster / 25 / 45

open fire grilled with thai green butter

/ glass noodle salad / fries

8oz Rib Eye / 28

open fire grilled with miso butter / smoked salt / served with dirty thai fries

Miso Black Cod / 29

sesame aubergine / shitake mushroom pickle / white miso ginger sauce

Red Curry of Confit Duck / 16

bbq roasted confit duck leg / charred pineapple / asian veg

Wok Fried Vegetable Manchurian / 13

curried vegetable pakoras / peppers / soy / chilli (v)

Massaman Curry of Potato & Green Pea Rosti / 13

/ pak choi / baby corn

Wok Fried Tempeh / 13

black pepper sauce / green peppers / mangetout (ve)

jasmine rice / 4 (ve) mushroom & bone marrow fried rice / 6 egg fried rice / 5 sauteed asian greens / 5

dirty thai fries / 6 skinny fries with peanut sauce / 5 (ve) wok fried noodles / 6 (ve) rainbow slaw / 4 (ve)