

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 Beans / chili salted coconut (ve) / 4
Thai spiced cashew & peanuts (ve) / 4
Vietnamese Shrimp Crackers / sweet chili jam / 3.5
Edamame Hummus
radish / courgette / chive oil / coconut milk (ve) / 6
Loch Fyne Oysters half dozen / 15 dozen / 28
choice of wasabi vinaigrette & shallots / sriracha & coriander / chili, lime & gin

STARTERS

- Thai Fried Chicken
sriracha wasabi caramel / sesame / charred lime / 8
Hoisin Duck Doughnuts / cucumber ketchup / plum jam / 9.5
Crispy Black Pepper & Ginger Squid
palm sugar / green peppercorns / 9
Tempura Fish Taco
salmon roe / burnt chili jam / picked herbs / glass noodles / 9
Wagyu Fillet Carpaccio / truffle / ichimi pepper / wasabi soy / 12.5
Tom Yum Langoustine & Prawn Cocktail / lime gel / brioche / 9
Indonesian Crispy Chicken Satay / peanuts / satay sauce / 8
Tempura of Soft-Shell Crab / samphire / chili / sriracha mayo / 9
Sweet corn Fritters
young coconut / tamarind / chili coconut salt (ve) / 7.5
Chili Caramel Pork Ribs / garlic / lime / 8.5
Hebridean Seared Scallops
broccoli & ginger puree / chive & coconut dressing / apple / 12
Crispy Duck Salad
compressed watermelon / leaves / baby leeks / pickled cucumber / sesame & lime / 8.5
Hoisin Aubergine Doughnuts / cucumber ketchup / plum jam (v) / 8
Salt & Pepper Cauliflower
burnt leek emulsion / five-spice / rice noodle salad (ve) / 8

MAINS

- Wok Fried Chili Jam Chicken
caramelised cashew nuts / morning glory / green mango / 16
Crispy Chili Beef
mixed peppers / fermented chili bean sauce / 18
Coal Roasted Spatchcock Baby Chicken Satay
nasi goreng / fried quail egg / spicy peanut sauce / 17.5
Sweet and Sour Pork Belly
sweet & sour onions / charred babyleeks / red pepper & pineapple ketchup / 17
Pad Thai of King Prawn & Crispy Soft-Shell Crab
tamarind / peanut / chili / lime / 17.5
Massaman Curry of Smoked Short Rib of Beef
pak choi / charred potato / bone marrow burnt ends / 18
Green Curry of Monkfish and King Prawn
aubergine / edamame / courgette / mangetout / 19.5
Malaysian Yellow Curry of Rack of Lamb
confit tomato / roast potato / charred yellow courgette / 19.5
Shrimp & Soft-Shell Crab Burger
brioche bun / tomato & ginger compote / house pickle / sriracha mayo / 16
Pan Fried Seabass
holy basil sauce / mango & passion fruit puree / hasselback potatoes / 19
Roast Peach Massaman Curry
charred new potatoes / pak choi (ve) / 14
Tomato Pho
spiced tomato consommé / heritage tomato / labneh stuffed courgette flower / chive oil / rice noodles (ve) / 16
Whole Lobster Fondue
tempura lobster claw / grilled tail / thai spiced thermidor fondue / fries / 52

PREMIUM STEAKS

- served with smoked salt & miso bone marrow butter or thai peppercorn sauce
Rib-Eye / 28 day aged British beef 10oz / 28
Fillet / 28 day aged British beef 8oz / 32
Char Sui Tomahawk Pork / 10oz / 24
Surf and Turf (to share) / full lobster thermidor fondue / 12 oz tomahawk steak / fries / 90
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- Jasmine Rice / 4 Mushroom & Bone Marrow Fried Rice / 5 Egg Fried Rice / 5 Dirty Thai Fries / 5.5
Skinny Fries with Peanut Sauce / 4 Chili & Ginger Stir-Fried Greens / 4.5