

# M A M A S A N

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

## À LA CARTE

### PRE-STARTER

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Edamame Beans / chilli salted coconut (ve) / 4  
Thai spiced cashew & peanuts (ve) / 4  
Vietnamese Shrimp Crackers / sweet chilli jam / 3.5  
Dressed Dorset White crab / shrimp crackers  
/ yuzu & cucumber caviar / apple / 9  
Loch Fyne Oysters half dozen / 15 dozen / 28  
choice of wasabi vinaigrette & shallots / siracha & coriander  
/ chilli, lime & gin

### STARTERS

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Thai Fried Chicken / sriracha wasabi caramel / sesame  
/ charred lime / pickled cucumber / 8  
Hoisin Duck Doughnuts  
/ cucumber ketchup / plum jam / 9.5  
Crispy Black Pepper & Ginger Squid / palm sugar  
/ green peppercorns / 9  
Tempura of Market Fish Open Spring Roll / salmon roe  
/ burnt chilli jam / pickled herbs / glass noodles / 9  
Wagyu Fillet Carpaccio  
/ truffle / ichimi pepper / wasabi soy / 12.5  
Tom Yum Langoustine & Prawn Cocktail  
/ lime gel / brioche / 9  
Coal Roasted Lemongrass Chicken Satay Skewer  
/ peanuts / satay sauce / 8  
Tempura of Soft-Shell Crab  
/ samphire / chilli / siracha mayo / 9  
Sweetcorn Fritters / young coconut / tamarind  
/ chilli coconut salt (ve) / 7.5  
Gin Cured Sea Trout / baby beets / beetroot tonic gel  
/ pickled lemon / gin caviar / 10  
Chilli 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

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Wok Fried Chilli Jam Chicken / caramelised cashew nuts  
/ morning glory / green mango / 15  
Crispy Chilli Beef / mixed peppers / fermented chilli 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 baby  
leeks / red pepper & pineapple ketchup / 15  
Pad Thai of King Prawn & Crispy Soft-Shell Crab  
/ tamarind / peanut / chilli / 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 / 18.5  
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 & passionfruit puree  
/ hasselback potatoes / 18  
Caramelised Black Cod / Sesame Aubergine / shitake mushroom  
pickle / champagne miso / honey / 30  
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  
Wok Fried Pakora Manchurian  
/ peppers / ginger soy / chilli (ve) / 15  
Whole Lobster Fondue (to share) / Tempura lobster claw / grilled tail  
/ thai spiced thermidor fondue / fries / 52

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### 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 (ve) / 3 Mushroom & Bone Marrow Fried Rice / 4 Duck Egg & Thai Sausage Fried Rice / 6 Dirty Thai Fries / 5.5  
Skinny Fries with Peanut Sauce (ve) / 4 Chilli & Ginger Stir-Fried Greens (ve) / 4.5 Pad Thai Noodle Salad (ve) / 4.5