

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 / chilli salted coconut (ve) / 4
Thai spiced cashew & peanuts (ve) / 4
Vietnamese Shrimp Crackers / sweet chilli jam / 3.5
Edamame Hummus / shrimp crackers
/ yuzu & cucumber caviar / apple / 9
Colchester Oysters / wasabi vinaigrette
half dozen / 15 dozen / 28

STARTERS

Thai Fried Chicken / sriracha wasabi caramel / sesame
/ charred lime / pickled cucumber / 8
Crispy Black Pepper & Ginger Squid / palm sugar
/ green peppercorns / 9
Tempura Fish Taco / burnt chilli jam / picked herbs / glass
noodles / 9
Tom Yum Langoustine & Prawn Cocktail
/ lime gel / brioche / 9
Indonesian Crispy Chicken Satay / peanuts / satay sauce / 8
Tempura of Soft-Shell Crab / samphire / chilli / Sriracha
mayo / 9
Sweetcorn Fritters / young coconut / tamarind
/ chilli coconut salt (ve) / 7.5
Chilli Caramel Pork Ribs / garlic / lime 8.5
Hebridean Seared Scallops / broccoli & ginger puree
/ chive & coconut dressing / apple / 12
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 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 / 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
Pan Fried Seabass / holy basil sauce / mango & passionfruit puree
/ hasselback potatoes / 18
Seasonal Vegetable Curry / massaman or green curry / seasonal
vegetables / 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

PREMIUM DISHES

Steaks served with smoked salt & miso bone marrow butter or
Thai peppercorn sauce
Whole Lobster Fondue (to share) / tempura lobster claw /
grilled tail / Thai spiced thermidor fondue / fries / 52
Rib-Eye / 28 day aged British beef 10oz / 28
Fillet / 28 day aged British beef 8oz / 32
Char Sui Tomahawk Pork / 10oz / 24

Jasmine Rice (ve) / 3 Mushroom & Bone Marrow Fried Rice / 4 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 Egg Fried Rice / 4