

# 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) / 4.5

Vietnamese Shrimp Crackers / sweet chilli jam / 4

Edamame Hummus / radish / chive oil / coconut milk / 6.5

Loch Fyne Oysters / half dozen / dozen / 15 / 28  
wasabi vinaigrette & shallots / sriracha &  
coriander / chilli, lime & gin

### STARTERS

Thai Fried Chicken / sriracha wasabi caramel / sesame  
/ charred lime / pickled cucumber / 8.5

Hoisin Duck Doughnuts  
/ cucumber ketchup / plum jam / 9.5

Crispy Black Pepper & Ginger Squid / palm sugar  
/ green peppercorns / 9

Indonesian Crispy Chicken Satay  
/ peanuts / satay sauce / 8.5

Tempura of Soft-Shell Crab  
/ samphire / chilli / sriracha mayo / 9

Sweetcorn Fritters (ve) / coconut & sweetcorn espuma /  
pomegranate corn salsa / tamarind / chilli salt / 8

Chilli Caramel Pork Ribs / garlic / lime 8.5

Hebridean Seared Scallops / broccoli & ginger puree  
/ chive & coconut dressing / 12

Hoisin Aubergine Doughnuts (v) / cucumber ketchup  
/ plum jam / 8

Salt & Pepper Cauliflower (ve) / leek emulsion / five-  
spice / glass noodle salad / 8

### MAINS

Wok Fried Chilli Jam Chicken / green beans / mango / crispy garlic  
& shallots / basil / 16

Crispy Chilli Beef / mixed peppers / chilli sauce / 18

Coal Roasted Chicken Satay Supreme / nasi goreng  
/ slow poached egg / spicy peanut sauce / 18.5

Sweet and Sour Pork Belly / sweet & sour onions / charred baby  
leeks / red pepper & pineapple ketchup / 18.5

Pad Thai of King Prawn & Crispy Soft-Shell Crab  
/ peanut / chilli / lime / crispy shallots 17.5

Massaman Curry of Roast Short Rib of Beef  
/ pak choi / potato / bone marrow burnt ends / 18.5

Green Curry of Monkfish and King Prawn  
/ aubergine / edamame / courgette / mangetout / 18.5

Malaysian Yellow Curry of Rack of Lamb  
/ confit tomato / roast potato / 21

Pan Fried Seabass / holy basil sauce / mango & passionfruit puree /  
hasselback potatoes / 19

28 Day aged 10oz Rib-eye Steak / smoked salt / miso bone  
marrow butter / fries / asian sesame salad / 30

28 Day aged 8oz Fillet Steak / smoked salt / miso bone marrow  
butter / fries / asian sesame salad / 34

Whole Lobster Fondue (to share) / Thai spiced thermidor fondue /  
fries / 60

Roast Pear Massaman Curry (ve) / pak choi / potato / 16

Kakiage Pad Thai (ve) / sweet potato, carrot & ginger rosti /  
peanut / chilli / lime / 15

Green Curry of Barbecued Courgette (ve) / aubergine / edamame /  
mangetout / 16

### SIDES

Jasmine Rice (ve) / 3.5    Mushroom & Bone Marrow Fried Rice / 4.5    Egg Fried Rice / 4    Dirty Thai Fries / 6    Skinny  
Fries with Peanut Sauce (ve) / 4    Chilli & Ginger Stir-Fried Greens (ve) / 5