

M A M A S A N

BAR | BBQ | RECORDS

DINERS ARE ENCOURAGED TO EMBRACE THE CUSTOMARY APPROACH OF SHARING DISHES WITH THEIR GUESTS, FROM COLOURFUL DIM SUM AND LUXURIOUS SMALL PLATES TO CONTEMPORARY LARGE PLATES AND STUNNING DESSERTS. OUR MENU IS CREATED BY UTILISING ONLY PREMIUM INGREDIENTS SOURCED FROM CAREFULLY SELECTED SUPPLIERS.

FIRE IS AT THE HEART OF SO MANY SOUTH EAST ASIAN FLAVOURS AND FIRE IS AT THE FRONT AND CENTRE OF OUR KITCHEN, BUILDING THE MAJORITY OF OUR ENTIRE MENU AROUND OUR FIRE PIT GRILL. ALL OF OUR MEAT, FISH & VEG ARE SLOWLY COOKED OR SMOKED OVER FIRE. WE PRESS OUR FRESH COCONUT CREAM IN THE KITCHEN DAILY. THE LEFTOVER HUSKS ARE PERFECT FOR SMOKING OVER THE GRILL, USING A COMBINATION OF CHARCOAL, WOOD AND COCONUT TO DEVELOP A REAL DEPTH OF FLAVOUR.

SMALL PLATES

SATAY CHICKEN SKEWERS / 8
JUNGLE SATAY, PEANUTS, CLEMENTINE

GRILLED MUSSEL SKEWERS / 8
LEMONGRASS JAEW, FRESH LIME

FISH SAUCE CARAMEL WINGS / 8
CHILLI, CORIANDER, SESAME

STICKY SPICY PORK RIBS / 9
CHILLI, GINGER, WHITE PEPPER

GRILLED OYSTERS / 12
RED NAM JIM

STICKY BEEF SHORT RIB / 9
FISH SAUCE CARAMEL, PICKLED DAIKON

SQUID & SOUTHERN THAI PORK SAUSAGE / 11
FRESH SQUID / CRISPY TENTACLES / NAM JIM

SAMBAL WHOLE KING PRAWNS / 14
MORNING GLORY, MANDARIN, KAFFIR LIME

SOM TAM SALAD / 10
GREEN PAPAYA, DRIED SHRIMP, TAMARIND, PEANUT

OYSTER MUSHROOM SKEWERS (VG) / 7
JUNGLE SATAY, PEANUT, LIME

KALE & HERB FRITTERS (VG) / 7
LEMONGRASS, CHILLI, TOASTED RICE POWDER

GRILLED CORN (VG) / 8
SALTED COCONUT CREAM, CRISPY GARLIC, DILL

LARGER PLATES

CHICKEN GAI YANG / 14
SLOW SMOKED LEG OF CHICKEN, SMOKED NAM JIM JAEW, PICKLES

STICKY ROAST PORK BELLY / 14
CHILLI ROASTED SQUASH, BBQ PINEAPPLE, PUMPKIN SEEDS

STIR-FRIED CHICKEN NAHM PRIK PAD / 15
MORNING GLORY, GREEN MANGO, CHILLI JAM

JUNGLE CURRY OF SMOKED MACKEREL / 16
GREEN BEANS, THAI AUBERGINE

DRUNKEN NOODLES / 14
PORK BELLY, CHOY SUM, KRACHAI, HOLY BASIL, FRESH RICE NOODLES

MASSAMAN SMOKED SHORT RIB CURRY / 18
ROSCOFF ONION, BONE MARROW POTATOES

THAI GREEN FISH CURRY / 19
COAL ROASTED COLEY, GREEN BEANS, PEAS, FRIED KAFFIR LIME

HUNG LAY RIBEYE / 24
8OZ RIBEYE, HUNG LAY SAUCE, FRIED SHALLOTS

SMOKED AUBERGINE NAM D'TOK (V) / 11
SOFT BOILED EGG, CLEMENTINE JAEW, HERB SALAD

SOUTHERN YELLOW PUMPKIN CURRY (VG) / 10
ROASTED PUMPKIN, ROASTED CHILLI, COCONUT

STIR-FRIED OYSTER MUSHROOMS (VG) / 11
MUSTARD GREENS, FERMENTED SOY BEAN

BAR SNACKS

THAI SHRIMP CRACKERS, SWEET CHILLI JAM / 4

THAI SPICED PEANUTS & CASHEWS / 4

GUNPOWDER POPCORN / 5

SIDES

STEAMED JASMINE RICE / 4

THAI STICKY RICE / 4

GRILLED BABY GEM LETTUCE SALAD / 6

DIRTY THAI FRIES / 6

DESSERTS

BANANA FRITTERS (VG) / 8
PANDAN CARAMEL, COCONUT ICE-CREAM

CHOCOLATE CREMEUX TART / 8
PASSIONFRUIT & COCONUT

PLEASE ASK YOUR SERVER FOR OUR ALLERGEN MENU. MOST OF OUR DISHES CONTAIN CHILLI, FISH, SHELLFISH & PORK. SOME OF OUR DISHES ARE VERY SPICY, PLEASE MAKE US AWARE IF THIS IS NOT TO YOUR TASTE