

MAMASAN

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

EDAMAME / 3.5 chilli salted coconut CAMELISED THAI SPICED CASHEW & PEANUTS / 3.5
VIETNAMESE SHRIMP CRACKERS / 3.5 burnt chilli dip

SUSHI OF THE DAY / 10 pickled ginger / wasabi horseradish
LOCH FYNE OYSTERS - half dozen / 15 dozen / 27 served over ice with sour fruit, chilli & lemon

CURRIED SALT AND PEPPER BABY SQUID / 9 nouc cham chilli dipping sauce
TUNA TATAKI / 10.5 seared tuna belly / chargrilled watermelon / pickled cucumber / lobster bisque aioli
KING PRAWN PANKO / 10.5 panko crusted king prawn / smoked pineapple & paw paw salad / pineapple chilli sambal
LOBSTER TAIL AND KING PRAWN TOAST / 10.5 sweet chilli jam
COD AND SMOKED HADDOCK SPRING ROLL / 9 salmon roe / burnt chilli jam / picked herbs
SEARED BARRA SCALLOP / 12.5 caviar / thai spiced sausage spring roll / coriander and chilli oil
CONFIT DUCK SPRING ROLLS / 8 wild mushrooms / fresh plum / plum & ginger hoisin
THAI FRIED CHICKEN / 9 sriracha wasabi caramel / sesame
BANH MI / 9 chicken liver pate / smoked pork shoulder / browned butter brioche / sriracha / carrot / kohlrabi
THAI CHICKEN & PRAWN TACOS / 9 coconut & chilli / picked herbs / crispy shallot / coconut rice tacos
CHAR SUI IBERICO PORK BUN / 9 granny smith & celeriac slaw / hoisin glaze / south indian spiced cauliflower / tomato kasundi / mint & coriander chutney
SOUTH INDIAN SPICED CAULIFLOWER / 8 tomato kasundi / mint & coriander chutney (v)
ROOT VEGETABLE SPRING ROLLS / 8 sczhan marmalade (v)
CHARRED SWEETCORN PATTIES / 8 young coconut / tamarind / chilli salt (v)
WILD MUSHROOM WONTON / 8 pickled ginger / wasabi cucumber / sesame soy broth (v)

GREEN CURRY OF MONKFISH TAIL & TIGER PRAWNS / 22 charred courgette & aubergine / lemon grass & dragon fruit pearl cracker
STEAMED LEMONGRASS SEABASS IN BANANA LEAF / 19 green papaya & tomato salad / nam jim / peanuts
PAD THAI OF CRAB CLAW AND KING PRAWN / 15 peanut / chilli / coriander & lime
SHAOXING & GINGER PAN SEARED COD / 18 black sesame aioli / pickled mooli / charred leeks
JUNGLE CURRY OF LANGOUSTINE, SALMON & TIGER PRAWNS / 18 green peppercorns / kaffir lime
HALF OR WHOLE NATIVE LOBSTER / 28 / 50 open fire grilled with thai green butter / glass noodle salad
CHESTNUT & WILD MUSHROOM BALLOTINE OF CHICKEN / 17 coal roasted with butter fried & crispy leeks / chinese veg / crispy chicken skin / soy & wild mushroom broth
MASSAMAN CURRY OF COCONUT SMOKED SHORT RIB OF BEEF / 17 pak choi / charred new potatoes
WHITE MISO CHICKEN / 15 breast of coal roasted chicken / white miso & sriracha caramel / sesame soy greens
SWEET AND SOUR CRISPY IBERICO PORK / 17 pineapple / banana shallots / dragon fruit / peppers
RED CURRY OF CONFIT DUCK / 18 bbq roasted confit duck leg / charred pineapple / asian veg
CÔTE DE BOEUF / 34 open fire grilled with miso butter / smoked salt / waterfall salad of green papaya, mint & cherry tomato
BURMESE CURRY / 14 chickpea tofu / roast salted pumpkin / toasted coconut (v)
WOK FRIED VEGETABLE MANCHURIAN / 13 curried vegetable pakoras / peppers / soy / chilli (v)
ROASTED PEACH MASSAMAN CURRY / 15 smoked peach / charred new potatoes / aubergine & courgette (v)
HOT POT OF WILD MUSHROOM MAMA TOFU / 13 crispy fried tofu / wok fried minced wild mushrooms / fermented chilli bean / ginger / garlic (v)

jasmine rice / 4 mushroom & bone marrow fried rice / 6 sauteed asian greens / 5 dirty thai fries / 6
skinny fries with peanut sauce / 5 wok fried noodles / 6 hanoi glass noodle salad / 6