



ALA CARTE MENU

	RM
SALAD & STARTER	
Five spice lorbak of chicken with bean curd water chestnuts chilli sesame seeds dipping sauce	20
Thai Som Tum green papaya salad with long beans apple eggplant dried shrimp with chilli	35
Ayam tangkap with curry leaf pandan and green chilli	35
Lamb martabak with curry powder egg leek with fish gravy	35
* Chicken & pomelo salad with lime leaf white coral mushroom & sesame seeds	37
Vietnamese duck with green mango carrot shrimp coriander & "nouc cham" dressing	38
* Soft shell crab rujak salad with green mango rose apple mint peanuts & tamarind chilli sauce	38
Grilled Thai beef salad with cherry tomato mint cucumber peanuts & hot sour dressing	38
Crispy sotong with chilli jam ginger flower lemongrass	38
Salmon salad with green mango lemongrass lime leaf Thai basil & peanut slice shallots	48
FISH	
Asam rebus of snapper with banana blossom belimbing wuluh cauliflower ginger flower	65
Ajawani Tandoori fish with kasoori methi garam masala and saffron kachumber salad & mint yoghurt	65
* Mama San fish curry with okra tomato tamarind & fish curry powder	68
* Wood roasted Balinese style barramundi wrapped in banana leaf sambal matah & plecing kangkung	68
Indonesia fish gulai snapper cooked with belimbing wuluh asam sunti fennel seed & curry leaf	70
Sweet and sour crispy whole fish with ginger flower chili shallot & lime leaf	75
Crispy whole fish with three flavour sauce wild ginger turmeric pineapple chilli & tamarind	75
Steam whole fish with black bean leek shitake mushroom shallot & soy	78
SEAFOOD	
Nyonya style stir fried seafood with chilli padi Thai basil green shallots & teo chow	55
* Stir fried prawn with chilli jam cashew nuts long bean baby corn & Thai basil	55
Stir fry "Udang Asam Tumis" in tamarind mustard seed curry leaf & chilli	57
Kari udang nenas with lemongrass kaffir lime fruit & coconut milk	60
MEAT	
Southern Thailand yellow curry beef with Wild ginger apple eggplant corn Chili & thai basil	48
* Slowly braised "Beef rendang" simmered in Indonesian spices and coconut milk	50
Gulai cincang of lamb with Sumatran spices coconut milk and turmeric leaf	55
* "Dendeng balado" caramelized short rib beef with kaffir lime chilli & lemon basil	68
Rogan josh lamb shank simmered in a rich tomato sauce with cinnamon cardamom & fresh coriander	70
Thai style wood roasted rib eye with nahm jihm jauw	75
POULTRY	
Padang style grilled chicken with sambal hijau and fresh herbs	42
* Thai style lemongrass chicken with green papaya som tum and kaffir lime sweet chilli sauce	45
Chicken Korma cooked in cardamom cumin ground almond green chili mint coconut milk chopped coriander	45
Massaman curry chicken with shallot pumpkin potato peanuts & tamarind	47
* Butter chicken cooked in tomato cashew nuts garam masala kasoori methi and cream	48
Tandoori chicken pahadi marinated in mint yoghurt garam masala and green chilli	48
Red curry of bbq duck with lychee baby corn tomatoes Thai basil pea & apple eggplant	50
SIDES	
Stir fried water spinach with garlic	20
* Stir fried vegetables with kailan taufu mushroom asparagus & chilli	23
* Sichuan braised eggplant with capsicum ginger & dark soy	23
Stir fried rice with egg green peas sweet corn & green shallot	23
Roti canai	10
Garlic naan	12
Plain naan	12
Cheese naan	14
Jasmine rice	8
* Mamasan Signature Dishes	

All Prices are inclusive of 6% GST • All prices are subject to 10% service charge
All prices on the menu are in Malaysian Ringgit • Menu items are subject to change without prior notice

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