



## LUNCH MENU

	RM
<b>STARTER</b>	
Five spice lorbak of chicken with bean curd water chestnuts chilli sesame seeds dipping sauce	20
Crispy chicken wings with Sichuan salt & pepper with homemade chilli sauce	26
Thai Som Tum green papaya salad with long beans apple eggplant dried shrimp with chilli	32
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
<b>MAINS</b>	
Padang style grilled chicken with sambal hijau & fresh herbs	65
* Thai style lemongrass chicken with green papaya som tum and kaffir lime sweet chilli sauce	45
Massaman curry chicken with shallot pumpkin potato peanuts & tamarind	47
Southern Thailand yellow curry beef with Wild ginger apple eggplant corn Chili & thai basil	48
* Butter chicken cooked in tomato cashew nuts garam masala kasoori methi & cream	48
* Slowly braised "Beef rendang" simmered in Indonesian spices & coconut milk	50
Red curry of bbq duck with lychee baby corn tomatoes Thai basil pea & apple eggplant	50
* 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
Gulai cincang of lamb with Sumatran spices coconut milk and turmeric leaf	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
* Mama San fish curry with okra tomato tamarind with homemade spices	68
Wood roasted Balinese style barramundi wrapped in banana leaf sambal matah & plecing kangkung	68
Rogan josh lamb shank simmered in a rich tomato sauce with cinnamon cardamom & fresh coriander	70
Sweet and sour crispy whole fish with ginger flower chili shallot & lime leaf	75
Thai style wood roasted rib eye with nahm jihm jauw	75
Steam whole fish with black bean leek shitake mushroom shallot & soy	78
<b>NOODLES &amp; RICE</b>	
* Phad thai prawn with taufu dry shrimp peanuts beansprout pickle radish kuchai	30
Dry wantan noodles with roast duck bak choy hoi sin garlic oil sesame	30
Kuey teow Radna seafood with baby corn shitake mushroom kailan	35
Hainanese chicken rice with choy sum cucumber & homemade chili sauce	35
Thai style fried kuey teow beef noodles with baby corn chilli garlic kailan thai basil	35
Stir fried minced chicken with long beans baby corn chilli coriander holy basil	35
* Pineapple fried rice with seafood pong gari shallots celery cherry tomato	35
* Vietnamese Pho boh with rice noodles sliced tenderloin onion shallots	40
Shanghai roast duck soup with wonton egg noodles oyster mushroom choy sum Sichuan pepper	40
Stir fry seafood noodles with chilli paste curry leaf spring onion thai basil	42
* Thai tom yum soup with prawns straw mushroom cherry tomato lemongrass coriander	58
<b>SIDES</b>	
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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