

MAMASAN (母)

→ SNACKS

NORI CRACKER, WHIPPED EDAMAME + AVOCADO, SEVEN SPICE CHILLI SALT / GF, V, VG	8
EDAMAME, VEGETARIAN XO / GF, V, VG	12
SHALLOT FOCACCIA, HOUSE BUTTER, BLACK SEA SALT / V, VGO	10

→ COLD + RAW

FRESHLY SHUCKED OYSTERS, JEOW SOM GRANITA OR NATURAL / GF	7
SHIO KOMBU KINGFISH, WHITE SOY, NORI CREAM, KAFFIR LIME OIL / GFO	30
YELLOWFIN TUNA TACO, GINGER PONZU, IKURA, PINK PEPPER MAYO, NORI / GFO	12
SPANNER CRAB, CRÈME FRAÎCHE, SCALLION, CRUSTACEAN OIL, WITLOF / GF	58

→ SMALL PLATES

SICHUAN BURRATA, CHILLI CRISP, BLACK VINEGAR, CHINESE DOUGHNUT / GFO, V	28
PRAWN TOAST, HERVEY BAY SCALLOP, SESAME, PICKLED SHALLOT, CITRUS MAYO ■	14
WAGYU KATSU SANDO, CRUMBED GROUND WAGYU, WHITE CABBAGE, WASABI MAYO (2)	25
TWICE COOKED PORK BELLY BAO, PICKLED CUCUMBER, HOISIN, PEANUT, SRIRACHA MAYO ■	13
MAMASAN KFC, KOREAN FRIED CHICKEN WINGS, GOCHUJANG, PARMESAN + ALMOND SNOW / GFO ■	24
+ (CAULIFLOWER OPTION AVAILABLE) / V, VGO	
PORK SAN CHOY BAU, SNAKE BEAN, PEANUT, COS / GF ■	26
+ (SEASONAL VEGETABLE OPTION AVAILABLE) / V, VG	

→ DUMPLINGS

SPANNER CRAB TORTELLINI DUMPLINGS, PRAWN, COCONUT SAMBAL BISQUE / ■	33
SPINACH + RICOTTA CRYSTAL DUMPLINGS, BLACK FUNGUS, SMOKED SOY / GF, V, VGO	22
COD + CUTTLEFISH WONTON, AROMATIC SOY VINAIGRETTE, CHILLI OIL, CORIANDER, SESAME	26
PORK + CHIVE GYOZA, CHARRED CRUST, DARK PONZU SOY, YOUNG GINGER	25

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DRY AGED ROAST DUCK

THREE DAY DRY-AGED WHOLE DUCK, INFUSED WITH CHINESE FIVE SPICE, AROMATIC HERBS, AND SIGNATURE MARINADE. ROASTED WITH CRISP SKIN AND SERVED WITH PANCAKES, CUCUMBER, SCALLIONS AND A DUO OF SWEET HOISIN AND PLUM SAUCES / GFO

HALF 58 / FULL 98

PLEASE ADVISE YOUR WAITER OF ANY FOOD ALLERGIES.

GLUTEN FREE / GF
VEGETARIAN / V
VEGAN / VG

GLUTEN FREE OPTION AVAILABLE / GFO
VEGAN OPTION AVAILABLE / VGO
MAMASAN CLASSIC / ■

SURCHARGES
10% SUNDAY / 15% PUBLIC HOLIDAY / 1.65% ALL CREDIT CARDS

→ CHARGRILL

TEA SMOKED BEEF INTERCOSTAL, BRAISED WAGYU, OOLONG TEA, SWEET GINGER SOY / GF	30
WHOLE TIGER PRAWNS, SHELLFISH KOMBU BUTTER, BURNT NORI, XO CRUNCH (2) / GFO	28
BULGOGI OCTOPUS, BLISTERED SHISHITO PEPPERS, LIME LEAVES / GF	30
CHAR SIU MB9+ WAGYU SHORT RIB, 48HR SOUS VIDE, CHAR SIU GLAZE / GF	60
'GLACIER 51' PATAGONIAN TOOTHFISH, RED FERMENTED MISO GLAZE, LOCAL HONEY / 170G	78

→ LARGE PLATES

HOT + SOUR CRISPY EGGPLANT, GREEN BEANS, SWEET CHILLI GLAZE, ROASTED SESAME / GFO, V, VG ■	26/34
LAMB RIBS, SOY GLAZE, CAPERS, BLACK GARLIC, DRIED CHILLI / GF ■	40
12HR BRAISED PORK BELLY, DAVIDSON PLUM SPICY GLAZE, MELON, CANDIED MACADAMIA / GF	44
SATAY CRISPY HALF CHICKEN, CHARRED LEMONGRASS, FRIED ONION, CHILLI / GF	47
WAGYU BEEF RED CURRY, THAI EGGPLANT, DAIKON, BANANA CHILLI, COCONUT CREAM, PEANUTS / GF ■	49
STEAMED MARKET FISH PLA NAUNG MANAO, CHILLI, GARLIC, LIME, HERBS / GF	MP

(母)

WA ROCK LOBSTER

HALF LOBSTER, UMAMI BUTTER, BLACK PEPPER, CHILLI, LIME / GFO 78

MB9+ WAGYU STRIPLON

OSMANTHUS BLACK PEPPER JUS, KABOCHA SQUASH, FOREST MUSHROOMS, PINEAPPLE CHIPS / GF ■ 100G/58PP

→ SIDES + RICE

MAMASAN FRIED RICE, SAMBAL, PRAWN, LAP CHEONG, EGG, GARLIC CHIVES / GFO ■	32
XO FRIED RICE, SPANNER CRAB, ASPARAGUS, HOUSEMADE SUPERIOR XO SAUCE / GFO	34
KIMCHI FRIED RICE, SEASONAL VEGETABLES, GARLIC CHIVES, BEAN SPROUT / GF, V, VG	27
SOM TUM, PAPAYA, GREEN MANGO, MINT, CHILLI, PEANUTS / GF, V, VGO	24
WOK TOSSED SEASONAL GREENS, OYSTER SAUCE / GF, V, VGO	22
STEAMED JASMINE RICE / GF, V, VG	5

→ SWEET

VIETNAMESE COFFEE SOFT SERVE, COCONUT MILK GLAZE / V	18
ROSÉ CAVIAR, WATERMELON, ROSÉ CHAMPAGNE, VANILLA CREMEUX, RASPBERRY MOUSSE / V	32
MAMASAN BROWNIE, MISO SALTED CARAMEL, ICE CREAM, CHOCOLATE SOIL, FORTUNE COOKIES / GFO, V ■	27
MANGO SPRING ROLL, COCONUT STICKY RICE, PANDAN GLAZE / V, VGO	11
HOUSE PETIT FOURS (4) / GFO	14

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